



MENU

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DRINKS MENU

Coffee - Espresso

Affogato - \$6

A shot of espresso ready for you to pour over a scoop of *Golden North* Vanilla ice cream.

Americano - 8oz: \$4 / 12oz: \$5

One quarter espresso, three quarters hot water.

Cappuccino - 8oz: \$4 / 12oz: \$5

Espresso with steamed milk, froth and a sprinkle of chocolate.

Doppio - \$4

Two shots of espresso in a small cup.

Espresso / Short Black - \$4

One shot of espresso in a small cup.

Flat White - 8oz: \$4 / 12oz: \$5

Espresso with steamed milk.

Latte - 8oz: \$4 / 12oz: \$5

Espresso with steamed milk and a little froth.

Long Black - 8oz: \$4 / 12oz: \$5

Espresso poured over hot water.

Long Macchiato - \$4

Two shots of espresso with a dollop of foam in a small cup.

Mocha - 8oz: \$4 / 12oz: \$5

Espresso with steamed chocolate milk, some foam and a little chocolate sprinkled on top.

Piccolo - \$4

A shot of espresso with a little steamed milk and a dollop of foam in a small cup.

Short Macchiato - \$4

One shot of espresso with a dollop of foam in a small cup.

Coffee - Filter

Batch Brew - 8oz: \$4 / 12oz: \$5

b3 beans roasted especially for filter coffee, ground and brewed for you in our European *Moccamaster* coffee brewer. It might take a few minutes more to prepare than the other coffees but it will be worth the wait! This one is best served black.

Cafe Au Lait - 8oz: \$4 / 12oz: \$5

A New Orleans classic. Freshly ground *b3* Coffee is mixed with chicory and brewed in the *Moccamaster* coffee brewer. The coffee is mixed with steamed milk just before serving.

Hot Drinks

Babyccino - \$1.50

A little steamed milk, a big dollop of froth and a sprinkle of chocolate will keep your little one happy.

Babyccino - Chocolate - \$2

What if the milk in this Babyccino was chocolate? Well, it is!

Matcha Latte - 8oz: \$4 / 12oz: \$5

T Bar Matcha Latte Powder mixed into steamed milk with a little froth on top.

Muddy Chai - 8oz: \$4 / 12oz: \$5

Cocoda 40% Drinking Chocolate and *Chai Me* Seven Spice Chai mixed into steamed milk with a little froth, chocolate and cinnamon on top.

Hot Biscoff - 8oz: \$4 / 12oz: \$5

Your favourite spiced-biscuit-turned-spread can now be enjoyed as a hot drink. *Biscoff* spread is mixed into steamed milk.

Chai Latte - 8oz: \$4 / 12oz: \$5

Chai Me Seven Spice Chai mixed into steamed milk with a little froth and cinnamon on top.

Dirty Chai - 8oz: \$4 / 12oz: \$5

Espresso and *Chai Me* Seven Spice Chai mixed into steamed milk with a little froth and cinnamon on top.

Hot Chocolate - 8oz: \$4 / 12oz: \$5

Cocoda 40% Drinking Chocolate mixed into steamed milk with a little froth and chocolate on top.

Mexican Hot Chocolate - 8oz: \$4 / 12oz: \$5

Our house-made Mexican Hot Chocolate is a slightly spicy alternative to your regular hot chocolate. Made with: mild Mexican Chocolate, piloncillo, cinnamon, vanilla and a hint of *Chile Mojo* Chipotle mixed into steamed milk, this drink will transport you to the streets of Mexico City.

Tea - Black

Black – Cup: \$3.50 / Pot \$5

Nerada black Leaf Tea, grown in the Atherton Tablelands of Northern Queensland.

Black - Low Caffeine - Cup: \$3.50 / Pot \$5

Madura black Leaf Tea is a blend of local and imported tea and is made in the Northern Rivers region of NSW.

Earl Grey – Cup: \$3.50 / Pot \$5

Australian purveyors of fine tea, *T Bar* (tea bags) or *Origin Tea* (tea leaves), both make premium Earl Grey Tea with that distinctive bergamot flavour.

English Breakfast – Cup: \$3.50 / Pot \$5

Nerada English Breakfast Tea in a tea bag, grown in the Atherton Tablelands of Northern Queensland.

Orange Pekoe – Cup: \$3.50 / Pot \$5

Orange Pekoe Tea, by Australian company *Origin Tea*, is one of the highest grades of black tea, made only with the new flushes of the tea plant.

Tea - Green

Green – Cup: \$3.50 / Pot \$5

Madura Green Tea brewed at exactly the right temperature.

Green & Jasmine – Cup: \$3.50 / Pot \$5

Madura Green Tea infused with jasmine.

Green & Lemon Myrtle – Cup: \$3.50 / Pot \$5

Madura Green Tea with the refreshing addition of Australian lemon myrtle.

Tea - Chai

Chai – Cup: \$3.50 / Pot \$5

Madura Leaf Chai (not to be confused with a chai latte) is a classic chai made in the Northern Rivers region of NSW.

Sticky Chai – Cup: \$3.50 / Pot \$5

Puremelt organic Sticky Chai from Mullumbimby in NSW features the essential elements of chai in a sticky coconut nectar.

Tea – Fruit & Others

Apple Pie – Cup: \$3.50 / Pot \$5

Gewürzhaus's Apple Pie Tea is a fruity sensation. It's the perfect tea to pair with pie!

Blueberry Pie – Cup: \$3.50 / Pot \$5

The Tea Centre's Blueberry Pie Tea has the perfect balance of fruitiness and traditional tea flavour.

Camomile – Cup: \$3.50 / Pot \$5

Madura's take on the classic Camomile Tea.

Ginger + Lemongrass – Cup: \$3.50 / Pot \$5

T Bar's popular Ginger + Lemongrass Tea is a soothing brew.

Peppermint – Cup: \$3.50 / Pot \$5

Chai Me's Peppermint Tea is a refreshing alternative to traditional tea.

Spiced Pumpkin Pie – Cup: \$3.50 / Pot \$5

The UK's *Tea People* (a social enterprise) has concocted this quirky tea as a nod to the ubiquitous pumpkin pie.

Cold Drinks

Any Hot Drink Over Ice - \$5

You can have any of our coffees or hot drinks poured over ice.

Agua de Jamaica - \$5

Our house-made Agua de Jamaica is a tangy hibiscus drink, popular in Mexico and the Southwest USA.

Arnold Palmer - \$5

This is the heavenly combination of our house-made US-style Lemonade and our house-made Iced Tea. It was named after an American golfer.

Cold Brew - \$5

To make this delicious drink, coarsely ground *b3 Coffee* is brewed for 20 hours in cold water, after which it is filtered and diluted.

Ice Cream Float - \$7

Otherwise known in Australia as a 'Spider', choose any Soda (house-made or *Halls*) and we'll add a scoop of *Golden North Vanilla* ice cream to make it fizz.

Iced Strawberry Matcha - \$5

This colourful concoction is a delicious drink that has to be tried to be believed.

Iced Tea - \$5

We make our own US-Style iced tea using Australian-grown *Nerada* tea leaves. It can be sweetened to taste.

Juice - \$5

Grab a bottle or a cup of delicious *Nippy's* Fruit Juice. We have the following flavours:

- Apple (bottle or cup)
- Apple & Blackcurrant (bottle only)
- Orange (bottle or cup)

Lemonade - \$5

This classic house-made US-Style Lemonade uses just three ingredients... hand-crushed lemon, sugar and water. It is refreshingly tart and deliciously sweet.

Milkshake - \$7

Let us whip you up a classic milkshake using one of our house-made syrups and a couple of scoops of *Golden North Vanilla* ice cream. We have the following flavours:

- Caramel
- Chocolate
- Raspberry
- Strawberry
- Vanilla

New York Egg Cream - \$5

This iconic New York staple contains neither eggs nor cream! It is a frothy concoction of house-made chocolate syrup, milk and soda water.

Smoothie - \$8

Made with *Fleurieu Milk Co.* yoghurt and milk. Or ask us to make it Lactose free / vegan friendly!

- Banana & Berry
- Banana & Chocolate

Soda - Halls - \$5

The taste of our childhoods has returned with the reintroduction of 5 classic *Halls* soda flavours. Until recently, they were only stocked by selected stores. Now we can sell them too!

- Bubbly Soda
- Cola
- Fruita
- Lemonade
- Lemon Twist

Soda - House-made - \$5

Try one of our house-made sodas.

- Cream Soda
- Raspberry
- Strawberry

Water

Soda Water – 16oz: \$1 / Jug: \$2

Let us fizz you up a soda using our environmentally-friendly MySoda machine.

Water – Bottled – \$4

We have chosen *Wallaby Water* as our bottled water brand. It comes in a reusable and environmentally responsible aluminium bottle.

Water – Tap – Free

Our tap water is delicious because it has gone through a filter, reverse osmosis and re-mineralisation.

Drink Extras

b3 Coffee Beans – No extra charge

- Decaf
- Seasonal Blend

Extra Shots

Up to two shots are included in any coffee. Beyond that, each double shot will cost an extra \$1.

Milks – No extra charge

- Full Cream (*Fleurieu Milk Co.*)
- Lactose Free (*Fleurieu Milk Co.*)
- Low Fat (*Fleurieu Milk Co.*)

Alternative Mylks – No extra charge

- Almond (*The Alternative Dairy Co.*)
- Coconut (*The Alternative Dairy Co.*)
- Oat (*The Alternative Dairy Co.*)
- Non-Dairy Creamer (*Nestlé*)
- Soy (*Happy Happy Soy Boy*)

Syrups – \$1

- Caramel (House-made)
- Hazelnut (*Alchemy*)
- Pumpkin Spice (House-made)
- Vanilla (House-made)

Sweeteners – No extra charge

- Honey (Local)
- Raw Sugar (*CSR* or *Sunshine*)
- Stevia Sweetener (*Natvia*)

Ice Cream – \$2

Add a scoop of *Golden North* Vanilla ice cream to any drink.

Nitro Whipped Cream – \$1

Add some slightly sweetened *Fleurieu Milk Co.* nitro whipped cream to any drink.

FOOD MENU

All Day Breakfast

Bacon and Egg Sammich - \$8

A breakfast of champions! Bacon, fried egg and home-made tomato chutney on toasted *Skala Bakery* white sandwich bread.

- We can swap out the chutney for ketchup.
- Add cheese for \$1.

Yoghurt and Granola Breakfast Parfait - \$7

Fleurieu Milk Co. yoghurt, house-made granola, and optional frozen berries or seasonal fruit compote. Like an ogre, it has layers.

Fruit toast - \$4

Skala Bakery fruit toast, classic or sourdough. Served with butter.

- Add a dollop of house-made berry compote for \$1.

Smoothies - \$8

Made with *Fleurieu Milk Co.* yoghurt and milk. Or ask us to make it Lactose free / vegan friendly!

- Banana and Berry
- Chocolate Banana

Soups

Made in-house from scratch to be gluten-free, vegan friendly, and super tasty.

- Add some toast and butter for \$2.
- Add a toasted sammich to make it a meal!

Tomato - \$5

Let us know if you want it all its tangy glory or mellowed out with some cream (*Fleurieu Milk Co.* cream or plant based).

Bean and Veg - \$5

Get some plant protein in ya with this chunks-in-broth style soup. Sounds kind of weird but tastes excellent. It's similar to a minestrone!

Toasted Sammiches

Three-Cheese with Herb Butter - \$8

Our take on the iconic 'grilled cheese'. A delicious combination of cheeses on *Skala* Italian continental bread, made golden and delicious with a savoury herby butter.

Ham and Swiss - \$8

Ham from *Barossa Fine Foods*, rye bread from *Skala*, melty Swiss cheese and tangy mild mustard. Yum!

Roast Beef and Cheddar - \$8

Roast beef from *Barossa Fine Foods*, a sharp cheddar and tangy mustard on *Skala Bakery* rye bread.

Reuben - \$10

A New York classic! Pastrami from *Barossa Fine Foods*, sauerkraut, horseradish cream and melty Swiss cheese on *Skala Bakery* rye bread. Chuck in a pickle for the full experience!

Sides

Dill Pickle - \$2

Mrs Proof of Pie grew up eating Ukrainian food, specifically pickles, and is able to inform you that these are the BEST ONES.

Chips (Crisps) - \$2

These are *Lays* Classic CRISPS and they are a perfect side (as anyone who has visited diners and BBQ joints in the US will tell you). Just to be clear, these are NOT hot chips.

Seasonal Veg and Dip - \$3

Whatever veggies are in season, we make sure they're at their crunchy best. We even serve them with house-made salsa or ranch dressing to make sure that getting your 'five a day' is as delicious as possible.

American-Style Sweet Pies

This is the kind of pie you see on your favourite American sitcoms. Order a whole pie or try a slice (or three) from our daily selection. With around seventy flavours to choose from, it might take a few visits to decide on your favourite!

We make all our pies from scratch. We use cultured *Western Star* butter, single origin *Flinders Ranges Premium Grain* flour, and recipes from grannies who really know what they're doing. Many recipes have been fine-tuned to make them appealing to the Aussie palate, gluten free or vegan-friendly. We even have a selection which feature some native Australian ingredients!

Pie by the Slice - \$7

One slice of pie to eat here or take away.

Pie Flight - \$17.50

Can't decide which slice to try? Why not try three? Order a Pie Flight and you get 3 slices of pie in any of the available flavours.

Frankenpie - \$45

Taking some pie home for the fam, eating with a large group or just really REALLY hungry? Order a Frankenpie! In a Frankenpie, you get 8 slices of pie (a WHOLE pie) in whichever flavours you like in any of the available flavours.

Whole Pies - \$27.50-\$45

If there is a particular flavour you would like to try, you can order a whole pie. Select from our list of over 70 different flavours (on pages 11-12), choose a crust and top (if applicable) and we'll make it for you. We prefer two opening days' notice but can organise it quicker than that in a pie-emergency. We can even deliver (see page 15)! We generally don't keep whole pies in stock for immediate purchase as we prefer to make them to order for maximum freshness!

Pie Sides

Nitro Whipped Cream - \$1

Slightly sweetened *Fleurieu Milk Co.* cream, nitro-whipped onto your plate, pie or both!

A la Mode - \$2

A scoop of *Golden North* vanilla ice cream.

House-Made Sweet Treats

Feel like a lil somethin-somethin? Take a gander at our display cabinet to see what's available today. We make everything ourselves, and bake in small batches to make sure it's always fresh!

As a guide, here are the prices of some of the treats that we sell:

- **Marshmallows - \$2**
- **Cookies - \$3.50**
- **Brownies - \$3.50**
- **Muffins - \$4**
- **Cupcakes - \$4**
- **Biscuits - (US-Style) \$3.50**
- **Cornbread - \$4**
- **Rocky Road - \$4**

NOTE: Not all of these treats are available all of the time. Flavours vary from day to day.

Pie Flavours

Name	Choice Codes*	Cost
Apple & Boysenberry Pie^	PT OT CT ABC VLG VEG	\$ 37.50
Apple & Gooseberry Pie^	PT OT CT ABC VLG VEG	\$ 27.50
Apple & Ooray (Davidson Plum) Pie^	PT OT CT ABC VLG VEG	\$ 32.50
Apple & Raspberry Pie^	PT OT CT ABC VLG VEG	\$ 32.50
Apple & Rhubarb Pie^	PT OT CT ABC VLG VEG	\$ 32.50
Apple Pie^	PT OT CT ABC VLG VEG	\$ 27.50
Apple Strudel Pie^	A PT OT CT ABC VLG VEG	\$ 32.50
Apple, Pear & Raspberry Pie^	PT OT CT ABC VLG VEG	\$ 32.50
Apricot Pie^	PT OT CT ABC VLG VEG	\$ 37.50
Banana Cream Pie	NT ABC VLG GCC	\$ 32.50
Banbury Pie^	PT ABC VLG	\$ 37.50
Banoffi Pie	NT ABC VLG GCC CPC	\$ 32.50
Bavarian Cream Pie	NT ABC VLG GCC	\$ 32.50
Biscoff Pie	NT ABC GCC BIC	\$ 37.50
Bluebarb Pie^	PT OT CT ABC VLG VEG	\$ 37.50
Blueberry Pie^	PT OT CT ABC VLG VEG	\$ 32.50
Boysenberry Pie^	PT OT CT ABC VLG VEG	\$ 37.50
Boysenberry, Blueberry & Raspberry Pie^	PT OT CT ABC VLG VEG	\$ 37.50
Buttermilk Pie^	NT ABC VLG	\$ 27.50
Cherry Pie (Fresh Cherries) - Dec. only^	PT OT CT ABC VLG VEG	\$ 32.50
Chess Pie^	NT ABC VLG	\$ 32.50
Chocolate & Coconut Cream Pie	NT ABC VLG VEG GCC CPG	\$ 32.50
Chocolate Chess Pie^	NT ABC VLG	\$ 32.50
Chocolate Cream Pie	NT ABC VLG GCC CPG	\$ 32.50
Chocolate Fudge Pie^	NT ABC VLG LAC	\$ 27.50
Chocolate Pecan Pie^	NT ABC VLG	\$ 37.50
Chocolate Pumpkin Pie^	NT ABC VLG	\$ 32.50
Coconut Chai Pie	NT ABC VLG GCC LAC	\$ 37.50
Coconut Cream Pie	NT ABC VLG GCC	\$ 27.50
Eggnog Pie	NT ABC VLG GCC	\$ 32.50
Gulalung (Finger Lime) Pie	NT ABC VLG GCC WGC	\$ 40.00
Key Lime Pie	NT ABC VLG GCC	\$ 37.50
Lamington Pie	NT ABC	\$ 27.50
Lemon Chess Pie^	NT ABC VLG	\$ 27.50
Lemon Cream Pie	NT ABC VLG GCC	\$ 32.50
Lemon Myrtle Cream Pie	NT ABC VLG GCC	\$ 32.50
Macadamia Pie^	NT ABC VLG	\$ 37.50
Maple Cream Pie	NT ABC VLG GCC	\$ 32.50
May Day Pie^	A NT ABC VLG	\$ 40.00
Mexican Chocolate Pie^	NT ABC VLG	\$ 37.50
Mississippi Mud Pie^	NT ABC VLG GCC CPG	\$ 37.50
Mixed Berry Pie^	PT OT CT ABC VLG VEG	\$ 32.50
Neapolitan Cream Pie	NT ABC VLG GCC WCC CPG	\$ 37.50
Nutty Fudge Pie^	NT ABC VLG	\$ 37.50
Oatmeal Pie^	NT ABC	\$ 37.50
Peach Cobbler Pie^	CB ABC	\$ 32.50
Peach Pie^	PT OT CT ABC VLG VEG	\$ 37.50
Peanut Butter Pie	NT ABC VLG GCC	\$ 27.50
Pear & Blueberry Pie^	PT OT CT ABC VLG VEG	\$ 27.50
Pear & Lilly Pilly Pie^	PT OT CT ABC VLG VEG	\$ 37.50
Pear & Boysenberry Pie^	PT OT CT ABC VLG VEG	\$ 37.50
Pear & Raspberry Pie^	PT OT CT ABC VLG VEG	\$ 32.50

Name	Choice Codes*	Cost
Pear & Urti (Quandong) Pie^	PT OT CT ABC VLG VEG	\$ 37.50
Pear Pie^	PT OT CT ABC VLG VEG	\$ 32.50
Pecan Pie^	NT ABC VLG	\$ 32.50
Pepperberry, Raspberry & Dark Chocolate Pie^	NT ABC VLG	\$ 37.50
Plum Pie^	PT OT CT ABC VLG VEG	\$ 32.50
Pumpkin Pie^	NT ABC VLG	\$ 32.50
Raspberry & Chocolate Pie^	NT ABC VLG	\$ 32.50
Raspberry Cream Pie	NT ABC VLG GCC	\$ 32.50
Red Fruit Pie^	PT OT CT ABC VLG VEG	\$ 32.50
Salted Honey Pie	NT ABC	\$ 32.50
Shoofly Pie^	NT ABC	\$ 27.50
Sour Morello Cherry Pie^	PT OT CT ABC VLG VEG	\$ 32.50
Spiced Pear & Walnut Pie^	WT ABC VLG VEG	\$ 27.50
Strawberry & Rhubarb Pie^	PT OT CT ABC VLG VEG	\$ 37.50
Strawberry Cream Pie	NT ABC VLG GCC	\$ 32.50
Sugar Cream Pie	NT ABC VLG	\$ 32.50
Sweet Potato Pie^	NT ABC VLG	\$ 32.50
Turtle Pie (Pecan, Caramel & Chocolate)^	NT ABC VLG	\$ 32.50
Urti (Quandong) Pie^	PT OT CT ABC VLG VEG	\$ 40.00
Vermont Maple & Apple Pie^	PT ABC VLG VEG	\$ 32.50
Wet-bottomed Shoofly Pie^	NT ABC	\$ 27.50

^Can be bought and/or stored frozen

Recommended in **bold*

**For details on codes, see table below*

Choice	Code	Extra
Can include alcohol	A	\$ 2.50
No Top	NT	\$ -
Pastry Top	PT	\$ -
Oat Crumble Top	OT	\$ -
Crumble Top	CT	\$ -
Walnut Crumble Top	WT	\$ -
Cobbler Top	CB	\$ -
Signature All-Butter Crust	ABC	\$ -
Very Low Gluten Crust	VLG	\$ 5.00
Vegan Friendly Crust	VEG	\$ 2.50
Lard Crust	LAC	\$ 5.00
Graham Cracker Crust	GCC	\$ 2.50
Chocolate Pecan Graham Cracker Crust	CPG	\$ 2.50
Wattleseed Graham Cracker Crust	WGC	\$ 2.50
Waffle Cone Crust	WCC	\$ 2.50
Biscoff Crust	BIC	\$ 2.50

Orders can be placed on our website, in-store, over the phone or via email.

INFORMATION

About Us

They say every good pie shop starts with an epic story. They don't? Well, ours does.

Fade to 2015 and a family of five set off to the USA for three and a half months of adventure. In a small pie café (*Hoosier Mama Pie Company*) in an outer Chicago suburb, they tasted proper American Pumpkin Pie for the very first time. As they moved around the country, they tried more and more flavours and interpretations of American classics: Shoofly Pie in Pennsylvania, Chess Pie in Alabama and Pecan Pie in Louisiana.

After returning to Australia, Mr Proof of Pie couldn't get those pies out of his mind. He made a Pecan Pie, took it to a family event and the crowds demolished it to much happy noisemaking.

The repertoire grew and Mr Proof of Pie's Instagram was filled with pies of all different colours, sizes and flavours. He even had a go at incorporating some local Australian ingredients such as Quandong and Lilly Pilly.



The Proof of Pie family trying Pumpkin Pie (and other flavours) for the first time in Chicago.

Mr and Mrs Proof of Pie talked about pies on their daily walks and dreamed of one day starting a pie cafe. Oh, the plethora of pie puns that could be used in the name!

In late 2019, Mr Proof of Pie returned to the US, and went on a pie tasting research adventure through the Midwest and South, to gather pie-based wisdom, recipes and calories. You can watch his vlog about his travels at youtube.com/@proofofpie

When he returned to Australia, full of piesdom (pie wisdom), Mr & Mrs Proof of Pie started planning to open a pie café which they felt was lacking from the Adelaide food landscape. No sooner had they started to plan than the world was struck by the COVID-19 Pandemic and any hope of opening a café at that time was lost.

Life went on; pieless and un-pieceptional until Mr Proof of Pie received a text from one of the people in charge at *b3 Coffee* asking whether he could supply them with pies for the cafe. This was the kick-up-the-backside that they needed and in December 2021, Proof of Pie was born.

At first, they baked in a commercial kitchen in Kilkenny, but were soon able to move their production to a church's commercial kitchen nearer their home in Aberfoyle Park. For over two years they not only supplied *b3* with pies but they also sold them directly to the public through their website, delivering them all over Adelaide (and occasionally interstate).

In late 2023, the opportunity arose to take the lease on the café space at *The Joinery* in the city. With the support of many people and on a shoestring budget, they were able to fit the place out and opened in March 2024, 9 years after first experiencing the joy of pie in the US.

Now, they have the privilege of bringing the joy of pie to the people of Adelaide!



Mr Proof of Pie eating pie in Kansas City.

Our Pie-osophy

Our mission states that “We bring the joy of pie and other goodies to communities in Adelaide.” To us, pie brings joy. Sweet pies are meant to be shared with others: family, friends, even strangers.

Indeed, a celebration in the USA wouldn't be complete without at least one pie. I believe the Beatles said it best when they sang “Imagine all the people, eating up the pie” (at least, I think they were the words 😊). Pies may well be the key to world peace! Overstating things? Maybe you haven't shared a pie with someone lately.

What is important to us?

Taste

Before anything else, we are all about flavour. We don't feel the need to doll our pies up because we know that when you take a bite, the taste will speak for itself.

Authenticity

We aim to create an authentic pie-eating experience that draws from a long line of pie-making experts from our own backyard, the US and beyond. We believe in truthful and meaningful communication and this extends to the way we relate to customers, employees, suppliers, producers and the traditional custodians of the land.

Community

We believe that working with our local community is key to providing a meaningful eating experience. Pies are meant to be shared and we want the community to feel welcome wherever our pies are sold. We try, wherever possible, to use produce from our local area.

Sustainability

Our planet is precious and we believe we need to look after it. We try to minimise the use of non-compostable or non-recyclable products. Where possible, we use local, South Australian or Australian ingredients and suppliers to minimise food miles. We also try to minimise food waste and we mostly use preloved crockery, cutlery, furniture and fittings.

Delivery Zones, Postcodes and Prices

Zone 1 - \$5 Delivery (free for orders over \$50):

5000, 5006, 5007, 5008, 5031, 5032, 5033, 5034, 5035, 5037, 5038, 5039, 5040, 5041, 5042, 5043, 5044, 5045, 5046, 5047, 5048, 5049, 5050, 5051, 5052, 5061, 5062, 5063, 5064, 5065, 5066, 5067, 5068, 5069, 5070, 5071, 5081, 5082, 5083, 5087, 5150, 5156, 5159, 5162, 5950

Zone 2 - \$10 Delivery (free for orders over \$75):

5009, 5010, 5011, 5012, 5013, 5014, 5015, 5020, 5021, 5022, 5023, 5024, 5025, 5072, 5073, 5074, 5075, 5076, 5084, 5085, 5086, 5088, 5089, 5090, 5092, 5093, 5095, 5098, 5134, 5136, 5137, 5138, 5140, 5141, 5142, 5151, 5152, 5153, 5154, 5155, 5157, 5158, 5160, 5161, 5163, 5164, 5165, 5166, 5168

Zone 3 - \$15 Delivery (free for orders over \$100):

5016, 5017, 5018, 5019, 5091, 5094, 5096, 5097, 5106, 5107, 5108, 5109, 5125, 5126, 5127, 5131, 5132, 5133, 5139, 5144, 5167, 5169, 5171, 5201, 5231, 5232, 5240, 5242, 5243, 5245, 5250

Zone 4 - \$20 Delivery (free for orders over \$125):

5110, 5111, 5112, 5113, 5114, 5121, 5170, 5172, 5173, 5233, 5241, 5251, 5252

Zone 5 - \$25 Delivery (free for orders over \$150):

5115, 5116, 5117, 5120, 5174, 5202, 5210, 5234, 5244, 5254, 5351

Zone 6 - \$30 Delivery (free for orders over \$175):

5118, 5236, 5255, 5501

Zone 7 - \$35 Delivery (free for orders over \$200):

5203, 5212, 5213, 5214, 5235, 5350, 5371, 5400, 5502

Zone 8 - \$40 Delivery (free for orders over \$225):

5211, 5237, 5238, 5256, 5352, 5372

Zone 9 - \$45 Delivery (free for orders over \$250):

5204, 5253, 5259, 5353, 5355, 5360, 5410

Bus Delivery - \$45 Delivery (free for orders over \$250):

Along Stateliner and Peninsula Coaches bus routes

For a detailed map of delivery zones, go to the following link or use the QR Code:



<https://bit.ly/delivery-pop>

Our Key Suppliers

- Andre's Electrical - Ironbank, SA
- b3 Coffee - Blackwood, SA
- Barossa Fine Foods / Standom - Edinburgh North, SA
- BioPak - Sydney, NSW
- Chai Me - Sydney, NSW
- Chile Mojo - St Morris, SA
- Confoil - Melbourne, Vic
- Creative Native - Hindmarsh, SA
- Fleurieu Milk Co. - Myponga, SA
- Flinders Ranges Premium Grain - Orroroo, SA
- Gaganis Bros - Hindmarsh, SA
- GD Wholesale Fruit & Veg - Hawthorndene, SA
- Gewürzhaus - Melbourne, Vic
- Golden North - Laura, SA
- Halls Drinks - Willunga, SA
- HeapsGood Packaging - Melbourne, Vic
- Madura Tea - Clothiers Creek, NSW
- MBL Food Service - Athol Park, SA
- Murray River Salt - Mildura, Vic
- Nerada Tea - Malanda, Qld
- Nippy's - Regency Park, SA
- No More Plastic Packaging & Design - Sydney, NSW
- Olssons Salt - Whyalla, SA
- Orenda Goodness Distributors - Adelaide, SA
- Puremelt - Mullumbimby, NSW
- Red Pencil Designs - Blackwood, SA
- Rohde's Free Range Eggs - Tarlee, SA
- Skala Bakery - Port Adelaide, SA
- Sunshine Sugar - Ballina, NSW
- T Bar - Torrens ville, SA
- The Tea Centre - Brisbane, Qld
- Thompson's Fruit & Veg - Adelaide, SA
- Western Star Butter - Cobden, Vic

Acknowledgment of Country

We at Proof of Pie acknowledge that we conduct our business on the traditional lands of the Kurna, Peramangk, Ngadjuri and Ngarrindjeri Peoples and acknowledge that sovereignty was never ceded. We pay our respects to their Elders past, present and emerging.