

PIER ST. GRILL

ENTRÉE

Beetroot Carpaccio | 19 ^v

goats cheese, olive oil, capers & dill

Tartine | 19

prawns, artichoke, avocado, lemon & chives

Scallops & Pork Belly | 21

cauliflower, walnuts, apple & celeriac remoulade

Minestrone | 18 ^v

garden vegetables, orzo & Italian herbs

Pier St. Chop Salad | 23

lettuce, ocean trout, quinoa, avocado, corn & tomato

PASTA

Rigatoni Bolognese | 27

beef, tomato, basil & oregano

Linguine Carbonara | 28

parmesan, egg & pancetta

Spaghetti Aglio Olio E Peperoncino | 27

garlic, oil & chili Pepper

SIDES

Beer Battered Chips | 10

Steamed Vegetables | 10

Truffle Mash | 11

Mac & Cheese | 10

Garden Salad | 9

GRILL

with your choice of one side

Grass Fed Eye Fillet | 40

200g

On the Bone Rib Eye | 46

350g

King Henry Pork Cutlet | 41

200g

1/2 Roast Chicken 'Greek Style' | 38

garlic, oregano & lemon

Atlantic Salmon | 37

180g

Sauce: mushroom, pepper, hollandaise or red wine jus

MAINS

Steamed Blue Eye Cod | 36

avocado & mango salsa with sautéed green beans

Sichuan Beef Noodles | 31

sesame, peanuts, Asian greens, cucumber & cabbage

Confit Duck | 35

orange, walnut, endive & basil potato

Coconut Vegetable Korma | 31 ^v

basmati rice, mango pickle, pappadum & mint riata

Lamb Shank | 35

classic red wine braise & truffle mash potato

DESSERT

Passion Fruit Sago | 16

watermelon textures, sumac, Persian fairy floss & lemon sorbet

Crème Brûlée | 18

classic vanilla with shortbread

Citrus Tart | 17

with double cream

Chocolate Lava Cake | 19

vanilla ice cream & berry coulis