the PIER by night

ENTREE

SAFFRON ARANCINI — $16
White wine, pecorino and gruyere cheese, vegetable stock and saffron risotto rolled into arancini, panko-crumbed and served with a snow pea salad. (NF, V)

PORK BELLY — $25
Honey glazed jus marinated pork belly served on a sauerkraut mixed leaf salad. (NF, DF, LGF)

ZAATAR BREAD WITH LABNEH — $20
House-made zaatar bread, marinated olives, house pickles, giardiniera, hummus, and labneh. (NF, V, LGFO +$6)

OYSTERS NATURAL — $18
½ dozen freshly shucked natural Tasmanian oysters served with a lemon wedge. (NF, DFO)

TURKISH BREAD CONFIT GARLIC BREAD — $12
Three pieces of roasted garlic bread. *add cheese +$4.*
(NF, DFO, V, LGFO)

SALMON CEVICHE — $25
Thinly sliced raw salmon served with horseradish cream cheese, and roasted beetroot. (NF, DF, LGF)

LEMON PEPPER CALAMARI — $22
Calamari tossed in lemon pepper, fried in rice flour, served with lemon and aioli. (NF, DF)

MAINS

CHICKEN SALTIMBOCCA — $42
Rolled in prosciutto, stuffed with sundried tomato, camembert cheese, grilled and served on a bed of coloured root vegetables topped with sage jus. (NF, LGF)

PANKO CRUMBED VEAL CUTLET — $48
Served on a bed of giardiniera, lemon garlic tossed greens and vine cherry tomatoes. (NF)

OPEN PLATE LAMB SOUVLAKI — $36
Pulled lamb slow cooked for 16 hours, served with tzatziki, pita bread, charred chilli, lettuce, tomato, cucumber and red onion, served with chips. Add feta and olives +$4
(NF, DFO, LGFO +$6)

KAI MOANA PLATTER — $65
Battered blue grenadier fish, king prawn, garlic prawns, natural oysters, mussels, scallops and lemon pepper calamari, served with lemon and tartare sauce. Add chips +$4

MIXED GRILL — $55
Minute steak, grilled sausage, bacon, grilled marinated chicken breast, pulled lamb, pork belly, fried eggs and chutney, served with salad and chips. (NF, DFO, LGFO + $6)

MUSHROOM RISOTTO — $39
Risotto in a creamy wild mushroom sauce with truffle and shaved aged parmesan. (V, VGO, NF, LGF)

8-POINT SEAFOOD PAELLA — $56
Oven cooked risotto in a light napoli sauce with salmon, scallops, pipiS, mussels, prawns, calamari, king prawn and oysters. (NF, DF, LGF)

GARLIC CHILLI PRAWN LINGUINE — $36
Tiger prawns, king prawn, garlic, chilli, preserved lemon, white wine and seafood stock. (NF, DF, LGFO +$6)

LINGUINI CARBONARA — $34
Egg yolk, onion and prosciutto tossed linguini topped with aged parmesan. (NF, LGFO)

SIDES

CHIPS — $12
Served with aioli and tomato sauce. (NF, V, DF)

TRUFFLE CHIPS — $16
Chips tossed in truffle and parmesan served with aioli. (NF, V)

GARDEN SALAD — $8
Mixed lettuce, red onion, cucumber, tomato and a white lemon balsamic dressing. (NF, VG, LGF)

GREEK SALAD — $18
Cos lettuce, cucumber, tomato, red onion, roasted peppers, olives, feta and a lemon oregano dressing. (VGO, NF, LGF)

OLIVES — $6
Pier marinated olives. (VG, NF, LGF)

BLACK GARLIC GREENS — $14
MIxed vegetables greens pan tossed in lemon and black garlic. (VG, NF, LGF)

KIDS

GRILLED CHICKEN STRIPS — $18
Marinated chicken strips served with chips or vegetables.
Served with ice cream after main meal

KIDS BURGER — $16
Burger bun, patty, cheese, tomato sauce and chips.
(DFO, NF, LGFO +$6)
Served with ice cream after main meal

FISH AND CHIPS — $16
Battered fish pieces, chips and tomato sauce. (NF, DFO)
Served with ice cream after main meal

LINGUINE NAPOLETANA — $14
Linguine pasta tossed in a tasty napoli sauce.
Served with ice cream after main meal

*LGFO – low gluten free option | *LGF- low gluten free | *DF – dairy free | *DFO – dairy free option | *NF – nut free | *NFO – nut free option | *VG - vegan | *VGO – vegan option | *V - vegetarian | *VO – vegetarian option

DESSERT

AFFOGATO $18
Two scoops of homemade vanilla ice cream, Frangelico and espresso. (V, NF, LGF)

HOMEMADE VANILLA ICE CREAM $12
Two scoops homemade vanilla ice cream. (V, NF, LGF)

HOMEMADE SALTED CARAMEL ICE CREAM $14
Two Scoops homemade salted caramel ice cream. (V, NF, LGF)

TRIO SORBET $16
Three flavours of homemade sorbet (ask your friendly staff for flavours). (VG, NF, LGF)

CHOCOLATE LAVA $24
Oozing chocolate pudding topped with ganache, chocolate gravel and cherries. (V, NF, LGF)

VANILLA HONEY PANACOTTA $24
Panacotta with banana praline, honey glaze, sugar chards and topped with a blueberry compote. (V, LGF)

COCKTAILS

Mojito $20
bacardi rum, lime juice, soda, mint

Espresso Martini $20
vodka, kahlua, coffee syrup

Pornstar Martini $20
vodka, passionfruit liqueur, lime juice, sugar syrup

Aperol Spritz $17
aperol, prosecco, orange, soda, cointreau

Blue Lagoon $18
vodka, blue curacao, lemonade

Weekend and Public Holiday Surcharges apply
10% weekends | 15% public holidays

BEERS

Corona | Asahi $13
Carlton Draught | Cascade Light $11
Great Northern | Mythos (Greece) $12
Apple Cider $11

SPIRITS

Smirnoff Vodka $12 | Grey Goose $15
Jim Beam | Jack Daniels | Bacardi $12
Bombay Saphire | Gordons Gin $13
Johnnie Walker Red $12 Black $15
Canadian Club | Wild Turkey $13
Tequila | Frangelico $13
Southern Comfort | Baileys | Kahlua | Malibu $12
Ouzo $14 / Bottle (200ml) $47

WINES

	Glass	Bottle
SPARKLING		
Dott Prosecco NV *Heathcote, VIC*	$13	$59
Chalmers Gold Fizz Moscato *Murray Darling, VIC*	$11	$49
CHAMPAGNE		
Moet & Chandon Brut *France*		$195
ROSE		
Villa Wolf Rose *Pfalz, Germany*	$14	$64
WHITE		
Punt Rd Pinot Gris *Yarra Valley, VIC*	$13	$59
Deep Woods Chardonnay *Margaret River, WA*		$64
Rocky Gully Riesling *Great Western, WA*		$54
TWR Sauvignon Blanc *Marlborough, NZ*	$14	$64
RED		
Airlie Bank Pinot Noir *Yarra Valley, VIC*	$14	$64
Spice Trader Shiraz *South Australia, SA*	$11	$49
Balnaves The Blend *Coonawarra, SA*	$13	$59
Scorpo Noirien Pinot Noir *Mornington Peninsula, VIC*		$79

DRINKS

COFFEE & ESPRESSO
Espresso | Ristretto $4.5
Double Espresso | Long Black $5
Macchiato $4.5 | Long Macchiato $5
Latte | Cappuccino | Flat White $5 | Large $6
Magic $5.5
Piccolo $5

HOT DRINKS
Mocha | Hot Chocolate | Chai Latte | Turmeric Latte $5.5 | Large $6.5
Babyccino $3.5
Dirty Chai $6 | Large $7

Extras: Syrup $0.5 / Coffee Shot $1 / Decaf $1 / Alternate Milk $1

TEA POTS
English Breakfast | Earl Grey | Gunpowder Green
Lemongrass & Ginger | Peppermint $5.5

ICED DRINKS
Iced Latte | Long Black $7
Iced Coffee | Mocha | Chocolate $9
(with ice cream & whipped cream)

Extras: Syrup $0.5 / Coffee Shot $1 / Decaf $1 / Alternate Milk $1

MILKSHAKES
Chocolate | Vanilla | Caramel | Banana |
Strawberry | Blue Heaven $9 / Kids $7

SMOOTHIES
Acai Activate - Acai, blueberries, banana & dates $12
Reboot - Mango, pineapple, banana & passionfruit $12
Booster - Banana, mango, spinach & lime juice $12
Berry go round - Strawberries, blackberries & raspberries $12

JUICES
Freshly squeezed OJ $11
Bottled juices $8.5

SOFT DRINKS & WATER
Coke | Coke Zero | Lemonade | Solo | Fanta $5
Lemon Lime Bitters $7.5
Ginger Beer $8
Sparkling Water 250ml $8 / 750ml $12
Spring Water $5