

TOASTED MUESLI	\$23
Homemade toasted muesli with Greek yogurt, mixed berries, nuts, seeds, dried apple and raisins, topped with honey. (V)	
PIER OMELETTE	\$24
Eggs, mushrooms, caramelised onion, goat feta, pecorino cheese, spring onion and toasted sourdough. (LGFO + \$6, NF, V)	
BUTTERMILK PANCAKES	\$24
Thick stacked pancakes with fresh berries, topped with a banana walnut honey cream sauce. <i>Add ice cream +\$3</i> (NF, V)	
FRENCH TOAST	\$26
Fruit loaf dipped in egg, pan-cooked with homemade double cream, mixed berries, nuts and Canadian maple syrup. (DFO, V)	
CHILLI SCRAMBLE	\$22
Green and red cayenne peppers, mixed through a fluffy egg scramble served on toasted sourdough. (V, NF, GFO)	
THE EVERYTHING PLATE	\$29
A couple of eggs cooked your way, grilled tomato, mushrooms, spinach, sausage, bacon, baked beans, hashbrown, served with toasted sourdough. (VO, NF, LGFO +6, DFO)	
EGGS ON TOAST	\$16
A couple of eggs cooked to your way, fried, poached, or scrambled served on toasted sourdough. (V, NF, DFO, GFO)	
AVOCADO SMASH	\$23
Avocado, diced tomato, goat feta, roasted beetroot and hummus, topped with seeds on toasted sourdough. <i>Add a couple of eggs cooked your way +\$6.</i> (V, NF, DFO, GFO)	
CHEF'S BREAKFAST ROLL	\$19
Milk bun, fried egg, bacon, hashbrown, swiss cheese, bbq sauce and hollandaise. (NF, LGFO)	
PIER BENEDICT	\$26
English muffin, caramelised onion, bacon, poached egg, hollandaise sauce, spring onion. Optional spinach or smoked salmon instead of bacon. Smoked salmon +\$3. (VO, NF)	
EXTRAS	
Egg \$4, tomato chutney \$4, grilled tomato \$4, toast \$4, hollandaise \$4, feta \$4, avocado \$6, baked beans \$6, mushrooms \$6, spinach \$6, bacon \$7, sausage \$7, smoked salmon \$7, hashbrowns (2) \$8	

the PIER cafe

ENTREE

SAFFRON ARANCINI	\$16
White wine, parm gruyere cheese, vegetable stock, saffron threads risotto rice balls, panko crumbed served with choice of chilli aioli or aioli. (V, NF)	
HONEY GLAZED PORK BELLY	\$24
Honey glazed marinated pork belly served on a sauerkraut salad, topped with pork honey jus. (NF, DF, LGF)	
FRUTTI DI MARE BOARD	\$32
Selection from the sea, cooked prawns, mussels, fish, scallops, cured salmon, anchovies, sardines, marinated olives, house pickles and toasted croutes. *Serve for two \$56 (LGFO +\$6, NF, DF)	
PIER ZAATAR BREAD	\$22
House made zaatar bread, marinated olives, house pickles, hummus, and labneh. (LGFO +\$6, NF, V)	
LEMON PEPPER CALAMARI	\$22
Calamari tossed in lemon pepper, fried in rice flour, served with lemon and aioli. (NF, DFO)	
OYSTERS NATURAL / KILPATRICK	\$22 / \$28
½ dozen freshly shucked natural Tasmanian oysters, served with a lemon wedge. (NF, DF)	
PAN SEARED PRAWNS	\$25
Served on a bed of avocado smash, topped with honey glaze and shaved toasted almonds. (LGF, DF)	
MAINS	
OPEN PLATE LAMB SOUVLAKI	\$32
Pulled lamb slow cooked for 16 hours, served with tzatziki, pita bread, charred chilli, lettuce, tomato, cucumber and red onion, served with chips. <i>Add feta and olives +\$4</i> (LGFO +\$6, NF, DFO)	
PIER PARMA	\$28
Panko crumbed chicken schnitzel topped with napoli sauce, ham and cheese, served with chips and salad. (NF)	
SPICY PIER BEEF BURGER	\$26
Burger patty, cheddar, chilli jam, chilli aioli, grilled chilli, lettuce, tomato, red onion, burger bun and chips. (LGFO +\$6, NF, DFO)	
DOUBLE CHEESE BEEF BURGER	\$25
Burger patty, double cheddar, homemade pickles, burger sauce, burger buns and chips. (LGFO +\$6, NF, DFO)	
FISH BURGER	\$25
Crumbed fish, cos lettuce, tomato, red onion, cheddar cheese, tartar sauce, burger bun and chips. (LGFO +\$6, NF, DFO)	

CHICKEN WRAP	\$22
Grilled chicken, lettuce, tomato, red onion, shredded cheese, aioli, white wrap and chips. (NF, DFO)	
STEAK SANDWICH	\$28
Toasted sourdough, caramelised onion, minute steak, bacon, chutney, aioli, cheese, egg and chips. (NF, DFO)	
MIXED GRILL	\$55
Minute steak, grilled sausage, bacon, grilled chicken, pulled lamb, pork belly, chutney, served with salad and chips. (NF, LGFO + \$6, DFO)	
KAI MOANA PLATTER	\$62
Battered or grilled fish of the day, cooked prawn cocktail, king prawn, garlic prawns, natural oysters, mussels, scallops and lemon pepper calamari, served with lemon and tartare sauce. <i>Add chips +\$4</i> *Serve for two \$105 (LGFO, DF, NF)	
RISOTTO DEL MAR	\$43
Prawns, scallops, calamari, mussels, fish, onion, garlic, chilli and lemon in a white wine seafood stock sauce. (LGF, DF, NF) *Switch to linguini pasta instead of risotto.	
VEGETABLE RISOTTO	\$26
Mixed grilled capsicum, zucchini, eggplant, onion, garlic and vegetable stock white wine sauce. (VG, DF, NF, LGF)	
GARLIC CHILLI PRAWN LINGUINE	\$36
Tiger prawns, king prawn, garlic, chilli, preserved lemon, white wine and seafood stock. (NF, DF, LGFO +\$6)	
LINGUINE ARRABBIATA	\$24
Chilli, napoli, olives and parmesan cheese. (NF, LGFO +\$6, VG, V)	
CHICKEN AND MUSHROOM LINGUINE	\$36
Grilled chicken pieces, mushroom, onion, garlic, cream sauce topped with parmesan cheese. (NF, LGFO)	
FISH AND CHIPS	\$28
Two pieces of battered or grilled fish of the day, in a light soda vodka batter served with chips, salad, tartar sauce and lemon. (NF, DF)	
LEMON PEPPER CALAMARI (MAIN)	\$28
Calamari tossed in lemon pepper, fried in rice flour, served with salad, chips, lemon and aioli. (NF, DF)	
SALADS	
CHARGRILLED CAULIFLOWER	\$24
Chargrilled roasted cauliflower, roasted beetroot, pickled onion, chickpeas, baby rocket, roasted pumpkin seeds, fresh herbs and lemon, with a balsamic dressing. (VG, LGF, NF)	
COS LETTUCE CAESAR	\$26
Baby cos, parmesan cheese, garlic herb croutons, hard-boiled egg, crispy bacon and white anchovies with Caesar dressing. <i>Add grilled chicken +\$8</i> (LGFO, NF, DFO)	
GREEK	\$18
Cos lettuce, cucumber, tomato, red onion, roasted peppers, olives and feta, with a lemon oregano dressing. (VGO, NF, LGF)	

SIDES

Grilled pita bread (NF, VG)	\$6
Zaatar pita bread (NF, VG)	\$8
Chips (NF, VG)	\$10
Chips with truffle parmesan and aioli (NF, VGO)	\$16

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 PAVLOVA	\$21
Served with whipped cream, berries and mango coulis. (V, NF, LGF)	

FRENCH TOAST	\$12
One slice of fruit loaf dipped in egg, pan-fried, served with homemade whipped cream, mixed berries, and Canadian maple syrup. (NF, V)	

EGGS ON TOAST	\$12
One egg cooked your way, served on a slice of sourdough with a side of bacon. (V, NF)	

PANCAKES	\$14
Fluffy pancakes served with maple syrup, berries and ice cream. (NF, V)	

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

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

CHICKEN TENDERS	\$16
Crumbed Chicken tenders, chips and tomato sauce. (NF) <i>Served with ice cream after main meal</i>	

COFFEE & ESPRESSO

Espresso Ristretto \$4.5
Double Espresso Long Black \$5
Macchiato \$4.5 Long Macchiato \$5.5
Latte Cappuccino Flat White \$5 Large \$6
Magic \$5.5
Piccolo \$5

HOT DRINKS

Mocha Hot Chocolate Chai Latte Turmeric Latte \$6 Large \$7
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 \$7.5
Iced Coffee Mocha Chocolate \$9.5 (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 \$9.5 / Kids \$7.5
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SMOOTHIES

Reboot - Mango, pineapple, banana & passionfruit \$12
Booster - Banana, mango, spinach & lime juice \$12
Berry go round - Strawberries, blackberries & raspberries \$13
Acai Activate - Acai, blueberries, banana & dates \$14

JUICES

Freshly squeezed OJ \$12
Bottled juices \$8.5

SOFT DRINKS & WATER

Coke Coke Zero Lemonade Solo Fanta Soda \$5
Lemon Lime Bitters \$8
Ginger Beer \$8
Sparkling Water 500ml \$9 / 750ml \$12
Spring Water \$5

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

COCKTAILS

Mojito \$22 <i>bacardi rum, lime juice, soda, mint</i>
Espresso Martini \$23 <i>vodka, kahlua, coffee syrup</i>
Aperol Spritz \$22 <i>aperol, cointreau, prosecco, orange</i>
Blue Lagoon \$21 <i>vodka, blue curacao, lemonade</i>
Margarita \$22 <i>tequila, agave, lime juice, lemon juice</i>
Cosmo \$21 <i>vodka, lime juice, cranberry juice</i>
Bloody Mary \$22 <i>vodka, tomato juice, worcestershire sauce, lemon juice, hot sauce, celery salt</i>

BOTTLED BEERS

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

SPIRITS WITH MIXERS

Smirnoff Vodka \$12 Grey Goose \$15
Jim Beam Jack Daniels Bacardi \$12
Bombay Sapphire 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 <i>Heathcote, VIC</i>	\$13	\$59
Chalmers Gold Fizz Moscato <i>Murray Darling, VIC</i>	\$11	\$49
CHAMPAGNE		
Moet & Chandon Brut <i>France</i>		\$195
ROSE		
Villa Wolf Rose <i>Pfalz, Germany</i>	\$14	\$64
WHITE		
Punt Rd Pinot Gris <i>Yarra Valley, VIC</i>	\$13	\$59
Deep Woods Chardonnay <i>Margaret River, WA</i>		\$64
Rocky Gully Riesling <i>Great Western, WA</i>		\$54
TWR Sauvignon Blanc <i>Marlborough, NZ</i>	\$14	\$64
RED		
Airlie Bank Pinot Noir <i>Yarra Valley, VIC</i>	\$14	\$64
Spice Trader Shiraz <i>South Australia, SA</i>	\$11	\$49
Balnaves The Blend <i>Coonawarra, SA</i>	\$13	\$59
Scorpo Noirien Pinot Noir <i>Mornington Peninsula, VIC</i>		\$79