

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)

PIER ZAATAR BREAD

\$22
House made zaatar bread, marinated olives, house pickles, hummus, and labneh. (LGFO +\$6, NF, V)

OYSTERS NATURAL

\$22
½ dozen freshly shucked natural Tasmanian oysters served with a lemon wedge. (NF, DFO)

OYSTERS BLOODY MARY

\$32
½ dozen freshly shucked natural Tasmanian oysters topped with a Bloody Mary shot and served with cherry tomato pearls and lemon. (NF, DF)

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, roasted beetroot and orange segments. (NF, DF, LGF)

LEMON PEPPER CALAMARI

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

MAINS

PIER CHICKEN CORDON BLEU

\$46
Chicken breast rolled in ham, swiss cheese and panko bread crumbs with a dijon brie cream sauce, served with mixed greens and root vegetables (NF)

GRILLED VEAL CUTLET

\$49
Grilled cutlet topped with jus, served with rosemary, black garlic, cherry tomato, potato jam and green tomato relish. (NF, DF, LGFO)

the PIER by night

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

\$67
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. Add chips +\$4
*Serve for two \$115 (LGFO, DF, NF)

MIXED GRILL

\$60
Minute steak, grilled sausage, bacon, grilled chicken, pulled lamb, pork belly and chutney. Served with salad and chips. (NF, DF, LGF)

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 fish of the day pieces, scallops, pipis, mussels, prawns, calamari, king prawn and Tasmanian 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)

FISH OF THE DAY

\$46
Grilled and topped with a butter white wine caper sauce and a golden raisin citrus fennel salad. (NF, LGFO, DFO)

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

CHICKEN STRIPS – GRILLED OR CRUMBED

\$18
Marinated chicken strips, grilled or crumbed, served with chips or vegetables. (DFO, LGFO, NF)
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

\$14
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. (LGFO, DF, VG, NF)
Served with ice cream after main meal

DESSERT

AFFOGATO

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

\$18

HOMEMADE VANILLA ICE CREAM

Two scoops homemade vanilla ice cream. (V, NF, LGF)

\$12

HOMEMADE SALTED CARAMEL ICE CREAM

Two Scoops homemade salted caramel ice cream. (V, NF, LGF)

\$14

TRIO SORBET

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

\$16

CHOCOLATE LAVA

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

\$24

VANILLA HONEY PANACOTTA

Panacotta with banana praline, honey glaze, sugar chards and topped with a blueberry compote. (V, LGF)

\$24

COCKTAILS

Mojito \$22

bacardi rum, lime juice, soda, mint

Espresso Martini \$23

vodka, kahlua, coffee syrup

Aperol Spritz \$22

aperol, cointreau, prosecco, orange

Blue Lagoon \$21

vodka, blue curacao, lemonade

Margarita \$22

tequila, agave, lime juice, lemon juice

Cosmo \$21

vodka, lime juice, cranberry juice

Bloody Mary \$22

vodka, tomato juice, worcestershire sauce, lemon juice, hot sauce, celery salt

BEERS

Corona | Asahi \$13

Carlton Draught | Great Northern \$12

Apple Cider | Cascade Light \$11

Mythos (Greece) \$13

SPIRITS

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

SPARKLING

Dott Prosecco NV

Heathcote, VIC

Chalmers Gold Fizz Moscato

Murray Darling, VIC

CHAMPAGNE

Moet & Chandon Brut

France

ROSE

Villa Wolf Rose

Pfalz, Germany

WHITE

Punt Rd Pinot Gris

Yarra Valley, VIC

Deep Woods Chardonnay

Margaret River, WA

Rocky Gully Riesling

Great Western, WA

TWR Sauvignon Blanc

Marlborough, NZ

RED

Airlie Bank Pinot Noir

Yarra Valley, VIC

Spice Trader Shiraz

South Australia, SA

Balnaves The Blend

Coonawarra, SA

Scorpo Noirien Pinot Noir

Mornington Peninsula, VIC

Glass Bottle

\$13 \$59

\$11 \$49

\$195

\$14 \$64

\$13 \$59

\$64

\$54

\$14 \$64

\$14 \$64

\$11 \$49

\$13 \$59

\$79

DRINKS

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

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