the PIER cafe

BREAKFAST Until 12:00pm

TOASTED MUESLI $23
Homemade toasted muesli with Greek yoghurt, mixed berries, nuts, seeds, dried apple and raisins, topped with honey. (V)

PIER OMELETTE $26
Eggs, mushrooms, caramelised onion, feta, pecorino cheese, spring onion and toasted sourdough. (LGFO + $6, V)

BUTTERMILK PANCAKES $24
Thick stacked pancakes with fresh berries, served with maple syrup and whipped cream. *Add ice cream +$3* (V)

FRENCH TOAST $26
Fruit loaf dipped in egg, pan-cooked with mixed berries, nuts, Canadian maple syrup and whipped cream.
Add ice cream +$3 (V)

CHILLI SCRAMBLE $26
Chilli scramble with mixed fresh chillies, chilli jam, a drizzle of chilli oil, cayenne pepper, crumbled goat's cheese and an alfalfa salad garnish, on toasted sourdough. (V) (LGFO)

THE EVERYTHING PLATE $35
A couple of eggs cooked your way, grilled tomato, mushrooms, spinach, sausage, bacon, relish, hashbrowns, served with toasted sourdough. (VO, LGFO +6)

EGGS ON TOAST $16
A couple of eggs cooked to your way served on toasted sourdough. (V, GFO)

AVOCADO SMASH $24
Toasted sourdough with beetroot humus, avocado smash, goat cheese, diced tomato and tahini dressing. (V)
Add a couple of eggs cooked your way +$6. (V, GFO)

CHEF'S BREAKFAST ROLL $19
Milk bun, fried egg, bacon, hashbrown, swiss cheese, bbq sauce and hollandaise. (LGFO)

PIER BENEDICT $26
English muffin, caramelised onion, bacon, poached egg, hollandaise sauce and spring onion.
*Optional spinach or smoked salmon instead of bacon. Smoked salmon +$3. (VO)

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 (A) $7, hashbrowns $8

LUNCH From 12:00pm

ENTREES

SAFFRON ARANCINI $19
White wine, parm gruyere cheese, vegetable stock, saffron threads risotto rice balls, panko crumbed, and served with a choice of chilli aioli or aioli. (V)

ZAATAR DIP BOARD $27
House made zaatar bread, olives, house pickles and three dips. (LGFO +$6, V)
*Optional switch to plain pita bread instead of zaatar bread.

TURKISH BREAD CONFIT GARLIC BREAD $13
Three pieces of oven baked garlic bread. *Add cheese +$4* (LGFO)

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

OYSTERS NATURAL / KILPATRICK $23 / $29
½ dozen freshly shucked natural Tasmanian oysters, served with a lemon wedge. (A)

GARLIC PRAWNS $25
Creamy garlic prawns served with a small garnish salad. (O)

MAINS

OPEN PLATE LAMB SOUVLAKI $34
Pulled lamb slow cooked for 16 hours, served with tzatziki, pita bread, pickled red chilli, lettuce, tomato, cucumber and red onion, served with chips. *Add feta and olives +$4* (LGFO +$6)

SCOTCH FILLET $49
300gm premium cut scotch fillet, served with either vegetables and rosemary roast potatoes, or chips and salad.
Your choice of jus, mushroom sauce, pepper sauce or plain.

PIER PARMA $32
Panko crumbed chicken schnitzel topped with napoli sauce, ham and cheese, served with either chips and salad, or vegetables and roast potatoes.
*Make it a **Hawaiian Parma** +$4

PIER SCHNITZEL $29
Panko crumbed chicken schnitzel, served with either chips and salad, or vegetables and rosemary roast potatoes.
Your choice of jus, mushroom sauce, pepper sauce or plain

CHICKEN WRAP $23
Grilled chicken, lettuce, tomato, red onion, shredded cheese, aioli, white wrap and chips.

DOUBLE CHEESE BEEF BURGER $25
Burger patty, double cheddar, homemade pickles, burger sauce, milk bun and chips. *Add bacon or fried egg +$4*

SPICY PIER BEEF BURGER $26
Burger patty, cheddar, chilli jam, chilli aioli, lettuce, tomato, red onion, milk bun and chips. *Add bacon or fried egg +$4*

FISH BURGER $26
Crumbed fish, cos lettuce, tomato, red onion, cheddar cheese, tartar sauce, milk bun and chips. (A)

KAI MOANA PLATTER $65
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 $120 (M) (LGFO)

RISOTTO DEL MAR $42
Prawns, scallops, calamari, mussels, fish, onion, garlic, chilli and lemon in a white wine seafood stock. *Add two natural oysters +$6.*
(M) (LGF)
*Optional switch to linguini pasta instead of risotto.

PUMPKIN RISOTTO $27
Roasted pumpkin tossed in a risotto, with onion, garlic and sundried tomato. (VG, GF)

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

LINGUINE ARRABBIATA $24
Chilli, napoli, olives and parmesan cheese. (LGFO +$6, VG, V)

CHICKEN AND MUSHROOM LINGUINE $36
Grilled chicken pieces, mushroom, onion, garlic, cream sauce topped with parmesan cheese. (LGFO + $6)

FISH AND CHIPS $29
Two pieces of battered or grilled fish of the day, in a light soda vodka batter served with chips, salad, tartar sauce and lemon. (A)

LEMON PEPPER CALAMARI (MAIN) $29
Calamari tossed in lemon pepper, fried in rice flour, served with salad, chips, lemon and aioli. (A)

SALADS

CHARGRILLED CAULIFLOWER $25
Roasted cauliflower, pomegranate, pickled onion, chickpeas, baby rocket, roasted pumpkin seeds, fresh herbs and lemon, and a tahini dressing. (VG, LGF)
Add grilled chicken, smoked salmon, pulled lamb or lemon pepper calamari +$8

COS LETTUCE CAESAR $26
Baby cos, parmesan cheese, toasted croutons, poached egg, crispy bacon and white anchovies with Caesar dressing. (LGFO)
Add grilled chicken, smoked salmon, pulled lamb or lemon pepper calamari +$8

GREEK $18
Cos lettuce, cucumber, tomato, red onion, roasted peppers, olives and feta, with a lemon oregano dressing. (VGO, LGF)
Add grilled chicken, smoked salmon, pulled lamb or lemon pepper calamari +$8

Please advise wait staff of any allergies or dietary requirements | *LGFO - low gluten free option | *LGF - low gluten free | *VG - vegan | *VGO - vegan option | *V - vegetarian | *VO - vegetarian option | *A - Australian *O - Overseas *M - Mixed Seafood

SIDES

Grilled pita bread (VG)	$7
Zaatar pita bread (VG)	$10
Chips (VG)	$10
Chips with truffle parmesan and aioli (VGO)	$16
Mixed Vegetables	$14
Garden Salad	$12

DESSERT

AFFOGATO — $22
Two scoops of homemade vanilla ice cream, Frangelico and espresso. (V, LGF)

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

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

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

KIDS Under 12 years

BREKKY

FRENCH TOAST — $13
One slice of fruit loaf dipped in egg, pan-fried, served with homemade whipped cream, mixed berries and Canadian maple syrup. (V)

EGGS ON TOAST — $13
One egg cooked your way, served on a slice of sourdough with a side of bacon. (V)

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

LUNCH

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

FISH AND CHIPS — $16
Crumbed fish pieces, chips and tomato sauce.
Served with ice cream after main meal

CHICKEN TENDERS — $16
Crumbed Chicken tenders, chips and tomato sauce.
Served with ice cream after main meal

MAC AND CHEESE — $12
Macaroni pasta with house made cheesy sauce

DRINKS

COFFEE & ESPRESSO
Espresso $5 | Ristretto $5.5
Double Espresso | Long Black $5.5
Macchiato $5.5 | Long Macchiato $6
Latte | Cappuccino | Flat White $5.5 | Large $6.5
Piccolo $5.5 | Magic $6

HOT DRINKS
Hot Chocolate | Chai Latte | Turmeric Latte $6 | Large $7
Mocha | Dirty Chai $6.5 | Large $7.5
Babycino $3.5

Extras: Syrup $0.5 / Coffee Shot $1 / Decaf $1 / Alternate Milk $1
Chai: Vanilla powder or spiced leaves

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

ICED DRINKS
Iced Latte | Long Black $8
Iced Chai Latte | Iced Mocha Latte $8.5
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 $13
Booster - Banana, mango, spinach & lime juice $13
Berry go round - Strawberries, blackberries & raspberries $14
Acai Activate - Acai, blueberries, banana & dates $14

JUICES
Freshly squeezed OJ $12
Bottled juices $9

SOFT DRINKS & WATER
Coke | Coke Zero | Lemonade | Solo | Fanta $6
Soda | Ginger Ale | Tonic $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 | 20% public holidays

ALCOHOL

COCKTAILS
Mojito $22
bacardi rum, lime juice, soda, mint
Espresso Martini $24
vodka, kahlua, fresh espresso
Aperol Spritz $24
aperol, cointreau, prosecco, orange
Blue Lagoon $22
vodka, blue curacao, lemonade
Margarita $22
tequila, agave, lime juice, lemon juice
Cosmo $22
vodka, lime juice, cranberry juice
Bloody Mary $24
vodka, tomato juice, worcestershire sauce, lemon juice, hot sauce, celery salt

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

SPIRITS WITH MIXERS
Smirnoff Vodka $13 | Grey Goose $16
Jim Beam | Jack Daniels | Bacardi $13
Bombay Saphire $14 | Gordons Gin $14
Johnnie Walker Red $13 Black $16
Canadian Club | Wild Turkey $13
Tequila | Brandy $14
Frangelico | Midori | Cointreau $13
Southern Comfort | Baileys | Kahlua | Malibu $12
Ouzo $14 / Bottle (200ml) $47

WINES

	Glass	Bottle
SPARKLING		
Dott Prosecco NV *Heathcote, VIC*	$15	$69
Chalmers Gold Fizz Moscato *Murray Darling, VIC*	$14	$64
CHAMPAGNE		
Moet & Chandon Brut *France*		$195
ROSE		
Villa Wolf Rose *Pfalz, Germany*	$15	$69
WHITE		
Punt Rd Pinot Gris *Yarra Valley, VIC*	$15	$69
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*	$15	$69
Spice Trader Shiraz *South Australia, SA*	$14	$64
Balnaves The Blend *Coonawarra, SA*		$64
Scorpo Noirien Pinot Noir *Mornington Peninsula, VIC*		$84