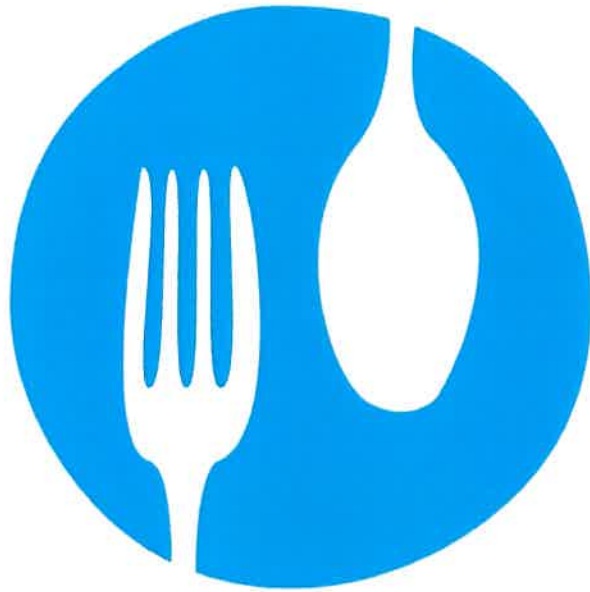


MENU



THE
PIER
HOTEL

TO START

PIZZA BREADS . . .

garlic 6.50

garlic & cheese 7.50

herb 6.50

herb & cheese 7.50

semidried tomato pesto & cheese 9.50

rosemary, feta & garlic 9.50

margarita 9.50

soup of the day 10.00

served with a bread roll

greek salad (GF) 8.50

tomato, cucumber, red onion,
capsicum, olives feta & a balsamic
dressing

caesar salad 14.00

cos lettuce, croutons & bacon served
with a poached egg & parmesan
cheese

add grilled chicken 24.00

add prawns 34.50

add smoked salmon 34.50

salt & pepper calamari 22.50

served with rocket, roasted pumpkin,
cherry tomatoes, onion & feta. With
aioli on the side.

oysters (gf)

natural 5.00 each

Kilpatrick 5.50 each

MAINS

Our chefs treat the beef offered here at The Pier with the utmost respect. May we be so bold as to suggest you do the same and avoid requesting any cuts to be cooked well done, but should you choose to do so, please understand eating quality may be affected and service time extended.

porterhouse 29.50

300g served with salad & chips and
your choice of sauce: pepper,
mushroom or gravy

surf & turf 36.50

300g porterhouse, with scallops &
prawns in a sweet chili cream sauce,
served with salad & chips

scotch fillet 35.50

250g with sesame oil sautéed onion,
bacon, Brussel sprouts, spinach,
capsicum & mushroom, and your
choice of sauce: pepper, mushroom or
gravy

chicken schnitzel 22.00

fresh chicken breast, crumbed and
served with salad, chips, garlic butter

chicken parmigiana 28.50

fresh chicken breast crumbed & topped
with house made Napoli sauce, smoked
ham & mozzarella. Served with salad &
chips.

grilled chicken breast 34.50

pocketed with Ashgrove smoked
cheddar cheese, wrapped in prosciutto
on a seeded mustard mash with a garlic
cream sauce and asparagus

spaghetti carbonara 21.00

bacon, mushroom, garlic, onion, white
wine, egg, parmesan cheese & cream

MAINS . . .

Atlantic salmon 36.00

lemon & dill crumbed, served with herbed potatoes, buttered zucchini & asparagus. Citrus aioli on the side.

james boags beer battered flathead 32.50

freshly battered flathead fillets served with salad, chips, lemon, tartare sauce

mixed seafood plate 34.50

natural oysters & mussels. Salt & pepper calamari & prawns. Beer battered scallops. Lemon & aioli. With your choice of salad or chips

salt & pepper calamari 29.50

served with rocket, roasted pumpkin, cherry tomatoes, onion & feta. Chips and aioli on the side.

JUST FOR THE SENIORS

PLEASE PRESENT YOUR SENIORS CARD

james boags beer battered flathead 19.50

freshly battered flathead fillets served with salad, chips, lemon, tartare sauce

chicken schnitzel 19.50

fresh chicken breast crumbed and served with salad, chips, garlic butter

porterhouse 19.50

180g served with salad, chips and sauce: pepper, mushroom or gravy

SIDES

beer battered chips 6.00

seasoned potato wedges 7.00

garden salad (gf) 6.00

greek salad (gf) 6.00

rocket, pear & parmesan salad (gf) 6.00

Caesar salad 8.00

spinach salad (gf) 6.00

roasted garlic potatoes 6.00

steamed vegetables 6.00

mashed potato 6.00

LARGE SERVE . . .

beer battered chips 9.00

seasoned potato wedges 11.00

SAUCES

tomato (gf) 1.00

BBQ (gf) 1.00

sour cream 1.00

sweet chilli (gf) 1.00

mayonnaise 1.00

aioli 1.00

tartare 1.00

Worcestershire 1.00

Malibu cream sauce 5.50

Malibu cream sauce with prawns 7.50

surf sauce 3.50

surf sauce with prawns & scallops 7.00

DESSERT

chocolate ooze pudding 12.00
served hot, with ice-cream

sticky date pudding 12.00
served hot, with ice-cream

chocolate brownie mousse parfait 12.00
layers of chocolate mousse, chocolate brownie & cream

icecream sundae 8.50
layers of vanilla ice-cream, nuts, cream, flavoured topping served in a tall glass (chocolate, strawberry, banana, caramel, lime)

spider 6.00
vanilla ice-cream & fizzy soft drink in a tall glass (coke, raspberry, lemonade)

DRINKS

short black 3.00

long black 3.50

flat white 4.00

café latte 4.00

chai latte 4.50

cappuccino 4.00

mocha 4.50

chocolate flavoured variant of a cappuccino

hot chocolate 4.50

Cadbury's drinking chocolate with frothed milk

short macchiato 3.50

short black stained with frothed milk

long macchiato 4.00

long black stained with frothed milk

affogato 4.50

scoop of vanilla ice-cream topped with a shot of hot espresso

add a 15ml shot of liqueur 10.50

tea 4.50

English breakfast, peppermint, green, earl grey, chamomile or chai

PIZZA

no.1 tomato, mozzarella, spinach, roasted eggplant, capsicum, bocconcini, onion
sml 15.00 lge 20.00

no.2 tomato, mozzarella, basil pesto, hot salami
sml 15.00 lge 20.00

no.3 tomato, mozzarella, olives, hot salami, chilli, capsicum
sml 15.00 lge 20.00

no.4 tomato, mozzarella, bbq sauce, ham, chicken, salami, beef
sml 21.50 lge 28.50

no.5 tomato, mozzarella, salami, olives, bocconcini, roasted eggplant, artichoke, semi-dried tomato sml 16.00 lge 22.00

no.6 tomato, mozzarella, ham, pineapple
sml 15.00 lge 21.00

no.7 tomato, caramelised red onion, asparagus, smoked salmon, cherry tomato, black pepper
sml 22.00 lge 28.00

no.8 tomato, mozzarella, salami, feta, olives, basil pesto, fresh basil sml 16.00 lge 21.00

no.9 tomato, mozzarella, roasted pumpkin, feta, pinenuts, basil sml 15.00 lge 20.00

no.10 tomato, mozzarella, feta, spinach, semi-dried tomato, olives, onion, rosemary
sml 15.00 lge 20.00

no.11 tomato, mozzarella, mixed seafood
sml 15.00 lge 21.00

no.12 tomato, mozzarella, chicken, pineapple, mushroom, onion sml 19.00 lge 25.00

no.13 tomato, mozzarella, salami, ham, mushroom, olives, capsicum, anchovy sml 18.00 lge 24.00

no.14 tomato, mozzarella, ham, mushroom, olives sml 16.00 lge 21.00

no.15 satay sauce, mozzarella, chicken, capsicum, mushroom, onion sml 15.00 lge 20.00

no.16 chilli tomato, mozzarella, capsicum, hot salami, jalapeno, chilli flakes sml 16.00 lge 20.00

small (6 x slices) large (8 x slices)

gluten free base adds 4.00 to large size price

half n half add 1.00