

PIER

SNACKS

SYDNEY ROCK OYSTERS (GF, DF, NF) Finger Lime, Aged Cider Vinegar	7.5ea
MARINATED VICTORIAN OLIVES (NF, GF, DF, VG)	11
NEW ZEALAND LANGOUSTINE TART (NF) Confit Fennel, Lemon, Salmon Roe	15ea
HOUSE-MADE FOCACCIA (V) Cultured Yoghurt, Rosemary Oil	14

ENTREE

STRACCIATELLA (V, NF) Grilled Focaccia, Baby Cucumber	22
MOOLOOLABA ALBACORE TUNA TARTARE (GF, DF, NF) Citrus, Sesame Crisps, Cavolo Nero	30
GRILLED NEW ZEALAND SCAMPI (3 PCS) (GF, DF, NF) Citrus Gremolata	36
STEAK TARTARE (DF) Parmesan, Focaccia Crisps	28

MAIN

MARKET WHOLE LOCAL FISH MEUNIERE (NF, GF)	MP
GRILLED WAGYU RUMP CAP (DF, GF, NF) Salsa Verde, Beef Jus	49
BUNDARRA BERKSHIRES PORK NECK (NF, GF) Cultured Cream, Water Cress, Grilled Lemon	42
FREE-RANGE CHICKEN (NF, GF) Prosciutto, Confit Mushroom, Lemon, Oregano	42
PAN-SEARED NEW ZEALAND BLUE EYE COD (GF, NF) Capers, Lemon Butter, Fennel	46

SIDES

ROASTED CAULIFLOWER (DF, GF, VG) Sesame, Mint, Almonds	16
CHARRED BROCCOLINI (DF, GF, NF, VG) Chilli, Garlic, Tomato	15
PATATAS BRAVAS (DF, GF, NF, V) Twice-Cooked Potato, Smoked Bravas Sauce, Garlic Aioli	17
HERBED GARDEN SALAD (VG, DF, NF) Tomato, Mint, Cos, Focaccia	16
MARINATED RAW ZUCCHINI (V) Lemon, Cultured Yoghurt, Dill, Pine Nut Gremolata	16

TO FINISH

LEMON GRANITA (V) Basil, Mascarpone, Almond Biscotti	17
CITRUS BLOSSOM SEMOLINA CAKE (V) Grilled Stone Fruit, Whipped Labneh, Pistachio, Honey	22
AUSTRALIAN CHEESE SELECTION Choice of L'artisan Cheese, Seeded Crackers, Walnut, Quince	22
PIER LOVA (TO SHARE) (GF, V) Strawberries, Cultured Cream, Lemon Verbena Oil, Lemon Curd	30

(v) vegetarian (vg) vegan (gf) gluten free (df) dairy free (nf) nut free
Please advise us of any dietary allergies.
**Cash Free Venue **10 service charge for groups over 8pax
**10% Sunday surcharge, 15% Public Holiday surcharge

DINING

NON-ALCOHOLIC

SUNSET SIPPER 17
Black Tea, Peach, Lemongrass,
Orange, Pineapple, Boba Jelly

PINK SANDS 17
Watermelon, Lychee, Lime,
Lemonade

HOUSE MADE LEMONADE 8

LOW-ALCOHOLIC

RUBY SPRITZ 17
Aperol, Honey, Raspberry
(0.7 Standard Drinks)

VIOLET MIST 17
Tequila, Lyres Blanco, Violet,
Lemon, Yuzu Soda
(0.5 Standard Drinks)

COCKTAILS

CUCUMBER CURRENT 26
Bacardi Carta Blanca Rum, Cucumber,
Pressed Lime

WILD TIDE 28
Brazilian Sagatiba Cachaça, Chambord
Black Raspberry, Cointreau, Raspberry
Lemon Kombucha

SMOKE & SPICE 28
Del Maguey Mezcal, Clarified Tomato,
Red Capsicum, Pickled Pepper

CITRUS COAST 25
Peruvian Premium Barsol Pisco,
Mint, Lime, Sparkling Yuzu

TRADE & BARTER 29
Hickson House Oyster Shell Gin, St Hugo
Chardonnay, Chardonnay Salt Foam,
Finger Lime

BUBBLES

	125ML	375ML	BTL
AIRLIE BANK SPARKLING <i>Yarra Valley, VIC</i>	16	40	78
AMANTI PROSECCO <i>Veneto, IT</i>	15	40	75
PERRIER-JOUET GRAND BRUT CHAMPAGNE <i>FR</i>	30	85	175
PERRIER-JOUET BRUT ROSE, <i>FR</i>	35	82	200

WHITE WINE

DAVID FRANZ RIESLING <i>Eden Valley, SA</i>	19	44	85
SHAW + SMITH SAUVIGNON BLANC <i>Adelaide Hills, SA</i>	18	43	85
TAR & ROSES PINOT GRIGIO <i>Central Victoria, VIC</i>	15	38	75
JIM BARRY ASSYRTIKO <i>Clare Valley, SA</i>	17	45	85
MOUNT PLEASANT AGED SEMILLON <i>Hunter Valley, NSW</i>	20	48	95
TYRRELLS ESTATE GROWN CHARDONNAY <i>Hunter Valley, NSW</i>	19	47	90
PENFOLDS CELLAR RESERVE CHARDONNAY <i>Tumbarumba, NSW</i>	25	60	120

RED WINE

COLLECTOR SHORELINE ROSE <i>Tumbarumba, NSW</i>	16	38	75
LA LINEA TEMPRANILLO ROSE <i>Adelaide Hills, SA</i>	18	46	90
ONANNON PINOT NOIR <i>Mornington Peninsula, VIC</i>	22	55	110
KRONDORFF GRENACHE <i>Barossa Valley, SA</i>	18	43	85
TWO HANDS GNARLY DUDES SHIRAZ <i>Barossa Valley, SA</i>	19	45	90
ST HUGO SHIRAZ MOURVERDE <i>Barossa Valley, SA</i>	25	65	120
VASSE FELIX CABERNET SAUVIGNON <i>Margaret River, WA</i>	19	45	90

DESSERT	THOMAS ELEGAVE SEMILLON <i>Hunter Valley, NSW</i>	14
WINE	FROGMORE CREEK ICED RIESLING, <i>TAS</i>	15
	PENFOLDS GRANDFATHER PORT <i>Multi-Regional, AUS</i>	30

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