

# on the pier |

## STARTERS

|   |       |       |    |
|---|-------|-------|----|
| Freshly Baked Bread Rolls with olive oil and butter   |       |       | 4  |
| Olive, rosemary & parmesan crostini   |       |       | 4  |
| Anchovy & Manchego bread  |       |       | 4  |
| Grissini with marinated olives & Persian feta   |       |       | 6  |
| Clyde River Oysters Natural with lemon  | 6/12  | 12/22 |    |
| Clyde River Oysters Kilpatrick  | 6/14  | 12/24 |    |
| Bloody Mary oyster shot   |       |       | 4  |
| Oyster Trio - Bloody Mary oyster shooter, 2 Tempura oysters<br>w spiced lime granita, 3 natural with balsamic pearls.   |       |       | 18 |
| Sumac Spiced Squid with celeriac skordalia & red pepper glaze. [gfi]  |       |       | 15 |
| Tempura Prawns, spiced plum sauce & lemon.  |       |       | 16 |
| Pressed Corn fed Chicken, Duck confit & leek terrine with citrus & red current glaze.   |       |       | 16 |
| Pistachio & spinach fish cakes with dill & grain mustard pickle, onion badgi. [gfi]   |       |       | 17 |
| Caramelised Jerusalem artichoke & three cheese tart with fennel & Tangelo salad. [V]  |       |       | 15 |
| Crystal Bay king prawns unpeeled, lemon & 1000 island dressing. [gfi]   | 250gm | 15    |    |
|   | 500gm | 29    |    |
| Taste plate - Pressed chicken, duck & leek terrine, Sumac spiced squid,<br>Caramelised Jerusalem artichoke & three cheese tart, Pistachio & spinach fish cakes. |       |       | 31 |

All prices GST inclusive | [V] Denotes vegetarian option [gfi] denotes gluten free  
15% surcharge on public holidays | Large tables please pay as one

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## MAIN MEALS

|   |  |
|---|--|
| Fish of the Day – grilled or battered, with fat chips, lemon and tartare  | 27                                     |
| Tasmanian Salmon fillet with Pancetta, tempura bean curd, Fragrant curry cream [gf]   | 29                                     |
| Eden Mussels with fennel steamed in a tomato & chilli sauce<br>Served with anchovy & manchego bread   | 28                                     |
| Grilled chicken fillet filled with haloumi, roast parsnip gnocchi, Cinnamon tomato coulis   | 28                                     |
| Peppered Beef fillet, shitake mushroom & potato croquette, Spinach cream & pink pepper glaze  | 29                                     |
| Parsley & Shallot Linguine with king prawns, crab meat, scallops, Leek & Meyer lemon cream.   | 27                                     |
| Dozen Plate – 12 natural oysters and 12 fresh king prawns. [gf]   | 38                                     |
| Seafood Platter – half lobster, 12 oysters natural, 12 crystal bay prawns, 6 tempura prawns, sumac spiced squid, steamed Eden mussels, soft shell crab, Pistachio & spinach fish cakes, grilled scallops in prosciutto, smoked salmon<br>Tempura fish fillets, seasonal fruits & dipping sauces | for two/ 130<br>for one, half serve/70 |

## SIDE ORDERS

|  |   |
|--|---|
| Garden Salad [v,gf]                                    | 6 |
| Greek Salad [v,gf]                                     | 8 |
| Broccoli, zucchini, cauliflower & roast almonds [v,gf] | 8 |
| Caesar Salad   | 8 |
| Fat Chips with lime aioli                              | 6 |

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