

LUNCH

Herb and Lemon Marinated Grilled Chicken over a pear & rocket salad	GF	19.00
Char Grilled Calamari Salad with a sweet red capsicum pesto	V	19.00
Grilled Skinless Sausages over garlic mash, shaved onion, rocket and a smoked capsicum relish	GF	20.00
Wild Mushroom Risotto finished with parmesan and truffle oil	GF	19.00
Penne Pasta with Napoli sauce, parmesan cheese, sautéed capsicum mushrooms, baby spinach and caramelised Spanish onion, finished with shaved parmesan cheese	V	19.50
• add chorizo		5.50
• add chicken		5.50
Chicken Parmigiana with traditional Napoli sauce, mozzarella, served with skinny cut chips		23.50
• add house made gravy		5.50
Chicken and Wild Mushroom Risotto with baby spinach, sun-dried tomatoes, truffle oil and parmesan	GF	25.50
Grilled Fish and Skinny Cut Chips with our house salad on a hot sizzle plate	GF	24.50
Moroccan Spiced Lamb Kofte with char grilled fat bread, Mediterranean salad and cucumber yogurt		25.50
Seafood Spaghetti with market-fresh seafood, garlic, chili, white wine and basil	GF	26.50
Char Grilled Chicken Wrap with cos lettuce, tomato, citrus aoli chips	GF	24.50
Lamb Shank with root vegetables and rosemary infused mash	GF	25.50
• add char grilled pita bread		5.50ea
Garlic Prawns with rice chips or garden salad		28.50
Chefs Lunch Special. (Please refer to one of our wait staff)	GFV	12.00ea
Slices:		
• Chips		
• Creamy mash potato		
• Five spiced tempura onion rings		
• Sautéed button mushrooms with thyme and chardonnay essence		
• Broccoli lightly charred, drizzled with Red Island olive oil and sea salt		
• Pear and rocket salad, shaved parmesan, balsamic vinaigrette and walnuts		
• Greek salad, fetta, oregano and citrus dressing		
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• Garden Salad mix, fresh greens, vine ripened tomatoes, cucumbers, shredded carrots and red onions served with house dressing		
Selection of House Made Sauces	GFV	5.50
• Wild Mushroom		
• Green Pepper Corn		
• Red Wine		
• House Mustards (Hot English, Dijon seeded)		

MAINS

Pan Roasted Deep Sea Dory Fillets , pin boned, skin off with potato puree, sautéed greens and a sweet capsicum pesto	GF	34.50
Oven Baked Chicken Breast free range, stuffed with prosciutto and pistachio nuts, sautéed broccoli, rosemary mash and a citrus butter jus	V	36.50
Porchini, Cremini and Portobello Mushroom Risotto finished with truffle oil and shaved parmesan	GF	29.50
• add extra Moreton Bay bug (half) or king prawn to your meal	V	
Big Salad with lettuce, baby spinach, Spanish onion, corn, Roma tomatoes, Kalamata olives, carrot, cucumber, fetta cheese and our house dressing		29.50
<u>Select one, grilled chicken, calamari, chorizo to add to your salad</u>		
Seafood Spaghetti with an assortment of market fresh seafood, garlic, chili, white wine and fresh basil	GF	39.50
• add extra Moreton Bay bug (half) or king prawn to your meal		6.50ea
Paella cooked and served in the pan, with chicken, chorizo, market fresh seafood, garlic, chili and saffron rice	GF	44.50
• add extra Moreton Bay bug (half) or king prawn to your meal		6.50ea

FROM THE GRILL

ASK ABOUT OUR BALKAN MENU

250g Calamari Steak char grilled with rocket, cherry tomato, sweet corn, Spanish onion and smoky capsicum relish	GF	32.50
Char Grilled Chicken Scallopini free range with chive infused mash potato, finished with a wild mushroom jus	GF	34.50
250g Black Angus Burger with free-range egg smoky bacon, aged cheddar, pickles, tomato, lettuce and skinny cut chips		32.50
Slow Cooked Gipsland (Vic) Lamb Shank with root vegetables and rosemary infused mash potato	GF	38.50
• add char grilled pita bread		5.50ea
350g Gipsland MSA Scotch Fillet (grass fed, dry aged 28 days) served over creamy mash potato and steamed vegetables	GF	62.00
BUTCHERS CUT (Please refer to one of our wait staff)		
All our steaks are Gipsland (Vic) pasture fed, dry aged 28 days, MSA Graded		
FISH OF THE DAY (Please refer to one of our wait staff)		
SEAFOOD ASSIETTE Grilled Moreton Bay bugs, king prawns, pan fried calamari, oysters, King prawn and a fresh fish and seafood broth		64.00
MEAT & SEAFOOD ASSIETTE 220g Gipsland MSA eye fillet served over creamy mash, grilled king prawns, Moreton Bay bugs and fresh shucked oysters	GF	86.00
• add sauce from selection		
SEAFOOD PLATTER Moreton Bay bugs, king prawns, freshly shucked oysters, pan fried calamari, Spring Bay mussels fish of the day, seafood broth and condiments		99.00

STARTER



Oven Baked Garlic Bread with marinated Kalamata olives	V	15.50
Bruschetta with roma tomato, basil, Spanish onions & balsamic reduction	V	15.50
Trio of House Made Dips with char grilled pita bread	V	15.50
Extra Pita Bread		5.50
Today's Oysters Shucked to Order (Serve of 6)	GF	24.50
• Natural		30.50
• Kipatrik	V	58.00
Taste of Pier 35 (Serve of 12)		
Natural (2) Kipatrik (2) Chili Lime (2) Vignonneta (2) Parmesan (2)		
Salt & Pepper Calamari - pan fried with citrus aoli		
• Entree		19.50
• Main		26.50
Sizzling Moreton Bay Bugs (4 halves) with green pepper corn, sea salt and lime or with Normay Sauce	GF	24.50
Sizzling King Prawns (4 whole) with pepper corn, sea salt, lemon	GF	24.50
Pan Fried Saganaki with poached honey peppered fig	GF	19.50
House Made Arancini filled with sautéed spinach, basil, sun-dried tomatoes, parmesan and capsicum pesto	GF	15.50
Polenta Chips with mushroom and black truffle oil	GF	19.50
Buffalo Chicken Drumettes or sp fried gazed in a bold house made Buffalo sauce		22.00
Grilled Chorizo Sausage with mild tomato salsa, shaved Spanish onion, capsicum and smoky paprika	GF	19.50
Pan Seared Hokkaido Scallops served with balsamic reduction, mandarin and plum glaze		
Five Spice Sizzling Chicken Tenderloins with a citrus finish	GF	19.50
Southern Fried Chicken with our spicy bandit sauce	GF	19.50
Char Grilled Chevapi (spicy beef/lamb sausages), garlic mash and capsicum relish	GF	19.50
Lamb Cutlets with salad, pita bread and cucumber yoghurt		26.00
TAPAS - Choose 5 of the above entree items (serves 2 people)		55.00