

## SOMETHING TO START

wood fired bread (v)	13
w choice of garlic, pesto or balsamic & olive oil	
add dips	+6
house made fish cakes (4)	17
w fresh herbs served on sweet asian mayo	
salad of pan fried tiger prawns & chorizo	19.9
w sweet chilli lime dressing	
oven roasted chicken drumettes	17
tossed in a sweet baby rays sauce	
caprese bruschetta w balsamic glaze (v)	16
calamari lightly fried w lemon pepper & aioli (gf)	17.5
thai style chicken san choy bow (2)	16.5
w lemongrass, lime, chilli, ginger, shallots, cabbage & hoi sin	

## A LITTLE BIT MORE

soft shell crab tacos (2)	19.9
w guacamole, fennel, salsa & coriander	
slow roasted lamb tacos (2)	19.9
w goats feta, tzatziki & chilli salsa	
pan seared fish tacos (2)	19.5
w slaw, chilli, lemon & sour cream	
crispy chicken burger	26
southern fried chicken breast w cabbage slaw, siracha mayo tomato chutney & fries	
grilled lamb tenderloin salad (gf)	29.9
w crispy rocket, cucumber, cherry tomatoes, red capsicum, carrots, spanish onion & pine nuts tossed in a sweet lemon dressing	
chicken & quinoa salad (gf)	28.5
grilled tenderloins, roast beetroot, goats feta, pistachio, mixed lettuce & fresh herbs	
portarlington chilli mussels (1/2kg)	25.9
chilli paste, napoli, fresh herbs & spices served w fries & crusty bread	
angus beef burger	24
brioche bun w bacon, lettuce, cheese, house made tomato relish, pickles, chefs mayo & fries	

## PASTA

seafood linguini	35.9
w tiger prawns, scallops, calamari, mussels, cherry tomatoes & rocket tossed in a white wine sambal chilli sauce	
spaghetti (v)	26
w broccoli, olives, sundried tomatoes & chilli tossed in white wine & olive oil	
add chicken	+5
pappardelle beef ragout	29.5
slow cooked ragout, green peas & chilli, tossed w pappardelle & topped w parmesan	
penne w basil pesto & seared calamari	31
pan seared calamari, basil pesto, cherry tomatoes, chilli & buffalo mozzarella	

## CHICKEN, FISH & BEEF

roast tandoori chicken	33
chicken breast marinated w tandoori spices, served w raita yoghurt, biryani rice & crisp green salad	
fish of the day (please refer to chef's choice menu)	market price
fish & chips market fish fillets, homemade tartare & fries	25
cape grim aged eye fillet (250g) (gf)	44
w fries	
aged scotch fillet (400g) (gf)	45
w fries	
sauce:	2.5
green peppercorn (gf) / truffle mushroom (gf) / rosemary & thyme jus	

## [ TO SHARE ]

2 PEOPLE

braised lamb shoulder	69.9
slowed cooked 8 hrs, served w hummus, greek salad & flat bread	
saffron paella mixta	69.9
w chicken, prawns, chorizo, calamari, mussels, fresh herbs & spices	

## WOOD FIRED PIZZA

margarita w buffalo mozzarella & fresh basil (v)	18.9
add chorizo	+ 6
spicy pork & fennel sausage	26
w san marzano tomatoes, spanish onion & mozzarella	
ham & pineapple w leg ham, diced pineapple & mozzarella	23
puttanesca w foie d latte cheese, anchovies, capers, olives, chilli, cherry tomatoes & fresh basil	25
king prawn w chilli, fried capers, lemon zest & fresh herbs	28.5
vege w basil pesto, marinated artichokes, sundried tomatoes, mozzarella, goats feta & rocket	23.5
braised lamb	27
w kalamata olives, red onion, feta, oregano & garlic sauce	
capricciosa w leg ham, mushrooms, olives, anchovies & basil	23.5
prosciutto & basil pesto	25
w cherry tomatoes, mozzarella, rocket & balsamic glaze	



## SIDES

FOR ONE/TO SHARE

7/11

seasonal veg w lemon pepper & pine nuts (v/gf)
chefs salad (v/gf)
fries tossed in sea salt (v)
quinoa w beetroot, goats feta, pistachio & fresh herbs (v)
sweet corn cobbettes w herb butter (v/gf)
herb & parmesan roasted chat potatoes (v/gf)

(v) vegetarian (gf) gluten free

  @pierportmelbourne

visa/mastercard incur 1% surcharge, amex 2.8% surcharge  
15% surcharge on public holiday's  
no split bills please