

SOMETHING TO START

wood fired bread (v) w choice of garlic, pesto or balsamic & olive oil add dips	13	+6
house made fish cakes (4) w fresh herbs served on sweet asian mayo	17	
salad of pan fried tiger prawns & chorizo w sweet chilli lime dressing	19.9	
oven roasted chicken drumettes tossed in a sweet baby rays sauce	18	
caprese bruschetta w balsamic glaze (v)	16	
calamari lightly fried w lemon pepper & aioli (gf)	17.5	
thai style chicken san choy bow (2) w lemongrass, lime, chilli, ginger, shallots, cabbage & hoi sin	16.5	

A LITTLE BIT MORE

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

PASTA

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

CHICKEN, FISH & BEEF

roast tandoori chicken chicken breast marinated w tandoori spices, served w raita yoghurt, biryani rice & crisp green salad	33	
fish of the day (please refer to chef's choice menu)	market price	
fish & chips market fish fillets, homemade tartare & fries	25	
aged eye fillet (250g) (gf) w fries	43.5	
cape grim scotch fillet (400g) (gf) w fries	45.5	
sauce:	2.5	
green peppercorn (gf) / truffle mushroom (gf) / rosemary & thyme jus		

[TO SHARE]

2 PEOPLE

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



WOOD FIRED PIZZA

margarita w buffalo mozzarella & fresh basil (v) add chorizo	18.9	+ 6
spicy pork & fennel sausage w san marzano tomatoes, spanish onion & mozzarella	26	
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 w kalamata olives, red onion, feta, oregano & garlic sauce	27	
capricciosa w leg ham, mushrooms, olives, anchovies & basil	23.5	
prosciutto & basil pesto w cherry tomatoes, mozzarella, rocket & balsamic glaze	25	

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