



...tis the  
season to be  
jolly...



1 bay st port melbourne



96463990



@pierportmelbourne



2 course \$65

3 course \$75

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## to start

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sliced aged prosciutto, buffalo mozzarella, wild rocket, balsamic pickled onion & roasted red capsicum (gf)  
prawn cocktail tart, marie rose sauce, cos lettuce & tomato dust  
vege pattie w beetroot salsa, goat feta, jalapeno relish & micro greens (gf v)  
lightly fried calamari salad w cos, cabbage, sesame, chilli, peanuts, soy & ginger dressing (gf)

## the main

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aged eye fillet, medley of pearly barley, broccoli, hazelnut & raisins w thyme jus  
herb crusted turkey breast, green bean & cranberry summer slaw w a mustard cherry relish  
oven baked salmon fillet, steamed asian greens, kelp salad, tomato dashi broth (gf)  
zucchini & mint pasta w egg pappardelle, fresh burrata cheese, cherry tomatoes & finished  
w lemon & toasted almonds (v)

## sweet treat

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pistacchio semifreddo w fresh berries & milk crumb (gf)  
ruby chocolate mousse, graham tart & white choc sauce  
drunken festive pudding w white choc glaze & vanilla bean sauce (gf)

+menu items are subject to change without notice

