

# EAT

PIER PORT MELBOURNE

## STARTERS & SHARES

<b>WOOD FIRED BREAD</b>	13
w choice of garlic, pesto or balsamic & olive oil (V)	
add dips + 6	
<b>PORK &amp; VEAL MEATBALLS</b> (4)	19
w a mild arrabbiata sauce (GF)	
<b>ANTIPASTO BOARD</b>	29
chef selection of cured meats, marinated mixed olives, goats cheese, capsicum dip & wood fired bread	
<b>JAPANESE STYLE FRIED CHICKEN</b> (4)	18
w japanese mayo (GF)	
<b>MINI BEEF SLIDERS</b> (3)	22
w cheddar, tomato relish & mustard mayo	
<b>CAPRESE BRUSCHETTA</b> (6)	16
w tomato, buffalo mozzarella & fresh basil drizzled w balsamic glaze (V)	
<b>CALAMARI</b> lightly fried w lemon pepper & aioli (GF)	18

## BURGERS & TACOS

<b>CRISPY FRIED CHICKEN BURGER</b>	25
w cabbage slaw, sriracha mayo & fries	
<b>PIER'S CHEESE BURGER</b>	24
w cheddar, cos lettuce, tomato chutney, special mayo & fries	
<b>SPICY BEEF BURGER</b>	26
w jalapeño relish, bbq bacon, lettuce, cheddar, sriracha mayo & fries	
<b>CRISPY FISH BURGER</b>	25
sesame crumbed flake w lettuce, house made tartare sauce & fries	
<b>SLOW ROASTED LAMB TACOS</b> (2)	20
w goat feta, tzatziki & a mild chilli salsa	
<b>PRAWN TACOS</b> (2)	20
w spicy guacamole, tarragon, cos lettuce & lemon zest	
<b>PAN SEARED FISH TACOS</b> (2)	20
w slaw, lemon dill & sour cream, rocket & sriracha	

## WOOD FIRED PIZZA

<b>MARGARITA</b>	19
w san marzano tomatoes, buffalo mozzarella & fresh basil (V)	
<b>HAM &amp; PINEAPPLE</b>	23
w san marzano tomatoes, leg ham, pineapple & mozzarella	
<b>KING PRAWN</b> w san marzano tomatoes, garlic, chilli, fresh capers, lemon zest & fresh herbs	28.5
<b>SPICY SOPRESSA</b>	25
w san marzano tomatoes, mozzarella, fresh chilli & basil	
<b>PROSCIUTTO &amp; BASIL PESTO</b>	26
w cherry tomatoes, mozzarella, rocket & balsamic glaze	
<b>CAPRICCIOSA</b> w san marzano tomatoes, leg ham, mushrooms, olives, anchovies & basil	24
<b>BRAISED LAMB</b> w san marzano tomatoes, kalamata olives, feta, red onion, oregano & garlic sauce	27
<b>VEGE</b> w basil pesto, marinated artichokes, semi-dried tomatoes, rocket & balsamic glaze (V)	24

## PASTA & RISOTTO

<b>CHICKEN &amp; BASIL PESTO GNOCCHI</b>	31
w broccoli, air dried tomato strips, rocket & parmesan	
<b>SEAFOOD LINGUINI</b> w tiger prawns, scallops, calamari, mussels, cherry tomatoes & rocket tossed in a white wine sambal chilli sauce	36
<b>SLOW COOKED LAMB RAGU</b>	30
w a hint of chilli, tossed w pappardelle & topped w parmesan	
<b>FOREST MUSHROOM RISOTTO</b>	29
w garlic, fresh herbs & crispy kale (V) (GF)	

## LARGER PLATES

<b>FISH &amp; CHIPS</b>	28
soda battered flake fillets, house made tartare & fries	
<b>PORTARLINGTON CHILLI MUSSELS</b>	27
chilli paste, napoli, fresh herbs & spices served w fries & crusty bread	
<b>CALAMARI &amp; RICE NOODLE SALAD</b> w lettuce, cabbage, cucumber, fresh chilli, peanuts, shallots & soy ginger dressing (GF)	29.5
<b>PASTURE FED SCOTCH FILLET</b> 300GMS	42.5
served w fries (GF)	
add: truffle mushroomsauce (GF) / rosemary & thyme jus +2.5	
<b>POACHED CHICKEN SALAD</b> w spinach, baby kale, radish, wakame, goji berries & a sesame miso dressing	30
<b>SLOW COOKED LAMB SHOULDER</b> (SHARED BTW 2)	75
12hr slow cooked lamb shoulder, served w rosemary & thyme jus, baba ganoush, greek salad & wood fired flat bread	

## SIDES

FOR ONE/TO SHARE

7/11

- + seasonal veg w lemon pepper & pine nuts (V)
- + rocket & parmesan salad w balsamic vinaigrette (V) (GF)
- + fries tossed in sea salt (V) (GF)
- + crispy lettuce, cucumber & radish salad w a sweet asian dressing (V)

## SWEET TREATS

ALL 16

<b>BISCOFF APPLE CRUMBLE</b> w double cream
(house baked to order pls allow 10-15 mins)
<b>HOUSEMADE NEW YORK CHEESE CAKE</b>
<b>CRÈME BRULÉE</b> served w biscotti
<b>FRANGELICO AFFOGATO</b> ice cream, espresso & frangelico
<b>CHOC MACADAMIA PUDDING</b> w ice cream (GF)
(house baked to order pls allow 10-15 mins)

+ (V) vegetarian (GF) gluten free



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+ please let our wait staff know of any allergies or dietary requirements. We endeavor to accommodate your dietary needs; however, we cannot be held responsible for traces of allergens as our kitchen uses a wide variety of ingredients

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