

SMALL PLATES TO START OR SHARE

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| house marinated toolunka creek olives <small>GF/DF/VG</small> | 12 |
| sour dough bread w red miso butter <small>V/*DF/*VGO</small> add house made dips + 8 | 17 |
| charcuterie board <i>house selection cured meats w condiments</i> | 45 |
| lobster roll | 22 |
| ½ doz oysters <small>GF/DF</small> natural ³⁶ kilpatrick ³⁸ | |
| kingfish sashimi <i>w green nam jim, pomelo, coconut milk, micro herbs</i> <small>(GF/DF)</small> | 26 |
| calamari lightly fried w lemon pepper & aioli <small>GF/DF</small> | 24 |
| pier fried chicken w kewpie mayo <small>GF</small> | 22 |
| pork & veal spicy meatballs ^(4 pc) w sugo & parmesan <small>GF</small> | 24 |

WOOD FIRED PIZZA

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| margherita w san marzano tomatoes, fior di latte & fresh basil <small>v</small> | 26 |
| funghi mixed seasonal mushrooms, truffle oil, thyme & grana padano <small>v</small> | 29 |
| capricciosa w san marzano tomatoes, leg ham, mushrooms, olives, anchovies | 30 |
| prosciutto w san marzano tomatoes, 24mth prosciutto de parma, fior di latte & rocket <small>v/*VGO</small> | 34 |
| spicy sopressa san marzano tomatoes, fior di latte & kalamata olives | 30 |
| tiger prawn w san marzano tomatoes, fior di latte, garlic, chilli, & lemon zest | 34 |
| ham & pineapple w san marzano tomatoes, leg ham, fior di latte & sweet pineapple | 29 |

*GF pizza base +4 *VG cheese +4

PASTA & RISOTTO

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| blue swimmer crab linguine w garlic, chilli, olive oil & parsley | 45 |
| spaghetti bolognese beef & pork ragu w parmesan | 32 |
| poached chicken fettuccine w semi dried tomatoes & spinach in a creamy rose sauce | 36 |
| asparagus & garden pea risotto w goats feta, lemon & herb oil <small>V/GF/*VGO</small> | 33 |
| seafood risotto prawn, calamari, scallop & vangole, in a fragrant seafood broth <small>GF</small> | 42 |

LARGER PLATES OR SHARE

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| portarlington chilli mussels ^(1/2 kg) <i>spicy tomato broth served w fries & bread</i> | 35 |
| fish & chips <i>soda battered flake fillets served w house made tartare & chips</i> | 40 |
| fish of the day <i>today's catch</i> <small>GF</small> | m/p |
| butchers cut <i>today's cut</i> <small>GF</small> | m/p |
| bird <i>today's poultry</i> <small>GF</small> | m/p |
| slow cooked lamb shoulder ^(share btw 2-3) <i>w house made bbq glaze, cucumber salad & fries</i> <small>GF/*DF</small> | 88 |
| pier beef burger w bacon, cheese, pickles, burger sauce & fries | 30 |
| miso eggplant steak lightly fried w fennel & rocket salad | 36 |

SIDES

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|--|----|
| fries <small>GF/VG</small> | 14 |
| steamed seasonal greens tossed in sesame oil <small>GF/VG</small> | 15 |
| rocket & parmesan salad w balsamic vinaigrette <small>GF/V</small> | 15 |
| baby cos, radish, fresh herbs & chefs dressing <small>v</small> | 15 |

SWEET TREATS

ALL 20

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| raspberry semifreddo w fresh berries & pistachios <small>v</small> |
| lemon coconut cake w lemon sorbet, rhubarb & meringue shards <small>v</small> |
| baked pudding w honey, lemon, passionfruit & tea <i>served w double cream</i> <small>v (pls allow 15 min)</small> |
| frangelico affogato |
| nutella calzone w marshmallows & ice cream |
| choc macadamia pudding w vanilla ice cream <small>v/GF (pls allow 15 min)</small> |

SNACKS

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| piquant mixed chilli infused nuts 11 <small>GF/VG</small> |
| house roasted peanuts w umami seasoning 11 <small>GF/VG</small> |

V - vegetarian GF - gluten free DF - dairy free VG - vegan (*VGO) vegan option on request

please let our staff know of any allergies or dietary requirements. While we endeavor to accommodate your dietary needs, 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 holidays
no split bills please