

Dinner

Pieryo
Paynesville

Starters

Stone-baked Garlic Loaf 12
black garlic, cheese

Loaded Cheesy Garlic Loaf 15
black garlic, cheese, bacon,
pickled onion

Bombay Potatoes 12 (vo)
twice-cooked potatoes, herbs & spices

Soft-Shell Tacos (2) (vo)
corn tortilla, burnt corn salsa,
coconut yoghurt, coriander
- spiced green jackfruit **15**
- slow-cooked pulled pork **16**

Prawn & Chive Dumplings (5) 14
your choice of sauce
- Smoked Soy
- Tonkatsu - Japanese barbecue sauce
- Nam Jing - Thai chilli (spicy)

Salt & Vinegar Calamari 16
local calamari, salt & vinegar dust,
mixed greens, tartare

Creamy Garlic Scallops 18
pan-seared scallops, white wine,
pickled onion, parmesan crisp

Beef + Sage Meatballs 16
white bean puree, diane sauce,
parmesan crisp, toasted crostini

(vo) vegan option (gfo) gluten-free option

Mains

Fresh Catch Market Price
Refer to specials board

Creamy Saffron Seafood Linguini 37
local gummy, prawns, mussels, semi-dried
tomato, olives

Thai Green Curry 28 (vo)
marinated tofu, seasonal vegetable,
mixed grain rice
+ grilled chicken **30**

Peking Duck Pancakes 37
soba noodle salad, brussel sprouts, enoki
mushroom, truffle miso dressing, peking duck
breast, crispy pancake

Fried Chicken 30
buttermilk fried chicken, jalapeno aioli,
cucumber, watermelon, pickled onion
coriander

Tonkatsu Pork Burger 29
charcoal bun, panko-fried pork belly,
tonkatsu sauce, bacon, kimchi, shoe-string fries

250g Eye Fillet 41 (gfo)
sous vide eye fillet, pea puree, cherry tomato,
carrot slaw, shoe-string fries, red wine
mushroom gravy

We endeavour to create completely
allergy-free meals when requested, but this
cannot be guaranteed due to the potential
trace allergens in the working environment
and supplied ingredients.

10% surcharge is applicable on state and
federal public holidays. We do not split bills.