

# Pier 70

## Entrée

### KOREAN FRIED CHICKEN 16

*Crispy fried chicken thigh, sweet spicy pineapple glaze pickled chinese broccoli*

### BRAISED SCALLOPS 18

*House made marinara sauce with melted mozzarella, crostini and fresh herbs*

### STUFFED MUSHROOM 16

*Sun dried tomato, pine nut and spinach stuffing balsamic reduction*

### BBQ FILLET TIP AND BEANS 17

*Thin sliced South Gippsland Beef fillet tip green beans house made BBQ sauce*

### BLACK GARLIC BREAD 12

*Snowy river black garlic and sweet paprika butter, melted mozzarella*

### BREAD AND OIL 10

*Truffle oil white wine vinegar*

## Sides

### SAUTÉED CAULI AND BROCCOLINI 7

*Sautéed in snowy river black garlic butter*

### ROSEMARY POTATOES 7

*Rosemary oil, Murray River flaked salt*

### GARDEN SALAD 7

*lindenow lettuce, pickled onion, tomato, cucumber, balsamic dressing*

## Main

### STEAK AU POIVRE 48

*250g grass fed South Gippsland Beef fillet with sweet potato purée, cauliflower and broccolini, house pepper sauce topped with Murray River flaked salt*

### FRUITS DE MER FETTUCCINE 37

*Scallop and prawn fettuccine, sun dried tomato, wilted spinach in zesty citrus cream sauce or house made marinara with fresh herbs*

### PORK FILET MIGNON 35

*Pork filet, sautéed fennel, carrot, walnut in shallots and white wine with pearl cous-cous finished with crisp sage and fresh lemon*

### CHICKEN CHASSEUR 34

*Chicken maryland braised in an assortment of mushrooms, carrots, shallots with potatoes topped with fresh tarragon*

### BRAISED LAMB RUMP 35

*Lamb rump slow braised in hearty rosemary shiraz tomato sauce with baby carrots peas and sweet potato purée*

### LAKES LING FILLET 38

*Lakes Entrance ling fillet grilled zucchini Lindenow broccolini creamy sweet potato purée fresh local lemon and olive oil*

### CASHEW CARROT FUSILLI 30

*Fusilli pasta loaded with vegetables and seeds finished in a vegan creamy miso cashew carrot sauce and fresh herbs*

Menu subject to change without notice

15% surcharge on public holidays

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