

# Breakfast

until 11:30am

## GRANOLA

honey, berries, chai tea panna cotta, lemon curd – \$12

## EGGS BENEDICT

crispy potato, smoked maple syrup, pork belly crumbs, hollandaise – \$18

## CROQUE MADAM

ham, brioche, poached eggs – \$19

## PANCAKE

berries, walnuts, coconut, honey, creme fraiche – \$17

## FRENCH TOAST

brioche, banana, lemon curd, bacon, maple syrup, cherry tomatoes – \$17

## EGGS YOUR WAY

two poached, fried or scrambled Forge Creek eggs on toast (GFA) – \$12

add sides build your own

## ADD YOUR SIDES

bacon, smoked salmon, ham, goats cheese, parmesan, avocado (seasonal) – \$4 each

housemade hash brown, tomato, button mushrooms, feta,

wilted spinach, baked beans, chipolata, tasty cheese – \$2 each

## BEVERAGES

freshly squeezed orange juice – \$5.5

apple, pineapple and tomato juice – \$3.5

smoothie of the day – \$7

**Sunrise Mimosa** orange juice, cranberry juice and sparkling wine – \$7

**Emerald Lady** orange juice, blue curaçao and vodka – \$12

**Midori Splice** midori, malibu and pineapple juice – \$12

**Bloody Mary** vodka, tomato and lemon juice, worcestershire and tobasco sauce, celery salt and pepper – \$10

**Virgin Mary** tomato and lemon juice, worcestershire and tobasco sauce, celery salt and pepper – \$5.5

# Lunch

served from 12 noon to 3pm

## **CALAMARI AND CHORIZO**

chilli, preserved lemons, spring onion, chives, tomatoes, wild rocket

**\$22**

## **PIER 70 BEEF BURGER**

bacon relish, crispy onion, swiss cheese, aioli,  
homemade Worcestershire sauce, wedges

**\$24**

## **GRILLED PEACH AND HALLOUMI SALAD**

vanilla balsamic dressing, crostini, pickled onion, mixed salad

**\$19**

## **CRUMBED GREEN TOMATO**

smoked tomato, remoulade, wild rocket, corn salsa

**\$17**

## **DEEP FRIED CHICKEN BREAST WITH PICKLED WATERMELON**

aioli, cucumber, red onion, coriander

**\$22**

## **BEEF CHEEKS WITH PENNE**

mushrooms, cream, parsley

**\$23**

## **GUMMY BOUILLABAISSSE**

potato, tomato, snow peas, radish, sesame seeds, clams, mussels

**\$24**

**DINNER MENU FROM 5:30PM**

# Starters

**BEETROOT SALMON GRAVLAX**

baby beetroot, beetroot chips, garlic emulsion, crostini, beetroot dressing and snow peas – \$16

**PURPLE GNOCCHI**

blue cheese sauce, caramelized onion puree, pickled pear, wild rocket,  
blue cheese and pickled red onion – \$16

**YELLOWTAIL TARTAR**

cucumber, sesame seeds, soya sauce dressing, crispy garlic,  
spring onion, chilli and crispy shallots – \$17

**GARLIC BREAD**

brioche, black aioli, roasted garlic puree and pickled garlic – \$10

# Main Course

**MAPLE GLAZED PORK BELLY**

pickled lentils, crispy skin crumbs, sweet potato puree,  
smoked yoghurt and crumbed ham hock – \$32

**DUCK BREAST WITH ORANGE JUS**

Jerusalem artichoke puree, pickled mustard greens, shallots and baby carrots – \$31

**PAN SEARED SALMON WITH WARM BAMBOO SALAD**

pickled dikon, Chinese broccoli, chillies, bean sprouts and spring onion – \$32

**GRILLED FLANK STEAK AND TRUFFLED CUSTARD**

assorted mushrooms, bone marrow, kipfler potatoes and baby bok choy – \$34

**TAMARIND CHICKEN ROULADE**

corn puree, grilled pumpkin, burnt corn salsa, peanut puree and snow peas – \$29

**MUSHROOM AND BARLEY RISOTTO**

pea puree, parmesan and assorted mushroom – \$26

# Desserts

## **ETON MESS**

meringue, berries, berry compote, passion fruit curd and berry crème fraiche – \$12

## **DARK CHOCOLATE WITH CHERRIES**

chocolate, cherry sorbet and chocolate kirsch ganache – \$12

## **HONEY PANNA COTTA – \$12**

## **MINI ICE CREAMS**

berry sorbet and dark chocolate – \$12

# Liquid Desserts

## **AFFAGATO**

shot of espresso and your choice of Bailey's, Frangelico or Kahlúa  
poured over vanilla ice cream – \$15

## **AFTER 8 MARTINI**

Vodka, Bailey's and Mint Liqueur – \$18

## **DEATH BY CHOCOLATE**

Vodka, Crème De Cacao, Bailey's, chocolate and ice cream – \$18

## **ORANGE BRÛLÉE**

Amaretto, Grand Marnier, Cognac VSOP and cream – \$21

## **TOBLERONE**

Kahlúa, Crème De Cacao, Frangelico, Bailey's, cream and honey – \$18