

Breakfast

From 09:00 to 11:30

BIG BREAKFAST

Forge Creek eggs your way, bacon, tomato, mushrooms, spinach, hashbrown
\$21

HAM, CHEESE AND TOMATO TOASTY

Tasty cheese, champagne ham
\$9

VEGETARIAN BREAKFAST

Forge Creek eggs your way, avocado, tomato, mushrooms, spinach, hashbrown
\$21

BACON, AND EGG ROLL

Forge Creek egg, bacon, Swiss cheese, aioli
\$12

PIER 70 EGGS BENEDICT

Forge Creek eggs, smoked salmon, hollandaise, capers, feta, English muffin
\$18

EGGS ON TOAST

Forge Creek eggs your way with bacon
\$14

BELGIAN WAFFLES

Vanilla ice cream, maple syrup, fruit
\$17

HOMEMADE FRUIT TOAST

Cinnamon butter
\$7

MUESLI

House made granola, berry compote, honey, yoghurt
\$16

Lunch

CALAMARI AND CHORIZO

Chilli, preserved lemon, pickled onion, tomato, wild rocket, potato

\$22

PIER 70 BURGER

Swiss cheese, bacon relish, onion, aioli, homemade Worcestershire sauce, wedges

\$24

CLAM LINGUINE

Chilli, Lemon, garlic, white wine, cream

\$24

MOROCCAN LAMB SALAD

Sun-dried tomato, cucumber, capsicum, chickpeas, preserved lemon, aioli

\$23

FISH AND CHIPS

Gummy, aioli, salad

\$24

GRILLED CHICKEN THIGHS

Homemade hoisin sauce, green veg, sesame seeds, wedges

\$23

FISH OF THE DAY

Ask your waiter for more information

\$24

Entrees

HAM HOCK AND NOODLE SOUP

Forge Creek egg, kimchi, pickled ginger

\$16

CRUMBED GREEN TOMATO

Smoked tomato, remoulade, wild rocket, corn salsa

\$14

YELLOWTAIL TARTARE

Cucumber, sesame seeds, smoked soya sauce, chilli

\$17

GARLIC BREAD

Black aioli, roasted garlic puree, pickled garlic

\$16

Main Course

GRILLED LAMB RUMP

Lamb popcorn, pickled lentils, smoked yoghurt, cherry tomatoes

\$31

DUCK BREAST WITH ORANGE JUS

Jerusalem artichoke, pickled mustard greens, baby carrots

\$32

PAN SEARED SALMON WITH WARM BAMBOO SALAD

Chinese broccoli, pickled daikon, chilli, bean sprouts, spring onion

\$32

GRILLED VEAL RIBEYE

Mushroom, chats, kale, bone marrow, red wine jus

\$35

CHICKEN TIKKA MASALA

Corn, tomato salsa, rice

\$27

MUSHROOM AND BARLEY RISOTTO

Pea puree, parmesan, wild mushroom

\$26

GUMMY BOUILLABAISSE

Potato, tomato, spring onion, radish, sesame seeds, clams, mussels, available crustaceans

\$33

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