

Please Note: menu and prices are subject to change.

## *Brunch*

### **CROQUE MADAM**

ham, brioche, fried eggs

**\$19**

### **FRENCH TOAST**

brioche, banana, lemon curd, bacon, maple syrup, cherry tomatoes

**\$17**

### **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 BOUILLABAISSE**

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

**\$24**

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

A 10% surcharge is applicable on State and Federal public holidays. We do not split bills.

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## Starters

### **BEETROOT SALMON GRAVLAX**

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

### **CRUMBED GREEN TOMATO**

smoked tomato, remoulade, wild rocket, corn salsa  
**\$17**

### **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 CUTLET**

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**

### **SOUS VIDE PORTERHOUSE**

wild mushrooms, bone marrow, kipfler potatoes and baby bok choi  
**\$37**

### **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**

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## *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**

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