

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

12noon until 3pm

PIER 70 WAGYU BURGER

double stack of housemade wagyu patties, melted Swiss cheese, lettuce, tomato, and aioli in a toasted brioche bun with beer battered chips – \$22

BATTERED GUMMY FILLETS

crispy beer battered gummy fillets with beer batter chips, green salad, balsamic olive oil dressing and housemade tartare sauce (GFA) – \$20

CALAMARI

lemon and pepper dusted calamari with fresh garden salad, beer battered chips and aioli – \$20

MOROCCAN SPICED LAMB PITA

12 hour slow cooked spiced lamb shoulder with fresh mixed herb salad drizzled with smoky yoghurt dressing on toasted pita bread – \$21

PIER 70 BIG BUOY STEAK

200g boned rib eye steak cooked to your liking with two sunny side up fried eggs, housemade thick and spicy worcestershire sauce and beer battered chips (GFA) – \$26

THAI CHICKEN SALAD

spiced chicken breast with mixed leaves, herbs and julienne of capsicum, carrot, cucumber and chilli. Topped with onion, garlic, crushed peanuts with a Thai dressing(GF) – \$18

CHICKEN PESTO LINGUINE

seared pesto marinated breast fillet and linguine tossed with sundried tomato, wilted baby spinach, fresh basil and cream or napoli sauce – \$18

VEGETARIAN PESTO LINGUINE

slow roasted pumpkin tossed with sundried tomato, pickled red onion, wilted baby spinach, fresh basil and cream or napoli sauce (V) – \$16

KID'S CHOICE (UNDER 12)

crumbed chicken tenderloin served with chips – \$10

battered gummy fillets served with chips – \$10

ham and pineapple pizza – \$8

napoli and cheese pasta – \$8

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 fraîche – \$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