

BREAKFAST 7am – 1130am

Toast & Jam, 2 Slices: Ciabatta, Gluten Free, White Or Multigrain	7	
Fruit & Nut Toast, 2 Slices Honey Butter Or Jam	8	
Toasted Banana Bread Pistachio Butter & Berries	12	
Warm Croissant Jam & Butter	7	
Ham, Cheese & Tomato Chutney	9	
Eggs Your Way (DF, GFO)	11	
Free Range Eggs, Tomato Chutney & Ciabatta Toast		
Acai Bowl (DF)	17	
Granola, Coconut Yoghurt, Banana & Berries		
Pumpkin and Spinach Waffles	19	
Avocado, Whipped Feta, Watercress, Fried Egg, Sunflower, Pepita & Roast Citrus Dressing		
Classic Savoury Mince (DF)	18	
Poached Egg, Salsa Verde & Ciabatta Toast		
Chorizo and Potato Hash (DF) (GFO)	18	
Pepperonata, Spanish Onion, Baby Spinach, Toasted Ciabatta & Fried Egg		
Eggs Benedict	20	
Ciabatta Toast, Baby Spinach, 2 Poached Eggs & Hollandaise		
Your Choice Of: Shaved Ham Smoked Salmon Bacon		
Folded Omelette	19	
Leg Ham, Cherry Tomato, Spinach, Parmesan & Ciabatta Toast		
Apple & Rhubarb Crepes	18	
Sauce Anglaise, Cinnamon Crumble & Vanilla Bean Ice-cream		
Malt Pier Toastie	17	
Bacon, Egg, Lettuce, Tomato & Kewpie Mayonnaise		
The Pier Monster	24	
English Pork Sausage, Bacon, Poached Eggs, Haloumi, Mushroom, Roasted Tomato, Potato Rosti, Salsa Verde & Ciabatta Toast		
Sides	5	
Roasted Tomato	Eggs (2)	Bacon
Wilted Spinach	Grilled Halloumi	English Pork Sausage
Grilled Mushrooms	½ Avocado	Savoury Mince
Sweet Potato Rosti	Smoked Salmon	

DRINKS

At PIER we have carefully selected the best coffee to match our food & setting, **N° 141 by Locale**. With notes of chocolate, raisin & almond this blend has clean acidity, lingering sweetness & a creamy mouthfeel.

The following origins currently make up the **N° 141 Blend**;
Mountain Mogiana, Brazil | Popayan, Cauca, Colombia | Mt Elgon, M'bale District, Africa

“TEA DROP” SPECIALTY TEA	4.5
English Breakfast	Spring Green
Supreme Earl Grey	Peppermint
Chamomile Blossom	Lemongrass & Ginger
Malabar Chai	

SMOOTHIES	7.5
Banana	Banana, Milk, Maple Syrup
Mango	Mango, Lychee & Apple DF
Blueberry	Blueberries, Milk, Elderflower
Strawberry	Strawberries, Orange & Banana DF
Tropical	Passionfruit, Pineapple, Lemon & Mango DF

NUTRI BULLET JUICES	7.5
Carrot	Ginger, Lemon, Orange DF
Spinach	Apple, Cucumber, Mint & Lime DF
Mixed Berries	Forest Berries, Apple & Lime DF

BREAKFAST COCKTAILS *(Available from 10am)*

Pier Breakfast Martini	16
Tanqueray Gin, Triple Sec, Orange Marmalade, Lemon, Honey	
Bloody; Mary, Maria or Mare	17
Your choice of; Vodka, Tequila or Gin Mare, Lemon, Tomato Juice, Tabasco, Worcestershire, Salt & Cracked Pepper	
Mimosa	8
Prosecco, Orange Juice	

LUNCH

Warm Olives & Grissini	8
Seared Scallops (GF)	13
Green Pea Vichyssoise, Chorizo Oil	
Confit Chicken Leg (GF) (DFO)	14
Pomegranate Molasses, Tahini Yogurt, Zaatar & Herbs	
Besan Battered Zucchini Flowers (V, DF, GF)	14
Stuffed with Cauliflower & a Tomato Compote	
Fried Squid (GF, DF) Garlic & Parsley	14
Hot Tea Smoked Salmon (GF)	16
Cauliflower Puree, Fennel, Citrus & Apple salad	
Charcuterie Board	25
Cured & Smoked Meats, Pickled Vegetables, Quince, Marinated Olives	
Open Steak Sandwich	25
Horseradish Cream, Rocket, Roast Truss Tomato, Sweet Potato Fries & Aioli	
Crispy Calamari Salad (GF, DF)	22
Wombok, Snowpea Sprouts, Papaya, Red Onion, Mint, Coriander, Chilli Caramel Sauce	
Chicken and Mango Salad (GF)	23
Lemon and Oregano Marinated Chicken, Mesculin Lettuce, Cherry Tomato, Spanish Onion, Candied Walnuts & a Champagne Vinegar Dressing	
Ancient Grain Salad with Grilled Halloumi (V)	22
Freekah, Chickpea, Quinoa, Black Grapes, Mint, Coriander, Pistachio & Pomegranate Dressing	
Roast Cauliflower Steak (V)	22
Miso Carrot Puree, Orange, Garlic, Parsley & Pinenut Dressing	
Pier Pie	20
Braised Beef Rump, Vegetables, Truffle Mash, Pearl Onion & Jus	
Pan Seared Barramundi (DF)	28
Crab & Pearl Barley Risotto, Sweet Corn, lemon & Basil Oil	
Panko Crumbed Chicken	26
Pea, Asparagus & a Basil Pesto	
Crispy Skin Duck Breast (GF)	32
Fondant Potato, Sour Cherries, Kale, Carrot Puree, Pearl Onion & Blackberry Jus	
Sides	8
Green Beans Preserved Lemon, Almonds	
Tempura Enoki Garlic & Parsley Salt	
Garden Salad House Dressing	
Fries Aioli	
Dessert	13 ea
Vanilla Bean Pannacotta	
Strawberry Jelly, Champagne Granita, Pistachio & Orange Biscotti	
Passionfruit Brulee	
Tuille, Toasted Meringue, Mango Sorbet	
Selection Of Cheeses	
40g Serves, Lavosh, Fresh Pear, Quince (GFO)	
1 Cheese 15 3 Cheeses 25	