



OYSTERS

NATURAL <i>gf</i>		KILPATRICK <i>gf</i>	
Champagne vinaigrette - half dozen/dozen	32/52	Bacon, Worcestershire sauce - half dozen/dozen	37/62

ENTRÉES

WAGYU CARPACCIO <i>gf</i>	30	ANTIPASTO PLATTER	46
Wagyu bresaola MB 8, Parmigiano Reggiano, lemon, evo		Chef's selection of charcuterie, Parmigiano Reggiano, mixed olives, giardiniera, wood fired garlic focaccia	
BURRATA <i>v</i>	29.5	KINGFISH CRUDO <i>gf</i>	30
Mixed grilled vegetables		Mango chilli salsa	
ADD wood fired focaccia	+16.5		
CALAMARI FRITTI	29/46	SEARED SCALLOPS <i>gf</i>	30
Lemon, pepper, rocket, aioli		Seared scallops in shell, cauliflower puree, lemon gremolata	
GARLIC PRAWNS <i>gf</i>	36	SOFT SHELL CRAB	29
King prawns, garlic, chilli, butter		Shallow fried, salsa verde	
TRIO OF ARANCINI	29	ROASTED PUMPKIN AND CAULIFLOWER <i>gf, v, vg</i>	28
Beef ragu, mushroom, spinach & cheese		Quinoa salad, beetroot puree, pumpkin seeds	

PASTA

CRAB RAVIOLI	45	PRAWN TAGLIATELLE	39
Prawn bisque sauce, fried basil		Homemade tagliatelle, prawns, pistacchio cream, pesto	
SEAFOOD LINGUINE	39.5	PACCHERI RAGU	34
Market fresh seafood, chilli, garlic, tomato sugo		Slow cooked beef ragu	
LAMB RISOTTO <i>gf</i>	39	BAKED GNOCCHI <i>v</i>	35
Slow-cooked lamb shoulder, broad beans, lemon zest, Parmigiano Reggiano		Buffalo mozzarella, tomato sugo, basil	

MAINS

WHOLE FISH OF THE DAY <i>gf</i>	MP	EYE FILLET <i>gf</i>	54
Oven baked		220 gram dry aged eye fillet, braised spinach, red wine jus	
FISH FILLET OF THE DAY <i>gf</i>	MP	CLASSIC FISH & CHIPS	44
Pan seared		Beer battered fish fillets, chips, side salad, housemade tartare sauce	
RIB EYE <i>gf</i>	59	PORK CHOP <i>gf</i>	48
500 gram dry aged rib-eye, Paris butter		Sage and fennel gratin	
SPATCHCOCK <i>gf</i>	45	VEAL SCHNITZEL	45
Chargrilled, lemon and rosemary		Herb crumbed, Italian cabbage slaw, lemon	

SIDES

TOMATO SALAD <i>v</i>	18	TABLE SALAD <i>v, vg</i>	15
Tomato, watermelon, basil, whipped feta		Mustard vinaigrette	
ROCKET AND PEAR SALAD <i>v</i>	16.5	ROAST POTATOES <i>gf, v</i>	16
Rocket, pear, parmesan, balsamic		Rosemary, garlic	
ROASTED ASPARAGUS <i>v</i>	17	HOT CHIPS <i>v, vg</i>	14
Crumbled feta, lemon		Thyme sea salt	

gf - gluten free *v* - vegetarian *vg* - vegan

Please inform your waitstaff of any dietary requirements. A surcharge applies to all card transactions. No split bills.

WOOD FIRED PIZZAS

CLASSIC

WARM WOODFIRED FOCACCIA <i>v vg</i>	16.5
Garlic, oregano, extra virgin olive oil	
MARGHERITA <i>v</i>	22
San Marzano tomato, fior di latte, basil	
CAPRICCIOSA	25
San Marzano tomato, leg ham, artichoke, olives, anchovies, fior di latte, oregano, mushroom	
VEGETARIANA <i>v</i>	24
San Marzano tomato, roasted peppers, capers, mushrooms, grilled eggplant, fior di latte	
SAN DANIELE	27
San Marzano tomato, San Daniele prosciutto, buffalo mozzarella, rocket	

GARLIC PRAWN	29.5
San Marzano tomato, fior di latte, garlic prawns, parsley	
DIAVOLA	24.5
San Marzano tomato, hot salami, fior di latte, olives, chilli	

STRETCH

SALAMI	26
San marzano tomato, Veneto salami, mozzarella	
MARGHERITA	19
San Marzano tomato, fior di latte, basil	
ADD Cantabrico anchovies	+19
MORTADELLA	29
Mortadella, burrata, pistachio cream	

Gluten Free Base +6

SPRITZERS \$19

APEROL	LYCHEE & MINT	HUGO
LIMONCELLO	VENETIAN	

MARTINIS \$22

FRENCH	ESPRESSO	DIRTY	DRY
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COCKTAILS

PORNSTAR MARTINI	25
Vanilla vodka, Passoa, lime juice, passionfruit, white chocolate	
CLASSIC MOSCOW MULE	23
Vodka, lime juice, ginger beer	
SPICY PINEAPPLE MARGARITA	22
Tequila, pineapple juice, Cointreau, lime juice, chilli	
MARGARITA	22
Tequila, Cointreau, lime juice	
WHISKEY SOUR ON THE ROCKS	21
Bourbon whiskey, lemon juice, egg white	
CHAMPAGNE COCKTAIL	23.5
Champagne, sugar, VSOP brandy, Grand Marnier	
NEGRONI	22
Gin, Campari, Rosso Vermouth	
PIMMS	19
Pimm's No1, ginger ale, fruit, mint	
PERFECT GIN & TONIC	21
Gin, tonic, cucumber	
BLOODY MARY	18
Vodka, tomato juice, Worcestershire sauce, tabasco, salt & pepper	
ROSEMARY GIN FIZZ	20
Gin, lemon juice, soda water, rosemary syrup	

MOCKTAILS \$14

LYCHEE	STRAWBERRY	MANGO	MIXED FRUIT
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BEER

JAMES BOAGS LIGHT	Launceston, TAS	12
CARLTON DRAUGHT	Melbourne, VIC	13
VICTORIA BITTER	Melbourne, VIC	12
CROWN LAGER	Melbourne, VIC	14
JAMES BOAGS 'PREMIUM' LAGER	Launceston, TAS	13
CORONA LAGER	D.F., Mexico	13
ASAHI 'SUPER DRY' LAGER	Melbourne, VIC	14
PERONI LAGER	Roma, Italy	14
HEINEKEN	Amsterdam, Netherlands	13
BEECHWORTH PALE ALE	Beechworth, VIC	14
COOPER SPARKLING ALE	Adelaide, SA	15
ABBOTSFORD INVALID STOUT	Melbourne, VIC	14
SCHOFFERHOFER HEFEWEIZEN	Frankfurt, Germany	19
PERONI RED	Roma, Italy	14
JAMES SQUIRE ONE FIFTY PALE ALE	Melbourne, VIC	13
GREAT NORTHERN	Yatala, Queensland	13
CARLTON DRY	Melbourne, VIC	13
MOON DOG OLD MATE PALE ALE	Preston, VIC	14
BULMERS ORIGINAL CIDER	NSW	14
ASAHI MID STRENGTH	Melbourne, VIC	13
PERONI 00	Melbourne, VIC	13

EVENTS AT PIER FARM

Celebrate your next occasion in our Dining Room or Bar Room, both with adjoining deck access. Perfect for events big or small, from cocktail parties to christenings and weddings.