



OYSTERS

NATURAL <i>gf</i> Raspberry shallot vinaigrette - half dozen/dozen	33/53	KILPATRICK <i>gf</i> Bacon, Worcestershire sauce - half dozen/dozen	38/63
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ENTRÉES

WAGYU CARPACCIO <i>gf</i> Wagyu bresaola MB 8, Parmigiano Reggiano, lemon, evo	30	ANTIPASTO PLATTER Chef's selection of charcuterie, Parmigiano Reggiano, mixed olives, giardiniera, wood fired garlic focaccia	46
BURRATA <i>v</i> Mixed grilled vegetables ADD wood fired focaccia	29.5 +16.5	SCALLOPS GRATIN Scallops in shell, potato, Parmigiano Reggiano, tarragon, herb crumb	30
CALAMARI FRITTI Lemon, pepper, rocket, aioli	29/46	SOFT SHELL CRAB Shallow fried, salsa verde	29
GARLIC PRAWNS <i>gf</i> King prawns, garlic, chilli, butter	36	ROASTED CAULIFLOWER <i>gf, v, vg</i> Chickpea puree, seasonal greens, dried apricots, sumac	28
KINGFISH CRUDO <i>gf</i> Pickled shallots, crispy capers, citrus oil	30		

PASTA

CRAB RAVIOLI Prawn bisque sauce, fried basil	45	PRAWN RISOTTO <i>gf</i> Tomato, garlic, chilli	39
SEAFOOD LINGUINE Market fresh seafood, chilli, garlic, tomato sugo	39.5	RIGATONI BOLOGNESE Slow cooked beef bolognese, Parmigiano Reggiano	35
TRADITIONAL LASAGNA Angus beef, sugo, mozzarella, Parmigiano Reggiano, bechamel	36	BAKED GNOCCHI <i>v</i> Buffalo mozzarella, tomato sugo, basil	35

MAINS

	RIB EYE 59 500 gram dry aged <i>gf</i>	EYE FILLET 54 220 gram dry aged <i>gf</i>	
	Our steaks are served with potato fondant and peppercorn sauce		

WHOLE FISH OF THE DAY <i>gf</i> Oven baked	MP	CLASSIC FISH & CHIPS Beer battered fish fillets, chips, side salad, housemade tartare sauce	44
FISH FILLET OF THE DAY <i>gf</i> Pan seared	MP	VEAL SCHNITZEL Herb crumbed, rocket, fennel and orange salad	45
PORK CUTLET <i>gf</i> Pan-roasted, balsamic vinegar, thyme	48		

SIDES

BEETROOT FETA SALAD <i>gf, v, vg</i> Rocket, candied walnuts, mint vinaigrette	18	ROAST POTATOES <i>gf, v</i> Rosemary, garlic	16
SEASONAL GREENS <i>gf, v, vg</i> Extra virgin olive oil, lemon, sea salt	17	HOT CHIPS <i>v, vg</i> Thyme sea salt	14
TABLE SALAD <i>gf, v, vg</i> Leafy greens, honey mustard vinaigrette	14	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

WARM WOODFIRED FOCACCIA <i>v vg</i> Garlic, oregano, extra virgin olive oil	16.5
MARGHERITA <i>v</i> San Marzano tomato, fior di latte, basil	22
CAPRICCIOSA San Marzano tomato, leg ham, artichoke, olives, anchovies, fior di latte, oregano, mushroom	26
VEGETARIANA <i>v</i> San Marzano tomato, roasted peppers, capers, mushrooms, grilled eggplant, fior di latte	25
GARLIC PRAWN San Marzano tomato, fior di latte, garlic prawns, parsley	29.5

SAN DANIELE San Marzano tomato, San Daniele prosciutto, buffalo mozzarella, rocket	28
DIAVOLA San Marzano tomato, hot salami, fior di latte, olives, chilli	25
SALAMI San marzano tomato, Veneto salami, mozzarella	26
CANTABRICO ANCHOVIES San Marzano tomato, fior di latte, basil	28
MORTADELLA Mortadella, burrata, pistachio cream	29

Gluten Free Base +6

FROZEN COCKTAILS \$24

Please ask wait staff for daily flavours.

SPRITZERS \$21

APEROL	LYCHEE & MINT	HUGO
LIMONCELLO	VENETIAN	

MARTINIS \$23

FRENCH	ESPRESSO	DIRTY	DRY
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COCKTAILS

CLASSIC MOSCOW MULE Vodka, lime juice, ginger beer	23
SPICY PINEAPPLE MARGARITA Tequila, pineapple juice, Cointreau, lime juice, chilli	22
MARGARITA Tequila, Cointreau, lime juice	22
WHISKEY SOUR ON THE ROCKS Bourbon whiskey, lemon juice, egg white	22
CHAMPAGNE COCKTAIL Champagne, sugar, VSOP brandy, Grand Marnier	23.5
NEGRONI Gin, Campari, Rosso Vermouth	24
PIMMS Pimm's No1, ginger ale, fruit, mint	19
PERFECT GIN & TONIC Gin, tonic, cucumber	21
BLOODY MARY Vodka, tomato juice, Worcestershire sauce, tabasco, salt & pepper	22
ROSEMARY GIN FIZZ Gin, lemon juice, soda water, rosemary syrup	20

MOCKTAILS \$15

LYCHEE	STRAWBERRY	MANGO	MIXED FRUIT
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BEER

JAMES BOAGS LIGHT	Launceston, TAS	14
CARLTON DRAUGHT	Melbourne, VIC	14
VICTORIA BITTER	Melbourne, VIC	14
CROWN LAGER	Melbourne, VIC	15
JAMES BOAGS 'PREMIUM' LAGER	Launceston, TAS	15
CORONA LAGER	D.F., Mexico	15
ASAHI 'SUPER DRY' LAGER	Melbourne, VIC	15
PERONI LAGER	Roma, Italy	15
HEINEKEN	Amsterdam, Netherlands	15
BEECHWORTH PALE ALE	Beechworth, VIC	16
COOPER SPARKLING ALE	Adelaide, SA	16
ABBOTSFORD INVALID STOUT	Melbourne, VIC	15
SCHOFFERHOFER HEFEWEIZEN	Frankfurt, Germany	20
PERONI RED	Roma, Italy	15
JAMES SQUIRE ONE FIFTY PALE ALE	Melbourne, VIC	15
GREAT NORTHERN	Yatala, Queensland	15
CARLTON DRY	Melbourne, VIC	15
MOON DOG OLD MATE PALE ALE	Preston, VIC	15
BULMERS APPLE CIDER	NSW	16
ASAHI MID STRENGTH	Melbourne, VIC	15
PERONI 00	Melbourne, VIC	15

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.