

# PIER FARM

## APERITIVO

### CLASSIC APEROL SPRITZ 18.00

Prosecco, aperol, soda water, orange wedge, ice

### NEGRONI 18.00

Gin, sweet vermouth, campari, ice

### CAMPARI SODA 14.00

Campari, soda, ice

### VENETIAN SPRITZ 18.00

Prosecco, select, soda, ice, green olive

## CLASSIC COCKTAILS

### PERFECT GIN TONIC 18.00

Henricks gin, tonic water, thinly sliced cucumber, ice

### ROSEMARY FIZZ 18.00

Elderflower syrup, bombay sapphire gin, lemon juice, fresh rosemary, soda water

### ESPRESSO MARTINI 20.00

Vodka, kahlua, espresso shot

### CHAMPAGNE COCKTAIL 20.00

Champagne, angostura bitters, brandy, grand marnier liqueur

### COSMOPOLITON 20.00

Grey goose vodka, cointreau, cranberry juice

### PIMMS 17.00

Pimms No 1, ginger ale, strawberries, cucumber, mint, orange, ice

### WHISKEY SOUR 18.00

Whiskey, lemon juice, egg white

### DRY MARTINI 20.00

Gin, vermouth, green olive

### BLOODY MARY 18.00

Vodka, tomato juice, worcestershire sauce, tabasco, salt & pepper

### FRENCH MARTINI 18.00

Vodka, chambord, pineapple juice

**A SURCHARGE APPLIES TO  
ALL CARD TRANSACTIONS.**

**NO SPLIT BILLS.**

## ENTREE'S

### OYSTERS gf

#### NATURAL, RASPBERRY VINAIGRETTE

- 1/2 Dozen 27

- Dozen 49

### OYSTERS KILPATRICK gf

- 1/2 Dozen 30

- Dozen 55

### ANTIPASTO PLATTER 37.00

Chef's selection of antipasto, warm wood fired garlic focaccia

### BABY OCTOPUS gf 27.00

Nduja, tomato sugo

### SUMAC ROAST PUMPKIN v 24.50

Black sesame hummus, feta, pine nuts, house made lavosh

### HERVEY BAY SCALLOPS gfo 28.50

Garlic, herb butter crust, oven baked

### KINGFISH CRUDO gf 29.00

Lemon zest, evoo, chives

### ROASTED CAULIFLOWER gf v vg 23.00

Baby capers, pomegranate, lemon tahini

### ROAST PORK BELLY gf 28.00

Carrot romesco, truffle oil

### INSALATA CAPRESE gf 24.00

Buffalo mozzarella, tomato, basil, evoo

### CALAMARI FRITTI gfo 27.5

Rocket, lemon vinaigrette

## PASTA

### RIGATONI ALLA NORMA v 32.00

Eggplant, tomato, chilli, basil, ricotta salata

### BASIL PESTO ORECCHIETTE v 30.00

Potatoes, green beans

### FETTUCCINI RAGU 30.00

Slow cooked beef ragu

### BAKED GNOCCHI v 32.50

Buffalo mozzarella, tomato sugo, basil

### CRAB RISOTTO gf 38.50

Western Australian mud crab, lime zest, peas

### SEAFOOD LINGUINE 37.00

Market fresh seafood, chilli, garlic, tomato sugo

### PASTA SPECIAL OF THE DAY

Please see waitstaff for details

## MAINS

### CATCH OF THE DAY gfo

- Whole fish MP

- Fish fillet MP

### KINGFISH gf 40.00

Chargrilled Kingfish fillet, marinated zucchini salad, mint, oregano

### CLASSIC FISH & CHIPS 39.00

Beer battered flathead tails, chips, house made tartare sauce

### SKULL ISLAND KING PRAWNS gf 44.00

Whole prawns chargrilled, chilli, tomato risotto

### CHICKEN COTOLETTA 37.00

Herb, parmesan crumbed chicken, Italian coleslaw

### EYE FILLET gf 47.00

220gms Riverine grass fed dry aged eye fillet, sautéed eggplant

### RIB EYE gf 49.00

450gms Gippsland grass fed dry aged rib eye, mushroom ragu

### LAMB RACK gf 46.00

4 Point organic lamb rack, potato fondant, sautéed artichoke hearts

### DUCK CONFIT gf 44.00

Duck leg confit, braised radicchio, balsamic

## SIDES

### CORN & BROCCOLINI gf v 15.00

Chargrilled broccolini, corn puree, pecorino

### SPINACH gf v 16.00

Sauteed baby spinach, garlic, chilli, parmesan

### ICE BURG SALAD gf v 14.00

Balsamic, evoo, pecorino

### GREEN LEAF SALAD gf v vg 13.00

Mixed leaf, walnut oil dressing

### POTATOES gf v 12.00

Slow roasted Italian style potatoes, garlic, rosemary

### FRIES v vg 12.00

### SWEET POTATO FRIES v vg 14.00

House made chilli aioli

## CELEBRATE YOUR NEXT MILESTONE WITH US

PIER FARM IS THE ULTIMATE WATERSIDE EVENT SPACE.

ADAPTABLE BETWEEN LARGE FORMAL DINING EXPERIENCES TO AN INTIMATE COCKTAIL PARTY WITH CANAPES.

WE OFFER A RANGE OF VERSATILE PACKAGES TO MEET YOUR NEEDS. AND WE WILL WORK WITH YOU TO ENSURE A MEMORABLE EVENT FOR YOU AND YOUR GUESTS.

## YOUR WEDDING AT PIER FARM

STUNNING WATERFRONT LOCATION FOR CEREMONIES AND RECEPTIONS WITH ENDLESS PHOTOGRAPHIC OPPORTUNITIES.

### SAY 'I DO' ON OUR DECK

TAKE ADVANTAGE OF OUR SPACIOUS OUTDOOR DECKING AND EXCHANGE YOUR VOWS WITH THE CITY SKYLINE AND MARINA AS YOUR BACKDROP.

ENJOY YOUR CEREMONY AND RECEPTION HERE AT PIER FARM TOGETHER IN ONE EASY PACKAGE.

FOR MORE INFORMATION PLEASE CONTACT  
[info@pierfarm.com.au](mailto:info@pierfarm.com.au)  
TEL: 9397 7799



GIFT VOUCHERS AVAILABLE FOR PURCHASE. PLEASE SEE A STAFF MEMBER FOR DETAILS.

## WOOD FIRED PIZZAS

### GARLIC FOCACCIA 14.50

garlic, evoo, oregano

### MARGHERITA 19.50

san marzano tomato, fior di latte, fresh basil, evoo

### CAPRICCIOSA 23.00

san marzano tomato, double smoked leg ham, artichoke, olives, anchovies, fior di latte, oregano, mushroom

### VEGETARIANA 22.50

san marzano tomato, roasted peppers, capers, mushrooms, grilled eggplant, fior di latte

### SAN DANIELE 24.50

san marzano tomato, san daniele prosciutto, buffalo mozzarella, rocket

### GARLIC PRAWN 29.00

san marzano tomato, fior di latte, garlic prawns, parsley

### AUBERGINE PARMIGIANA 25.50

san marzano tomato, aubergine, garlic, parmesan, basil, fior di latte, evoo

### DIAVOLA 23.50

san marzano tomato, hot cacciatore salami, fior di latte, olives, chilli

### GIANFRANCO GORGONZOLA 25.00

courgette (zucchini), basil, gorgonzola, evoo, fior di latte, dried oregano

### KALE, ANCHOVY, CHILLI 26.00

fior di latte, fresh chilli, kale, anchovies, evoo

### HAWAIIAN 24.50

san marzano tomato, double smoked leg ham, pineapple, mozzarella

### CALZONE 24.50

ricotta cheese, double smoked ham, spinach, san marzano tomato, parmesan cheese

### SPECIAL PIZZA OF THE DAY

Please ask our wait staff for details

### EXTRA'S

Buffalo mozzarella	6.00
Fior di latte	6.00
San daniele prosciutto	6.50
Double smoked leg ham	6.00

### GLUTEN FREE BASE

Add	6.50
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34 THE STRAND  
WILLIAMSTOWN

OPEN 7 DAYS A WEEK



FOLLOW US

PIER  
FARM