

OYSTERS

NATURAL <i>gf</i>	
Raspberry shallot vinaigrette - half dozen/dozen	36/56
KILPATRICK <i>gf</i>	
Bacon, Worcestershire sauce - half dozen/dozen	38/63

ENTRÉES

ANTIPASTO PLATTER	49.5
Chef's selection of charcuterie, Parmigiano Reggiano, mixed olives, giardiniera, wood fired garlic focaccia	
BURRATA <i>gf, v</i>	29.5
Warm tomato, basil salsa	
<i>ADD wood fired focaccia</i>	+16.5
CHARRED CAULIFLOWER <i>gf, v, vg</i>	28
Oven roasted cauliflower florets, preserved lemon, chimichurri	
CALAMARI FRITTI	29/47
Housemade aioli, rocket salad, crispy shallots	
KINGFISH CRUDO <i>gf</i>	33
Kingfish, orange, fennel, pink peppercorns	
GARLIC PRAWNS <i>gf</i>	37
King prawns, garlic, chilli, butter	
HERVEY BAY SCALLOPS <i>gf</i>	30
Potato puree, chilli garlic butter	
COD CROQUETTES	30
Rojo mojo sauce	
BEEF RAGU ARANCINI	30
Slow cooked ragu, mozzarella, tomato sugo	
CLASSIC BEEF CARPACCIO <i>gf</i>	30
Rucola, Pecorino Romano, crispy capers, EVOO, lemon	



MAINS

RIB EYE 59
500 gram dry aged <i>gf</i>
EYE FILLET 57
220 gram dry aged <i>gf</i>
<i>Served with your choice of peppercorn or mushroom sauce</i>

WHOLE FISH OF THE DAY <i>gf</i>	MP
Oven baked	
FISH FILLET OF THE DAY <i>gf</i>	MP
Pan seared	
PORK CUTLET <i>gf</i>	48
Pan roasted, mushroom sauce	
CLASSIC FISH & CHIPS	45
Beer battered fish fillets, chips, side salad, housemade tartare sauce	
VEAL SCHNITZEL CUTLET ON THE BONE	67
Italian style crumb, roasted capsicum, lemon	

PIZZA

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	26
San Marzano tomato, leg ham, artichoke, olives, anchovies, fior di latte, oregano, mushroom	
GARLIC PRAWN	29.5
San Marzano tomato, fior di latte, garlic prawns, parsley	

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

PASTA

CRAB RAVIOLI	45
Prawn bisque sauce, fried basil	
SEAFOOD LINGUINE	39.5
Market fresh seafood, chilli, garlic, tomato sugo	
TRADITIONAL LASAGNA	36
Angus beef, sugo, mozzarella, Parmigiano Reggiano, bechamel	
CHARGRILLED WHOLE BUTTERFLIED KING PRAWNS	49.5
Creamy tomato risotto	
RIGATONI BOLOGNESE	35
Slow cooked beef bolognese, Parmigiano Reggiano	
BAKED GNOCCHI <i>v</i>	35
Buffalo mozzarella, tomato sugo, basil	
KING PRAWN SPAGHETTI	49.5
Lemon zest, garlic, garlic and herb pangrattato	

SIDES

BEETROOT FETA SALAD <i>gf, v, vg</i>	18
Rocket, candied walnuts, mint vinaigrette	
ROASTED BABY CARROTS <i>gf, v</i>	17.5
Goats curd, gremolata	
TABLE SALAD <i>gf, v, vg</i>	14
Leafy greens, honey mustard vinaigrette	
ROAST POTATOES <i>v, vg</i>	18
FRIES <i>v, vg</i>	14
SAUTEED BROCCOLINI <i>gf, v, vg</i>	14
Lemon, garlic	

CARNIVORA	29
San Marzano tomato, Ham, bacon, salami, prosciutto, mozzarella	
VEGETARIANA <i>v</i>	25
San Marzano tomato, roasted peppers, capers, mushrooms, grilled eggplant, fior di latte	
<i>Gluten Free Base +6</i>	

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

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	20
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

FROZEN \$24

Please ask wait staff for daily flavours.

MARTINIS \$23

FRENCH ESPRESSO DIRTY DRY

SPRITZERS \$22

APEROL LYCHEE & MINT HUGO
LIMONCELLO VENETIAN

MOCKTAILS \$15

LYCHEE STRAWBERRY MANGO MIXED FRUIT



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
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.

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

NV LAURENT PERRIER CUVÉE BRUT Tours-sur-marne, France	30
NV PAUL LOUIS BLANC DE BLANC SPARKLING BRUT Loire Valley, France	18
NV ZIRO PROSECCO Veneto, Italy	17

WHITE

2024 VIDAL RESERVE SAUVIGNON BLANC Marlborough, NZ	17
2023 ROCKFORD HAND PICKED RIESLING Eden Valley, SA	17
2023 PASQUA PINOT GRIGIO Venezia, Italy	17
2020 ESK VALLEY CHARDONNAY Hawkes Bay, NZ	17
NV LA GITA MOSCATO McLarenvale, SA	17

ROSÉ

2021 ESK VALLEY ROSÉ Hawkes Bay, NZ	17
---	----

RED

2022 VIDAL RESERVE PINOT NOIR Marlborough, NZ	17
2021 FIORINI SANGIOVESE CHIANTI SUPERIORE DOCG Tuscany, Italy	17
2022 STELLA BELLA CABERNET MERLOT Margaret River, WA	17
2023 KULARA ESTATE RARE PENNY SHIRAZ Barossa Valley, SA	17

pierfarm.com.au

@pierfarm

@pierfarmrestaurant