

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	
ADD wood fired focaccia	+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>
Served with your choice of peppercorn or mushroom sauce

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	53
Italian style crumb, roasted capsicum, lemon	

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	

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	

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	
Gluten Free Base +6	

<i>gf</i> - gluten free	<i>v</i> - vegetarian	<i>vg</i> - vegan
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Please inform your waitstaff of any dietary requirements. A surcharge applies to all card transactions. No split bills.

COCKTAILS			
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		22	
Bourbon whiskey, lemon juice, egg white			
CHAMPAGNE COCKTAIL		23.5	
Champagne, sugar, VSOP brandy, Grand Marnier			
NEGRONI		24	
Gin, Campari, Rosso Vermouth			
PIMMS		20	
Pimm's No1, ginger ale, fruit, mint			
PERFECT GIN & TONIC		21	
Gin, tonic, cucumber			
BLOODY MARY		22	
Vodka, tomato juice, Worcestershire sauce, tabasco, salt & pepper			
ROSEMARY GIN FIZZ		20	
Gin, lemon juice, soda water, rosemary syrup			
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	30
Tours-sur-marne, France	
NV PAUL LOUIS BLANC DE BLANC SPARKLING BRUT	18
Loire Valley, France	
NV ZIRO PROSECCO	17
Veneto, Italy	
WHITE	
2024 VIDAL RESERVE SAUVIGNON BLANC	17
Marlborough, NZ	
2023 ROCKFORD HAND PICKED RIESLING	17
Eden Valley, SA	
2023 PASQUA PINOT GRIGIO	17
Venezia, Italy	
2020 ESK VALLEY CHARDONNAY	17
Hawkes Bay, NZ	
NV LA GITA MOSCATO	17
McLarenvale, SA	
ROSÉ	
2021 ESK VALLEY ROSÉ	17
Hawkes Bay, NZ	
RED	
2022 VIDAL RESERVE PINOT NOIR	17
Marlborough, NZ	
2021 FIORINI SANGIOVESE CHIANTI SUPERIORE DOCG	17
Tuscany, Italy	
2022 STELLA BELLA CABERNET MERLOT	17
Margaret River, WA	
2023 KULARA ESTATE RARE PENNY SHIRAZ	17
Barossa Valley, SA	