

LUNCH

breads

TOASTED TURKISH BREAD ¹²

whipped parmesan butter

BRUSCHETTA ¹⁴

balsamic onion jam, fresh tomato and basil, drizzled with macadamia and chilli oil

oysters

NATURAL ^{6 FOR 19 | 12 FOR 32}

lemon and lime

KILPATRICK ^{6 FOR 23 | 12 FOR 36}

bacon and house made sauce

CAPTAIN MORGAN MOJITO ^{6 FOR 23 | 12 FOR 36}

chilled with Captain Morgan, mint and lime

entrées

FIVE SPICE DUCK ¹⁹

rhubarb, plum sauce, choy sum and pickled spanish onion

CRUMBED PRAWNS ¹⁸

paw paw chilli jam

SEARED SCALLOPS ¹⁸

truffle pea purée, pancetta crisps, wasabi dressing

STICKY PORK BAO ¹⁸

pork hock, ginger and plum sauce, asian slaw

CRAB AND BARRAMUNDI DUMPLINGS ¹⁹

steamed, with sweet chilli sauce

vegetarian

TEMPURA VEGETABLES ^{E - 15}

nam jim dipping sauce

THAI GREEN CURRY ^{E - 15 M - 30}

oven baked pilaf, chickpeas, sweet potato crisps

MEDITERRANEAN PACCHERI ^{E - 15 M - 30}

served warm with olives, red onion, roasted capsicum, lemon zest and olive oil dressing

ROASTED VEGETABLE FRITTATA ^{E - 15 M - 30}

with red onion and rocket salad, New York relish

LUNCH

chef's specials

HOT AND COLD SEAFOOD PLATTER ^{70 FOR ONE | 140 FOR TWO}

natural and kilpatrick oysters, salt and pepper calamari, spicey barbecue barramundi, garlic bug and prawns, crumbed prawns, chilled prawns, chilled bugs, selection of smoked local seafood served with chips, garden salad and seafood sauces

CHILLED SEAFOOD PLATTER ⁴⁵

natural oysters, chilled bugs halves, chilled prawns, marinated mussels, selection of smoked local seafood served with fresh garden salad and seafood sauces

FRITTO MISTO ⁴⁰

tempura battered barramundi, salt and pepper calamari, crumbed prawns and whitebait fritters with lemon and aioli

SEAFOOD CHOWDER ^{E - 20 M - 36}

prawns, bugs, fish and calamari in a seafood velouté sauce

mains

MOROCCAN CHICKEN SALAD ²⁵

served warm with pearl cous cous, spiced vegetables and roasted capsicum sauce

THAI BEEF SALAD ²⁵

chilli, garlic and ginger marinated eye fillet on a traditional thai salad

WILD CAUGHT BARRAMUNDI ²⁶

crumbed, battered or grilled with chips, salad and tartare

ATLANTIC SALMON ³⁶

sweet potato noodles, daikon, carrot and wombok with sweet soy and wasabi pea aioli

CHILLI BUGS AND PRAWNS ⁴⁰

garlic cream sauce, pilaf rice and asian greens (mild, medium or hot)

SALT AND PEPPER CALAMARI ²⁵

chips, salad and lime aioli

EYE FILLET ^{200G - 36 | 300G - 42}

chips, salad and your choice of sauce

- add garlic prawns ⁷ or bugs ⁹

sauces ^{2.5}

RED WINE JUS / CREAMY GARLIC / DIANNE / PEPPER / MUSHROOM

Please inform waitstaff of any dietary requirements

THE *pier*