



**waterfront**  
ON THE PIER

Welcome to Waterfront on the Pier at the picturesque Port Melbourne Pier.  
With panoramic waterfront views overlooking the iconic Port Phillip Bay,  
it's a location that creates a sense of occasion all on its own.  
Our chefs specialise in fresh seafood and Mediterranean cuisine,  
providing exceptional freshness and quality without compromise.  
Let our hosts provide you with superior hospitality and professionalism to ensure  
you have a truly exceptional dining experience.

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## Entrees

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### FRESH TASMANIAN OYSTERS

Served on bed of ice accompanied with a  
Mignonette vinaigrette

Natural \$22

Kilpatrick \$22

Lemon & Caviar \$25

### MUSSELS IN WHITE WINE SAUCE \$19

Fresh mussels served in shallots, garlic, red  
chilli, parsley & white wine

### TUNA TARTAR \$25

Marinated in a ginger & sesame seed sauce,  
served with avocado and cucumber salsa and  
siracha sauce

### CRANBERRY & WALNUT GOATS CHEESE \$18

Goats cheese infused with cranberries and  
walnuts, served with rocket and caramelised  
red onion.

### KADAIFI PRAWNS \$25

Whole prawns wrapped in kadaifi pastry,  
served with caponata and salsa verde

### ARANCINI

Served on a bed of rocket & parmesan salad  
Pea & Mint w/ pesto mayo \$18  
Crab & Parmesan w/ tartar sauce \$20  
Chicken & Chorizo w/ pesto mayo \$20

### HAM HOCK \$22

Slow-cooked ham hock served with sweet  
potato puree, pickled black oyster mushrooms  
and baby leeks

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## Mains

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### 250G GRASS-FED EYE FILLET \$44

Cooked to temperature, served with pea  
puree and garden vegetables, topped with  
red wine jus / mushroom / peppercorn sauce

### THREE POINT LAMB RACK \$42

Herb-crusted lamb rack, served with pea  
puree and garden vegetables, topped with  
red wine jus and mint sauce

### CHICKEN SUPREME \$34

Stuffed with lemon and herb cream cheese,  
served with pea puree and garden vegetables,  
topped with garlic cream sauce.

### RISOTTO

Creamy risotto, topped with crispy kale  
Mediterranean Vegetables \$28  
Chicken & Chorizo \$32  
Duck & Forest Mushroom \$32  
Array of Seafood \$32

### GNOCCHI

Homemade ricotta gnocchi, topped with  
rocket salad  
Mediterranean Vegetables \$28  
Chicken & Chorizo \$32  
Duck & Forest Mushroom \$32

### LINGUINI

Linguini tossed in garlic, shallots and fresh  
parsley  
Mediterranean Vegetables \$28  
Chicken & Chorizo \$32  
Duck & Forest Mushroom \$32  
Array of Seafood \$32

### PAN-FRIED BARRAMUNDI \$36

200g fillet of Barramundi served with sweet  
potato puree, mussels, asparagus and white  
wine sauce.

### CRISPY SKIN SALMON \$34

Pan-fried salmon served on a bed of rice, with  
a creamy Tuscan sauce.



FIND US ON  

1300-887-585  
onthepiermelb.com



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## Platters

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### SEAFOOD PLATTER

Crayfish tail, oysters, kadaifi prawns, salt & pepper squid, scallops, crab & parmesan arancini, soft-shell crab, served w/ sundried tomatoes, artichokes, olives, lemon wedges, tartar sauce and mignonette vinaigrette

**for 2 \$99**  
**for 4 \$169**

### DELUXE SEAFOOD PLATTER

Crayfish tail, Moreton Bay bug, oysters, kadaifi prawns, salt & pepper squid, scallops, crab & parmesan arancini, soft-shell crab, mussels, flathead tails, tuna tartar served w/ sundried tomatoes, artichokes, olives, lemon wedges, tartar sauce and mignonette vinaigrette.

**for 2 \$339**  
**for 4 \$449**

### CHARCUTERIE BOARD

Bresaola, prosciutto, chorizo, salami, smoked chicken, smoked cheese, blue cheese and bocconcini served w/ crackers, grapes, figs, strawberries, mixed leaves, sundried tomatoes, olives, artichokes and grape chutney

**for 2 \$79**  
**for 4 \$139**

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## Sides

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**ROSEMARY SALTED FRIES \$9**

**SAUTÉED SEASONAL VEGETABLES \$9**

**POLENTA FRIES \$9**

**HERB ROASTED POTATOES \$9**

**HOUSE SALAD \$9**

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## Desserts

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**APPLE & BLACKBERRY CRUMBLE \$19**

Served w/ homemade custard and vanilla ice cream

**DECONSTRUCTED STRAWBERRY CHEESECAKE \$19**

Served w/ mixed berry coulis, fresh berries and white chocolate tuille

**CARAMELISED LEMON TART \$19**

Served w/ chantilly cream, berry compote and mini meringue

**CAFÉ VERINE \$21**

Chocolate mousse served w/ raspberry coulis, coffee-infused sponge, fresh berries and biscotti

**POACHED PEAR \$21**

Pear poached in red wine, served w/ diplomat, candied walnuts and a warm caramel sauce



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