
entrees

FRESH TASMANIAN OYSTERS \$22

natural or kilpatrick served on crushed ice accompanied with a raspberry vinaigrette

PRAWNS \$25

kadaifi wrapped prawns served with roasted red pepper puree & mango salsa

GOATS CHEESE BONBONS \$18

beetroot puree, pickled carrots, apple gel & strawberries

MUSSELS IN WHITE WINE SAUCE \$19

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

CRAB & PARMESAN ARANCINI \$18

served on a bed of rocket & parmesan salad topped with lemon & dill aioli

PAN SEARED CALAMARI \$22

calamari pan seared with chilli & garlic served on watercress lettuce

salads

SMOKED CHICKEN & MANGO SALAD \$17.90

smoked chicken with bacon, avocado & spinach all served with a mango dressing

COCONUT CHICKEN & PINEAPPLE SALAD \$17.90

chicken marinated in coconut milk, served with mixed leaves, red onion, walnuts, sliced pineapple with a pineapple dressing

WALDORF SALAD \$17.90

baby cos lettuce mixed with apple, celery, walnuts & grapes with a yoghurt dressing.

SMOKED SALMON SALAD \$17.90

smoked salmon served with rocket, red cabbage, carrots, butternut squash & feta cheese with a honey & mustard dressing

SUPER SALAD \$17.90

mixed quinoa, pomegranate, cherry tomato, pickled red onion, roasted cashews tossed in rocket with a honey & mustard dressing

mains

PAN FRIED RED BARRAMUNDI \$35

barramundi served with basmati rice, red cabbage, fennel, carrot with a fresh salsa verde

SEAFOOD LINGUINI \$32

an array of fresh seafood containing mussels, cockles, prawns, clam meat & razor clams all served in a chili, shallots & tomato topped with a sprinkle of fresh parsley

CRISPY SKIN SALMON \$34

pan fried salmon served with rainbow chard, clams & white wine sauce

SCALLOPS & PORK BELLY \$39

pan seared scallops served with confit pork belly accompanied with pearl onions, black pudding, apple gel & pea puree

EYE FILLET \$44

gratin potatoes, caramelized onion, prosciutto wrapped green beans & red wine jus/pepper/mushroom sauce

CHICKEN MIGNON \$31

stuffed garlic & herb chicken with pea puree, sautéed kale, crispy shallots & creamy garlic sauce

FLAT HEAD TAIL \$42

fresh flat head tails served in a tempura batter accompanied by tartar sauce, fresh garden salad & fries

RISOTTO \$24

butternut squash & goats cheese risotto, garnished with crispy kale

GNOCCHI ARRABIATA \$24

homemade ricotta gnocchi, with a mix of mediterranean vegetables in an arrabiata sauce



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sharing platters

SEAFOOD PLATTER

oysters, kadaifi prawns, scallops, calamari rings, cray fish tails & crab arancini, swordfish ceviche served with sun-dried tomatoes, artichokes, olives, lemon & dill aioli, tartar, raspberry vinaigrette & lemon wedge

for 2 \$69 | for 4 \$119

CHARCUTERIE BOARD

thinly sliced prosciutto, salami, chorizo & bresaola served with a selection of cheese, homemade tomato chutney accompanied with sun-dried tomatoes, olives, grapes, crackers & toasted bread

for 2 \$69 | for 4 \$119

sides

CAJUN SWEET POTATO WEDGES \$9

FRESH SEASONAL SAUTÉED GREENS \$9

GARLIC & HERB ROASTED POTATOES \$9

ROSEMARY SALTED FRIES \$9

HOUSE SALAD \$9

desserts

LEMON & RASPBERRY PAVLOVA \$16

vanilla meringue, lemon curd & fresh raspberries, topped with freeze dried raspberry crumb & chantilly cream

CRÈME BRÛLÉE \$16

with fresh fruits, spun sugar & edible flowers

PANNA COTTA \$16

red berry coulis, fresh berries & pistachio crumb

DECONSTRUCTED MANGO CHEESECAKE \$16

with a white chocolate tuile & passionfruit coulis

CHOCOLATE FRANGELICO LAVA CAKE \$16

vanilla bean ice-cream & chocolate shard



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