

BRUNCH

FRESH OYSTERS..... M P

served natural, kilpatrick, or tempura,
1/2 dozen or dozen

SMASHED AVOCADO.....28

feta, cherry tomatoes, soft poached eggs,
pickled shallots, toasted sourdough

BACON BENEDICT.....26

manuka smoked streaky bacon, soft poached
eggs, toasted english muffin, hollandaise sauce,
hash brown

SMOKED SALMON

BENEDICT.....28

soft poached eggs, toasted sourdough,
hollandaise, hash brown

PIER BREAKFAST.....32

soft poached eggs, manuka smoked streaky
bacon, pork sausages, tomato, mushrooms, beans,
hash browns, toasted sourdough

BACON AND EGGS..... 22

eggs any style, manuka smoked streaky bacon,
toasted sourdough

MUSHROOMS ON TOAST..... 24

roast garlic, greens, feta, balsamic glaze, soft
poached eggs, toasted sourdough

KUMARA &

CORN FRITTERS..... 26

smashed avocado, chipotle salsa, greens,
chilli jam, soft poached eggs

CHICKEN BURGER..... 32

grilled chicken, manuka smoked
streaky bacon, iceberg lettuce, tomato, chipotle
slaw, american cheddar, brioche bun, fries

CHICKEN CAESAR..... 34

grilled chicken, baby cos, manuka
smoked bacon, parmesan crisp, 5 minute egg,
grilled bread

SMALL BITES

CHEESE SCONE..... 10

CARROT CAKE (N).....10

PIER

RESTAURANT · BAR

SIDES

PORK SAUSAGES

7

MANUKA SMOKED STREAKY BACON

7

HASH BROWNS

6

SMOKED SALMON

9

IT'S 5 O'CLOCK SOMEWHERE

BLOODY MARY

22

MUMM CHAMPAGNE GLS

24

ESPRESSO

MARTINI

24

MIMOSA

20

VEGETARIAN/VEGAN OPTIONS AVAILABLE
(N) CONTAINS NUTS

PIER

RESTAURANT • BAR

BRUNCH MENU

Please inform your server of any dietary requirements.
We can prepare dishes differently where possible to suit a range of diets.
Although not listed, some dishes may contain ingredients that have come
into contact with soy, gluten, wheat, eggs, nuts and dairy products.

LUNCH

FRESH OYSTERS	MP
served natural, kilpatrick, or tempura, 1/2 dozen or dozen	
GREEN LIPPED MUSSELS	34
white wine, garlic, creme fraiche, thyme, parsley, lemon, grilled bread	
PAN SEARED SCALLOPS	35
north atlantic scallops, manuka smoked bacon, shallots, chives, pernod cream sauce, grilled bread	
BLUE COD TACOS 2 or 3	29/37
tempura battered blue cod, wheat tortilla, chilli jam, coriander, chipotle tomato salsa, pickled jalapenos	
CHEESEBURGER	32
american cheddar, iceberg lettuce, pickles, burger sauce, brioche bun, fries	
CHICKEN BURGER	32
grilled chicken, manuka smoked streaky bacon, iceberg lettuce, tomato, chipotle slaw, american cheddar, brioche bun, fries	
SEAFOOD CHOWDER	28
mussels, blue cod, salmon, clams, prawns, bacon, seasonal vegetables, soft herbs, grilled bread	
GRILLED SALMON SALAD(N)	44
citrus slaw, bean sprouts, mandarins, spicy peanuts, coriander, orange dressing	
CHICKEN CAESAR	34
grilled chicken, baby cos, manuka smoked bacon, parmesan crisp, 5 minute egg, grilled bread	
FISH AND CHIPS	40
beer battered blue cod, thick cut chips, tartare sauce, lemon wedge	
EYE FILLET	48
200g petite fillet served medium rare, cafe de paris butter, fries	
SEAFOOD LINGUINE	42
prawns, scallops, mussels, confit garlic, wilted greens, roast capsicum, leek, red onion, spicy tomato cream sauce	

SIDES

FRIES & AIOLI 15 TRUFFLE PARMESAN FRIES 18
CHEESY GARLIC CIABATTA 18

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TO START

FRESH OYSTERS

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1/2 dozen or dozen

SEAFOOD CHOWDER

mussels, blue cod, salmon, clams,
prawns, bacon, seasonal vegetables,
grilled bread

GARLIC PRAWNS

butterflied prawns, roast garlic &
herb butter, saffron aioli, grilled bread

MP

24

27

GREEN LIPPED MUSSELS

white wine, creme fraiche, parsley, lemon,
grilled bread

PAN SEARED SCALLOPS

manuka smoked bacon, shallots, chives,
pernod cream sauce, grilled bread

CAESAR SALAD

baby cos, manuka smoked bacon,
parmesan crisp, 5 minute egg, grilled bread

SMOKED HAM & GRUYERE
CROQUETTES

pea puree, shaved parmesan, truffle oil

28

28

26

24

DINNER MAINS

PAN FRIED BLUE COD

crushed new potatoes, confit garlic, grilled broccoli, tomato, fennel, lemon, caper vinaigrette

SEAFOOD LINGUINE

prawns, scallops, mussels, confit garlic, wilted greens, red onion, chives, spicy tomato cream sauce

FISH AND CHIPS

beer battered blue cod, thick cut chips, tartare sauce, lemon wedge

LAMB SHANK

fresh herb roast potatoes, baby carrots, mint lamb jus, gremolata crumb

BEEF WELLINGTON

braised beef brisket, mushroom duxelles, baby spinach, puff pastry, new potatoes

CHICKEN BREAST

truffle potato gratin, broccoli, baby onions, red wine jus

CHEESEBURGER

american cheddar, iceberg lettuce, pickles, burger sauce, brioche bun, fries

SALMON FILLET(N)

citrus slaw, bean sprouts, mandarins, spicy peanuts, coriander, orange dressing

42

44

40

38

42

42

32

44

FROM THE GRILL

SERVED TO YOUR LIKING WITH CHIPS AND YOUR CHOICE OF SAUCE
PEPPERCORN / MUSHROOM / RED WINE JUS

SIRLOIN 250G - 40

RIBEYE 250G - 46

FILLET 200G - 48

SIDES

STEAMED GREENS 15 HOUSE SALAD 15 FRIES & AIOLI 15

CHEESY GARLIC CIABATTA 18

TRUFFLE PARMESAN FRIES 18

HERB & GARLIC ROAST POTATOES 18

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DINNER MENU

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