

# PIER

RESTAURANT • BAR

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.

## STARTERS

### FRESH SEASONAL OYSTERS MP

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

#### FOCACCIA OLIVE OIL & BALSAMIC 18.5

garlic butter 4 hummus 8  
whipped truffle butter 6

#### MARINATED OLIVES 14.5

lemon & garlic

#### GARLIC PRAWNS 36.5

olive oil, garlic, chilli, paprika, parsley, grilled focaccia

#### CRUMBED CRAB CAKES 34.5

paprika hollandaise, greens, lemon

#### WARM BURRATA SALAD 34.5

burrata, confit seasonal tomatoes, fresh basil,  
olives, herb oil, aged balsamic, grilled focaccia

#### BAKED CAMEMBERT 26.5

hot honey drizzle, served with focaccia

#### FRIED CALAMARI 26.5

chipotle aioli

#### GOCHUJANG FRIED CHICKEN 26.5

marinated fried chicken, sesame seeds  
tossed in gochujang sauce

|                                                                                                  |                  |
|--------------------------------------------------------------------------------------------------|------------------|
| <b>SEAFOOD CHOWDER.....</b>                                                                      | <b>35.5</b>      |
| market fish, mussels, salmon, clams, prawns, bacon, seasonal vegetables, grilled bread           |                  |
| <b>NZ GREEN LIPPED MUSSELS.....</b>                                                              | <b>40.5</b>      |
| steamed mussels, leeks, cider, chorizo, garlic, cream, lemon wedge, grilled bread                |                  |
| <b>BUTTERED PAN SEARED SCALLOPS.....</b>                                                         | <b>39.5</b>      |
| Seared scallops, manuka smoked bacon, shallots, chives, Pernod cream sauce, grilled bread        |                  |
| <b>PAN SEARED BLUE COD .....</b>                                                                 | <b>52.5</b>      |
| lemon & olive oil mash, seasonal greens, hollandaise, lemon wedge                                |                  |
| <b>CRAB &amp; PRAWN RISOTTO.....</b>                                                             | <b>43.5</b>      |
| shredded crab meat, soft shell crab, prawns, peas, arborio risotto, parmesan                     |                  |
| <b>CHICKEN CAESAR SALAD.....</b>                                                                 | <b>38.5</b>      |
| grilled chicken, baby cos, manuka smoked bacon, parmesan crisp, 5 minute egg, croutons           |                  |
| <b>FISH &amp; CHIPS.....</b>                                                                     | <b>42.5/52.5</b> |
| beer battered tarakihi or blue cod, thick cut chips, tartare sauce, lemon wedge                  |                  |
| <b>BRAISED BEEF CHEEK.....</b>                                                                   | <b>38.5</b>      |
| mashed potatoes, crispy kumara crisps, red wine jus                                              |                  |
| <b>SLOW BRAISED LAMB SHANK.....</b>                                                              | <b>46.5</b>      |
| mashed potatoes, braised carrots, lamb jus                                                       |                  |
| <b>250G SAVANNAH RIBEYE.....</b>                                                                 | <b>58.5</b>      |
| chargrilled 250g ribeye steak, garlic butter, fries, salad garnish                               |                  |
| <b>SEAFOOD LINGUINE.....</b>                                                                     | <b>46.5</b>      |
| prawns, scallops, mussels, confit garlic, cream, white wine, soft herbs, grilled bread           |                  |
| <b>MUSHROOM PAPPARDELLE.....</b>                                                                 | <b>37.5</b>      |
| medley of wild mushrooms, mushroom & herb cream sauce, ricotta, truffle oil                      |                  |
| <b>CLASSIC CHEESEBURGER.....</b>                                                                 | <b>36.5</b>      |
| grilled beef patty, american cheddar, pickles, lettuce, tomato, truffle aioli, potato bun, fries |                  |
| <b>FRIED CHICKEN BURGER.....</b>                                                                 | <b>36.5</b>      |
| fried chicken, lettuce, tomato, tomato relish, chipotle mayo, potato bun, fries                  |                  |

## SIDES

HOUSE SALAD 17.5 STEAMED GREENS 17.5 FRIES & AIOLI 16.5 TRUFFLE PARMESAN FRIES 19.5

VEGETARIAN/VEGAN OPTIONS AVAILABLE