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LUNCH GROUP PACKAGES:

dining

FEELING SPRITZ-Y

ALL YOU CAN SPRITZ SAMPLE SET MENU

\$89 per person [min 2 pax]

**Free Flowing 1.5hr duration

**\$65pp for food only

To Share

Marinated Alto olives, torched orange zest

Crisp potato scallops, samphire salt

Saint David's creme fraiche, salmon roe, kombu, smoked oil

BBQ Fremantle octopus, eggplant XO, charred potatoes

Malfadine in green sauce, pistachio and asparagus

Hawkesbury salanovas, gems, witlof

PierLova, meringue, white chocolate, raspberry

**Cash Free Venue

**10% Groups Surcharge 8pax or greater

Please advise us of any dietary allergies.



P I E R

ALL YOU CAN SPRITZ DRINKS MENU

SPRITZ

APEROL SPRITZ

Aperol, Prosecco, Soda

GOLDEN GLOW

Limoncello, Prosecco, Soda

PINK SUNSET

Strawberry Shrub, Liquor, Prosecco, Soda

DOCKSIDE SPARKLE

Davidson Plum, Liquor, Prosecco, Soda

Tar & Roses Pinot Grigio

Collector Rose

First Creek Pinot Noir

0% SPRITZ

PLUM BREEZE

Davidson Plum, Citrus, Soda

STRAWBERRY FIELDS FIZZ

Strawberry Shrub, Tonic, Soda

[v] vegetarian [gf] gluten free
Please advise us of any dietary allergies.

dining

P

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DINNER GROUP PACKAGES:

dining

DINNER GROUP PACKAGES

8-17 Pax

FOOD Menus

\$89pp FEED ME

\$139pp FEED ME

BOTTOMLESS Packages

TIER 1 \$50pp [1.5hrs]

TIER 2 \$65pp [1.5hrs]

*TIER 3 \$75pp [1.5hrs]

[Private dining only]

1 hr extension \$12pp

*2 hr extension \$25pp

[Private dining only]

SPRING SPECIAL \$125pp

\$89pp FEED ME

+

TIER 1 Bev Package [1.5hrs]

+

Whole Celebration Tart

**Cash Free Venue

**10% Groups Surcharge 8pax or greater

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dining

P I E R

FEED ME MENU

\$89 per person

To Share

Miche sourdough loaf, Coppertree's cultured butter

Marinated Alto olives, torched orange zest

Saint David's creme fraiche, salmon roe, kombu, smoked oil

Walker's bluefin tuna, jerusalem artichoke, white soy, walnut oil

Campanelle pasta carbonara, Byron Bay mushrooms

Grilled half spatchcock, peas, cos, lardo

Fries, kombu seasoning, aioli

Hawkesbury salanovas, gems, witlof

PierLova, meringue, white chocolate, raspberry

**Cash Free Venue

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dining

P I E R

FEED ME MENU

\$139 per person

To Share

Served with bread + sides

Charred oysters, smoked wagyu fat, coconut vinegar

Grilled Harvey Bay scallops, brewed pineapple butter

Basket of crisp potato scallops, samphire salt

Saint David's creme fraiche, salmon roe, kombu, smoked oil

Vanella's stracciatella, salted cucumber, dill oil

Walker's bluefin tuna, jerusalem artichoke, white soy,
walnut oil

BBQ Skull Island prawns, romesco, charred lemon

Aquana Murray Cod filet, smoked almonds, purslane

Grass Fed Dry Aged Rib Eye MB4+, Café de Paris 600g

PierLova, meringue, white chocolate, raspberry

Chocolate tart, dulce ice cream

Please advise us of any dietary allergies.

dining

P I E R

TIER ONE MENU

\$50 per person

**Free Flowing 1.5hr duration

Airlie Bank Sparkling

Tar & Roses Pinot Grigio

Collector Rose

Rylstone Estate Aviatix

Stone & Wood Pacific Ale

dining

P I E R

TIER TWO MENU

\$65 per person

**Free Flowing 1.5hr duration

Airlie Bank Sparkling

Cavedon Prosecco

Tar & Roses Pinot Grigio

Tyrrells Chardonnay

Collector Rose

Rylstone Estate Aviatrix Cabernet Shiraz

Two Hands Shiraz

Stone & Wood Pacific Ale

dining

P I E R

TIER THREE MENU

\$75 per person

**Free Flowing 1.5hr duration

Swift Cuvee Sparkling

Cavedon Prosecco

Shaw + Smith Sauvignon Blanc

Penfolds Cellar Reserve Chardonnay

La Linea Rose

Mount Pleasant Shiraz

St Hugo GSM

Stone & Wood Pacific Ale

Lord Nelson Pale Ale

dining