

P I E R

SAMPLE MENU

FEED ME MENU

\$89 per person [min 2 pax]

Add Free Flow +\$59pp

**Free Flowing 1.5hr duration

1/2 Dozen Oysters +\$36

To Share

Miche sourdough loaf, Coppertree's cultured butter [v]

Marinated Alto olives, torched orange zest [v,gf]

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

Vanella's stracciatella, salted cucumber, dill oil [v]

Campanelle pasta carbonara, Byron Bay mushrooms [v]

Grilled half spatchcock, peas, cos, lardo

Fries, kombu seasoning, aioli

Hawksbury leaves salanovas, gems, witlof

PierLova, meringue, white chocolate, raspberry

**Cash Free Venue

**10% Groups Surcharge 8pax or greater

[v] vegetarian [gf] gluten free

Please advise us of any dietary allergies.

dining

P I E R

FREE FLOW MENU

\$59 per person [min 2 pax]

**Free Flowing 1.5hr duration

Airlie Bank Sparkling

Tar & Roses Pinot Grigio

Collector Rose

Samuel George Red Blend

Stone & Wood Pacific Ale

Additions

Gls Laurent Perrier Champagne +\$25

Strawberries Cocktail +\$20

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

dining