

P I E R

SAMPLE MENU

BITES

Miche sourdough loaf, Coppertree cultured butter [v] 10
Marinated Australian Olives, torched orange zest [v,gf] 10
Freshly shucked Sydney Rock oysters, mignonette [gf] 6ea
Charred oysters, smoked wagyu fat, coconut vinegar [gf] 7ea
Grilled Hervey Bay scallops, brewed pineapple butter [gf] 7ea

SMALL PLATES

Crisp potato scallops, samphire salt 12
Saint David creme fraiche, salmon roe, kombu, smoked oil 28
Vanella stracciatella, salted cucumber, dill oil [v] 22
QLD coral trout, green mango, chili, ginger, coriander - served at your table 32

LARGE PLATES

King George whiting 'parmi', crushed tomato, Heidi Farm Tilsit cheese 42
BBQ Skull Island prawns, romesco, charred lemon 43 [add prawn +19]
Campanelle pasta carbonara, house-cured kingfish collar 36
Grilled half spatchcock, peas, cos, lardo 34
Pumpkin pistachio ravioli, brown butter, sage, house-infused lemon gin [v] 34

SHARE PLATES

Aquana Murray Cod filet, smoked almonds, purslane 110
David Blackmore Wagyu, slow cooked then grilled, mustard, chimichurri 60 | 120
Bermagui catch of the day, confit onion, gordal olives, capers, herbs MP

SIDES

Hawkesbury salanovas, gems, witlof 12
Brussel sprouts, lardo, smoked paprika cream 14
Fennel creamed and roasted, Pyengana, chicken jus 14
Fries, kombu seasoning, aioli 14

DESSERTS

Valrhona Chocolate tart, dulcify ice cream 21
PierLova, meringue, white chocolate, raspberry 19
Meredith goat curd, last summer figs, burnt honey 19
L'artisan triple cream, Malfroy Gold honey [Blue Mountains] 18

**Cash Free Venue

**10% Groups Surcharge 8pax or greater

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

dining