

THE PIER

STARTERS AND SIDES

- GARLIC BREAD** \$9
Four slices of golden toasted turkish bread with smashed garlic and herb butter
ADD CHEESE \$1
- BACON AND CHEESE BREAD** \$12
Two slices of golden toasted turkish bread with smashed garlic, bacon and cheese, finished with sweet chilli sauce
- BRUSCHETTA** \$15
Golden toasted turkish bread with smashed garlic, vine ripened tomato, fresh basil, spanish onion, olives and fetta, drizzled with balsamic glaze and tzatziki
- PIER WEDGES** \$16
Crispy battered wedges with bacon, spring onion and cheese, finished with a drizzle of sweet chilli sauce and sour cream
- ANTIPASTO PLATTER** \$18
A selection of two dips served with shards of toasted pita bread and turkish bread, olives, cold meat and fetta
See staff for dips selection
- BOWL OF CHIPS OR WEDGES** \$9
CHOOSE FROM CHIPS, SWEET POTATO FRIES OR WEDGES
With tomato sauce & aioli or sweet chilli & sour cream
- SIDE OF SEASONAL VEG (GF)** \$8
Fresh seasonal veg cooked in butter sauce
- SIDE OF BABY POTATOES (GF)** \$5
Cooked in butter, garlic and herbs

OYSTERS

- NATURAL (GF)** ½ doz \$22 1 doz \$32
Fresh opened oysters served with lemon
- SHARP AND SPICY (GF)** ½ doz \$23 1 doz \$34
Fresh opened oysters with pickled ginger and a hint of wasabi
- ROQUEFORT (GF)** ½ doz \$23 1 doz \$34
Cooked oysters with a thin wedge of melted blue cheese and spring onion
- KILPATRICK CLASSIC (GF)** ½ doz \$23 1 doz \$34
Cooked oysters with double smoked bacon and house made kilpatrick sauce

PIZZA BAR

- FARM YARD** 10" \$22 12" \$26
Chicken, corn, bacon, asparagus, mushroom & mozzarella on a tomato base
- GREEK LAMB** 10" \$21 12" \$26
Lamb, onion, tomato & mozzarella on a tomato base, finished with tzatziki
- PIER SUPREME** 10" \$23 12" \$27
Ham, pineapple, bacon, pepperoni, lamb, mushroom, onion, capsicum, olives & mozzarella on a tomato base
- OCEAN CATCH** 10" \$25 12" \$29
Prawns, mussels, squid, smoked oysters and spring onion & mozzarella on a garlic tomato base
- VEGIE DELIGHT** 10" \$22 12" \$26
Sweet potato, spinach, semi dried tomato, fetta, onion, capsicum, basil & mozzarella on a tomato base
- HAWAIIAN** 10" \$21 12" \$25
Virginian ham, pineapple & mozzarella on a tomato base
- HUNGRY FOR SALAMI** 10" \$21 12" \$25
Salami, tomato, onion, basil & mozzarella on a tomato base

12" GLUTEN FREE PIZZA: ADD \$5.00



PLEASE SEE OUR CHEF
INSPIRED SPECIALS BOARD
FOR MORE EXCITING
MEAL OPTIONS

Inspired and created by
Chef Bruce and Team

THE PIER

À LA CARTE

CHICKEN AND PRAWN RISOTTO \$32

Chicken and prawns with diced tomato, baby spinach and avocado tossed through tender risotto in a creamy garlic sauce, finished with herbs and fresh parmesan

SPICY PLUM STICKY PORK RIBS (GFO) \$36

Tender slow roasted pork ribs served with coleslaw, corn on the cob and chips

THE SEAFOOD CAPITAL PLATTER FOR 1 \$43 FOR 2 \$83

Fish of the day cooked to your liking, sided with kilpatrick & natural oysters, fresh prawns & crab, napolitana mussels, salt & pepper squid & a selection of pickled seafood served with chips, house made tartare and lemon wedges

CRISPY SKIN ATLANTIC SALMON (GFO) \$34

Pan seared atlantic salmon on roast potatoes, broccoli and bok choy, finished with a hollandaise sauce

DIXIE CHICKEN (GFO) \$30

Bone-in chicken breast with bacon, sweet potato, spinach and fetta, served on top of mash potato and seasonal vegetables, finished with basil pesto

KINGFISH LAKSA (GFO) \$27

Pan seared Kingfish cooked in an aromatic laksa sauce with vermicelli noodles, finished with greens and topped with an asian salad

WARM CHICKEN AND CASHEW SALAD (GFO) \$25

Pan fried chicken served with semi dried tomato, cucumber, tomato, onion, cashews and mixed salad greens, drizzled with sweet quince aioli and finished with bean shoots

THAI PRAWN SALAD (GF) \$27

Prawns, capsicum, snow peas, carrot, bean shoots, fresh coriander, mint, chilli and lettuce leaves, finished with a Nam Jim dressing and fried shallots

SALT AND PEPPER SQUID (GFO) \$27

Tender squid dusted with Chef's secret salt & pepper seasoning served with chips, fresh garden salad, lemon & house made tartare sauce

PUB FAVOURITES

PIER BEEF BURGER \$24

All beef patty with bacon, egg, lettuce, tomato, cheese, sweet pickles, spanish onion, aioli and relish, stacked in a burger bun and served with chips

CRISPY CHICKEN BURGER \$23

Buttermilk chicken, avocado, tomato, lettuce, spanish onion and aioli, stacked in a burger bun and served with chips

VEGETARIAN BURGER \$23

Vegan patty with tomato, cucumber and lettuce, stacked in a burger bun and served with sweet potato chips and vegan aioli

FISH OF THE DAY (GFO) \$POA

Fresh local fish, choose either crumbed, battered or grilled served with chips, fresh garden salad, lemon & tartare

300gm PORTERHOUSE STEAK (GFO) \$39

Char grilled to your liking served with mash potato, swiss mushroom, baby carrots and asparagus
Sauces and toppings are extra, please see options below

500gm RUMP STEAK (GFO) \$34

Char grilled to your liking served chips and garden salad
Sauces and toppings are extra, please see options below

CHICKEN SCHNITZEL \$23

Served with chips and fresh garden salad
Sauces and toppings are extra, please see options below

BEEF SCHNITZEL \$23

Served with chips and fresh garden salad
Sauces and toppings are extra, please see options below



SAUCES \$4

Mushroom, Dianne, Pepper, Gravy or Pier Extreme

TOPPINGS (GF) \$5

Hawaiian, Parmigiana, Creamy Garlic or Kilpatrick

PIER SEAFOOD SAUCE (GF) \$10

Selection of local seafood including prawns, scallops, mussels, calamari and fish, with spring onions served in a creamy garlic sauce

33 Tasman Tce, Port Lincoln
For Bookings and Takeaway Orders
Please Phone: 8682 13 22