THE PIER

STARTERS AND SIDES



BURGERS

GARLIC BREAD (V) \$10

Four slices of golden toasted focaccia bread with smashed garlic and herb butter

ADD CHEESE, BACON, SPRING ONION & SWEET CHILLI \$4

PRAWN AND AVO BRUSCHETTA \$25

Fresh prawns, avocado and tomato on crispy sourdough bread, finished with a drizzle of ranch dressing, chive oil and citrus dukkha

SOFT SHELL LAMB TACOS

\$23

Tender local lamb with sweet and sticky mongolian sauce, stacked with coleslaw and coriander in two soft shell tacos

CAMEMBERT CHEESE (V) \$24

Six Golden cheese wedges, served with caramelised balsamic apple slices, sour dough bread and plum dipping sauce

DEVILLED SCALLOPS (GF)

\$22

Six Bass Strait scallops wrapped in bacon, served on jasmine rice and covered in a creamy sweet chilli sauce

BOWL OF CHIPS, SWEET POTATO FRIES, (V)(GF)

WEDGES OR BATTERED ONION RINGS (V) \$12

Served with tomato sauce & aioli or sweet chilli & sour cream

ADD CHEESE, BACON, SPRING ONION & SWEET CHILLI \$4

OYSTERS

Fresh opened oysters served with lemon

ASIAN MINGIONETTE (GF) ½ doz \$28 1 doz \$39

Fresh opened oysters with an aromatic and punchy dressing, topped with chilli and coriander

Cooked oysters with bacon, hollandaise and melted camembert cheese, topped with spring onion

Cooked oysters with bacon and house made kilpatrick sauce

PIER'S BEEF BURGER (GFO)

\$27

House made beef patty topped with egg, bacon, cheese, lettuce and tomato with our special burger sauce on a toasted milk bun, served with chips and battered onion rings

ADD A BEEF PATTY

\$5

BUFFALO CHICKEN BURGER (GFO)

\$26

Crispy buttermilk chicken tenders stacked with bacon, cheese, guacamole, lettuce, tomato, ranch dressing and tangy buffalo sauce on a toasted milk bun, served with chips

FISH OF THE DAY BURGER (GFO)

\$26

Fresh local fish of the day, choose either crumbed, battered or grilled with lettuce, tomato and tartare on a toasted milk bun, served with chips

PIZZAS

DEEP BLUE

10" \$28 12" \$32

Prawns, mussels, squid, Bass Strait scallops, spring onion and mozzarella on a creamy garlic base

THE AL CAPONE

10" \$26 12" \$30

Salami, bacon, chicken, local lamb sausage, spanish onion and mozzarella on a tomato base, finished with a bbq swirl

CREAMY CHICKEN

10" \$26

12" \$30

Chicken, camembert cheese, prosciutto, tomato, mushroom and baby spinach on a creamy garlic base

LAMB YIROS

10" \$26

12" \$30

Tender local lamb pieces & mozzarella on a tomato base, topped with lettuce, tomato, onion and tzatziki

PIER SUPREME

10" \$26

12" \$30

Ham, salami, capsicum, mushroom, spanish onion, pineapple, black olives & mozzarella on a tomato base (anchovies optional)

MARGARITA (V)

10" \$22

12" \$26

Tomato, bocconcini, mozzarella and fresh basil on a napolitana base, finished with olive oil

ALOHA

10" \$25

12" \$29

Pineapple, ham and mozzarella on a tomato base

ADD CHICKEN

\$5

12" GLUTEN FREE PIZZA: ADD \$5.00

Inspired and created by Chef Alex and Team

THE PIER

À LA CARTE



PUB FAVOURITES

STICKY BOURBON PORK RIBS (GFO)

\$35

Slow cooked pork ribs covered in a sticky bourbon glaze, served with onion rings, asian slaw and chips

APPLE AND CAMEMBERT CHICKEN (GF)

\$36

Chicken breast filled with five spiced apple, wrapped in prosciutto and topped with melted camembert, served on creamy mash potato with baby carrots and broccoli, drizzled with a creamy maple sauce

KOOKABURRA GULLY LAMB

ŚPOA

Showcasing local prime lamb from the Koppio Hills, See our specials board for todays creation

TORTELLINI BOSCAIOLA (VO)

\$33

Tortellini with chicken, bacon, mushroom, broccoli and spring onion in a creamy garlic sauce, finished with shaved parmesan

DEVILLED SCALLOPS (GF)

\$35

Twelve Bass Strait scallops wrapped in bacon, served on jasmine rice and covered in a creamy sweet chilli sauce, sided with asian slaw

THE SEAFOOD CAPITAL PLATTER (GFO) 1PER \$57/2PER \$107

Fish of the day cooked to your liking, sided with oysters four ways, devilled scallops, salt and pepper squid, fresh prawns and a mini mussel pot, served with chips, tartare and lemon

1KG MUSSEL POT (GFO)

\$35

Local Kinkawooka mussels sautéed with bacon, chilli, spring onion, cherry tomato, baby spinach, onion and garlic in a white wine sauce, served with toasted garlic bread

HIRAMASA KINGFISH SALAD (GF)

\$37

Local Kingfish marinated in african chermoula spices, served on rice noodles, topped with an aromatic chilli slaw, finished with an avocado, coriander and lime aioli

SALT AND PEPPER SQUID (GFO)

\$31

Tender squid dusted with our Chef's secret salt & pepper seasoning served with chips, fresh salad, tartare and lemon









KING GEORGE WHITING (GFO) 1 piece \$27 2 pieces \$39

Fresh local whiting, your choice of crumbed, battered or grilled Served with chips, lemon and tartare

FISH OF THE DAY (GFO)

SPOA

Fresh local fish, your choice of crumbed, battered or grilled Served with chips, lemon and tartare

SCOTCH STEAK 350gm (GF)

\$47

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

RUMP STEAK 500gm (GF)

\$44

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

CHICKEN SCHNITZEL

HALF \$18

FULL \$27

Served with chips, sauces and toppings are extra, please see options below

BEEF SCHNITZEL

HALF \$19

FULL \$28

Served with chips, sauces and toppings are extra, please see options below

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SAUCES

\$4

Mushroom, Dianne, Pepper, Gravy, Devilled Sauce, Creamy Garlic, Hollandaise (GF)

TOPPINGS (GFO)

\$5

Hawaiian, Parmigiana or Kilpatrick

DELUXE TOPPINGS

\$8

Pier Royal: Camembert, avo, bacon & hollandaise (GF) Killa Meat: Kilpatrick base with local lamb sausage, salami, bacon & cheese (GFO)

PIER SEAFOOD SAUCE (GF)

\$12

A selection of local seafood in a creamy garlic sauce

ALL MAIN MEALS INCLUDE OUR COMPLIMENTARY SALAD BAR

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

(GF)(GFO) Gluten Free/Option, (V)(VO) Vegetarian/Option

33 Tasman Tce, Port Lincoln For Bookings & Takeaway Orders Please Phone: 86821322