**Lunch Special *from* $14**

**Herb & lemon marinated grilled chicken** over a pear & rocket salad. 14 **gf**

**Char grilled calamari salad** with red capsicum pesto. 14 **gf**

**Grilled skinless sausages** over garlic mash, shaved onion, rocket & capsicum relish. 14 **gf**

**Wild mushroom risotto** with Aborio rice finished with parmesan & truffle oil. 14 **gf, veg**

**Flat bread veggie pizza** with Napoli sauce, mozzarella, sautéed capsicum, mushrooms, olives, sundried tomatoes & caramelised Spanish onion, finished with rocket and crumbled fetta. 14 **veg**

***Add char grilled chorizo…*** 5.5

**Chicken parmigiana** with leg ham, mozzarella, & traditional Napoli sauce served with skinny cut chips. 14

***Add a sauce from the selection bellow…***

**Char grilled chicken burger** with avocado, lettuce, tomato finished with citrus aioli, spicy onion rings & skinny cut chips. 17.5

**Grilled fish & skinny cut** **chips** with our house salad on a hot sizzle plate. 17.5 **gf**

**Moroccan spiced lamb kofte** with char grilled flat bread, Mediterranean salad & cucumber yoghurt. 17.5

**Seafood spaghetti** with market fresh seafood, garlic, chilli, white wine & basil. 18.5

**Grilled chicken & vegetable skewers** with Mediterranean salad, tzatziki & char grilled pita bread. 18.5

**Lamb shank** with root vegetables & rosemary infused mash. 18.5 **gf**

***Add char grilled pita bread…***

**Sides** 9.5

Skinny cut chips…

Creamy mash potato…

Five spiced tempura onion rings…

Sautéed button mushrooms with thyme & chardonnay essence… **gf**

Mixed seasonal vegetables sautéed in herb butter… **gf**

Pear & rocket salad, shaved parmesan, balsamic vinaigrette & walnuts... **gf**

Greek salad, fetta, oregano & citrus dressing… **gf**

**Selection of house made sauces** 3.5

* **Red wine**
* **Green peppercorn**
* **Wild mushroom**
* **House mustards *(Hot English, Dijon, Seeded)***

Pier35 Bar & Grill

Summer Menu 2019

**Starters**

Oven baked garlic bread with marinated Kalamata olives. 12.5

Warm marinated Kalamata olives. 6.5

***Add char grilled pita bread …***

Bruschetta with Roma tomato, basil, Spanish onion & reduced balsamic. 12.5

Trio of house made dips with char grilled pita bread. 12.5

Extra pita bread… 4ea

**Entrée**

Today’s oysters shucked to order *serve of 6.*

Natural 14.5 **gf**

Kilpatrick 16.5 **gf**

Pan fried Saganaki with poached honey peppered fig. 13 **gf**

***Add char grilled pita bread…*** *4ea*

House made Arancini filled with sautéed baby spinach, basil, sundried tomatoes, parmesan & capsicum pesto. 13 **veg**

Twice cooked jalapeno green peppers filled with cream cheese in a Panko breadcrumb. 13 **veg**

Sizzling King prawns with butter, cracked peppercorn,

sea salt & lime. 18.5 **gf**

Pan fried salt & pepper calamari with citrus aioli. 14

Grilled Chorizo sausage in a spicy tomato salsa, shaved

Spanish onion, capsicum & smoky sweet paprika. 15 **gf**

***Add char grilled pita bread…***

Char grilled Morton Bay bugs over a mango & rocket salad. 16.5 **gf**

Sizzling five spice chicken tenders with a citrus jus. 13 **gf**

Southern fried chicken with our spicy bandit sauce. 13

Char grilled Chevapchichi *spicy pork sausages*, garlic mash & capsicum relish. 12

***Add Moreton Bay bug half or King prawn to your meal.*** *4.5ea*

**Tapas** 46

**Tapas platter of the above items is available.**

**A selection of 5 of the above serves 2 people.**

**Mains**

Pan roasted **Deep Sea Dory Fillets**, pin boned, skin off with potato puree, sautéed greens & a sweet capsicum pesto. 31.5 **gf**

Oven baked free range **Chicken Breast** stuffed with bacon & pistachio nuts, sautéed greens, rosemary infused mash & a citrus butter jus. 29.5

Porchini, Cremini & Portobello **Mushroom Risotto** with truffle oil finished with shaved parmesan. 27.5 **gf**

**Big Salad** with lettuce, baby spinach, Spanish onion, corn, Roma tomatoes, Kalamata olives, carrot, cucumber, fetta cheese & our house dressing. 28.5 **gf**

***Choose One: grilled chicken, calamari, chorizo to add to your salad.***

**Seafood Spaghetti** with an assortment of market fresh seafood, garlic, chilli, white wine & basil. 34

***Add Extra Moreton Bay bug half or King prawn to your meal.*** *4.5ea*

**Paella** cooked in the pan served in the pan, with chicken, chorizo, market fresh seafood, garlic, chilli & saffron rice. 34 **gf**

***Add Extra Moreton Bay bug half or King prawn to your meal.*** *4.5ea*

**Fish of the Day *(please refer to our wait staff)*** *m.p.* **gf**

**From The Grill**

Char grilled free range **Chicken Scallopini** with chive infused mash potato & a wild mushroom jus. 29.5 **gf**

**250g Black Angus burger** with free range egg, smokey bacon, aged cheddar, pickles, tomato, lettuce & skinny cut chips 29.5

*Slow cooked* Gippsland **Lamb Shank** with root vegetables & rosemary infused mash potato. 32 **gf**

***Add char grilled pita bread…***

**350g** Gippsland grass fed **Scotch Fillet** ***(dry aged 28 days)*** served over creamy mash potato. 34 **gf**

***Add sauce from selection…***

**Butchers Cut *(please refer to our wait staff)***

***All steaks are dry aged 28days, MSA graded Gippsland grass fed.***

**Seafood Assiette** 39.5

Grilled Morton Bay bugs, king prawns, pan-fried calamari, oysters Kilpatrick & a fresh fish & seafood broth.

**Meat & Seafood Assiette** 49.5

220g Gippsland MSA Eye Fillet served over creamy mash, grilled king prawns, Moreton Bay bugs & fresh shucked oysters. **gf**

***Add sauce from selection…***

**Seafood Platter** 69.5Moreton Bay bugs, king prawns, freshly shucked oysters, pan fried calamari, Spring Bay mussels, fish of the day, seafood broth & condiments.