

TO SHARE

Garlic Bread - \$9.5(V)

Four slices per serve.

Salt & Pepper Squid

Entrée - \$23.5 Main - \$35.5

Jalapeno aioli & gremolata.

Texas BBQ Board- \$43.5 (GF)

Maple smoked lamb ribs, sticky pork belly, apple slaw, loaded chat potatoes w/ bacon spring onion, truffle aioli.

Basket of Chips - \$11.5 (V, GF)

Wedges - \$14.5 (V)

Served w/ sweet chilli & sour cream.

Smoked Salmon Bruschetta (3) - \$20.5

Roasted capsicum & caper salsa with cucumber, tomato, fresh basil, crème fraiche, rocket.

Sticky Hoisin Chicken Wings (10) (GFO) - \$27.5

Five spice wings, sweet hoisin, fresh coriander, sesame seeds, chilli salsa.

FROM THE GARDEN

Caesar Salad - \$23.5(GFO)

Add Chicken - \$8

Add Prawns (4) - \$10

Crispy cos lettuce, bacon, croutons, boiled egg, parmesan, Caesar dressing.

Roast Pumpkin & Fetta Salad - \$31.5 (V)

Add Chicken \$8

Mediterranean cous cous, roast pumpkin, capsicum, spinach, cucumber, mesclun, toasted almonds, olive oil, lemon juice.

Moroccan Lamb Salad (GF) - \$33.5

Roast lamb, garlic potatoes, capsicum, eggplant, onions, rocket, cos lettuce, hummus, sumac lemon dressing.

Chicken Antipasti (GFO) - \$33.5

Marinated chicken, mixed lettuce, roast capsicum, zucchini, cherry tomatoes, grilled fennel, olives, capers, parmesan, pancetta, fresh lemon and olive oil.

FROM THE OCEAN

Garlic Prawns (GF) 1/2 Dozen - \$23.5

Creamy garlic king prawns, jasmine rice, chef's salad.

1 Dozen - \$43.5

Fish of the Day - POA (GFO)

See blackboard for daily special.

Local Fried Fish - \$36.5

2 pieces of beer battered local fish, chips, chef's salad.

PASTA

Chicken Alfredo - \$34.5 (GFO)

Bacon, chicken, spinach, broccoli, garlic, white wine, cream, parmesan.

Goat's Cheese & Rocket Tortellini (V) - \$32.5

Zucchini, eggplant, tomato, fresh basil, spinach, feta.

Italian Meatballs - \$34.5

Fresh tomato, basil, spinach, Napoli sauce, parmesan.

BURGERS & WRAPS

(all served with chips)

Big Bay Burger - \$24.5

Grain fed beef patty, toasted bun, lettuce, tomato, beetroot, coleslaw, cheese, BBQ sauce, bacon, fried egg, onion relish.

Butter Chicken Zinger Burger - \$25.5

Marinated chicken, tomato, onion, cheese, zesty slaw, sweet tomato curry aioli.

Pork Bahn Mi - \$26.5

Spiced pork fillet w/ pickled carrots, cucumber, chilli, coriander, mint, lettuce and tomato in a crusty baguette w/ anchovy butter.

FROM THE PADDOCK

Chicken a la Tucker - \$38 (GF)

Marinated chicken supreme, sweet potato fries, Gorgonzola sauce, semi dried tomatoes, rocket, prosciutto.

Chicken Schnitzel - \$35

Chef's salad, chips & your choice of sauce. (mushroom, pepper, garlic or red wine jus)

Chicken Parmigiana - \$37

Chicken schnitzel, Napoli sauce, grilled cheese, chips, chef's salad.

Bangers & Mash - \$33.5 (GF)

Local pork sausages, creamy potato mash, steamed vegetables, onion gravy.

Smoked Pork Belly - \$38.5 (GF)

Hickory smoked pork belly, roast pumpkin purée, cauliflower crumble, grilled fennel.

Lamb Shank Wellington - \$38.5

Braised lamb shank wrapped in puff pastry, minted peas, potato mash w/ red wine sauce.

100 Day Aged Sirloin Steak - \$45(GF) Add Prawns (4) - \$10 (GF)

Add Calamari - \$8

350g Sirloin, salad, chips, your choice of sauce.
(mushroom, pepper, garlic or red wine jus)

FOR THE LITTLE ONES

Bangers & Mash - \$11.5 (GF)

Local pork sausage, creamy potato mash, onion gravy.

Fish & Chips - \$11.5

Beer battered local fish, chips.

Chicken Burger & Chips - \$11.5

Marinated chicken, toasted bun, lettuce, tomato, Cheese & tomato sauce

Pasta Bolognese - \$11.5 (GFO)

Chicken Nuggets & Chips - \$11.5

Kids' ice-cream cup

(chocolate or vanilla) - \$4

DESSERT MENU

Sticky Date Pudding - \$13.5

Butterscotch sauce, cream, ice cream.

Baileys Brûlée - \$13.5 (GF)

Coconut ice-cream, toasted coconut, mixed berries.

Chocolate Mud Cake - \$13.5 (GF)

Ice-cream, cream.

Churros - \$16

Chocolate sauce, ice-cream.

Ice-Cream Sundae - \$12.5

waffle basket, cream, nuts, your choice of sauce - chocolate, butterscotch or berry.

Gelato - \$14.5

3 scoops of gelato served in a waffle basket.

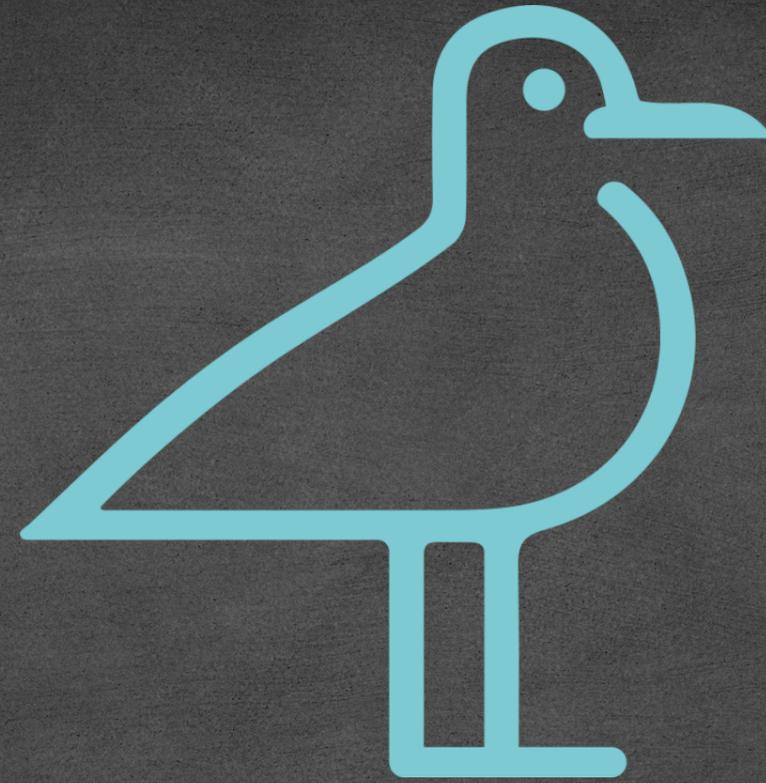
Tea & Coffee available at the bar

\$1 SURCHARGE FOR TAKEAWAY

Vegetarian = (V)

Gluten free = (GF)

Gluten free option = (GFO)



Welcome to the Pier Hotel Esperance

We have made our menu available throughout the venue for your convenience and dining pleasure. When ordering, please ensure you have your table number available when seated in the Bistro or if dining in the Bar, please order from any of our friendly staff. Your meals will be brought to your table when ready.

Food Allergies:

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Drink Responsibly

The Pier Hotel promotes the responsible service of alcohol. Think before you drink and drive. Management reserves the right to refuse service. Intoxicated persons are not permitted on these premises

Public Holiday Surcharge

12.5% Surcharge applies on Public Holidays