

## 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- \$44.5 (GFO)**

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

### **Basket of Chips - \$11.5 (V)**

### **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 couscous, 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.

## FROM THE OCEAN

### **Garlic Prawns (GF)**

1/2 Dozen - \$23.5

1 Dozen - \$43.5

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

### **Fish of the Day - POA (GFO)**

See blackboard for daily special.

### **Local Fried Fish - \$25.5**

1 piece 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.

## BURGERS

(all served with chips)

### **Big Bay Burger - \$26**

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.

### **Steak Sandwich - \$26**

Grilled sirloin, caramelised onions, fennel, lettuce, bacon, tasty cheese, truffle aioli on toasted Turkish bread.

## FROM THE PADDOCK

### **Chicken à 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 - \$27 (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.

### **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 12 Years and Under

### **Bangers & Mash - \$11.5 (GF)**

Local pork sausage, creamy potato mash, onion gravy.

### **Fish & Chips - \$11.5**

Beer battered local fish, chips.

### **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**

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

### **Gelato - \$14.5**

3 scoops of gelato, see board for flavours.

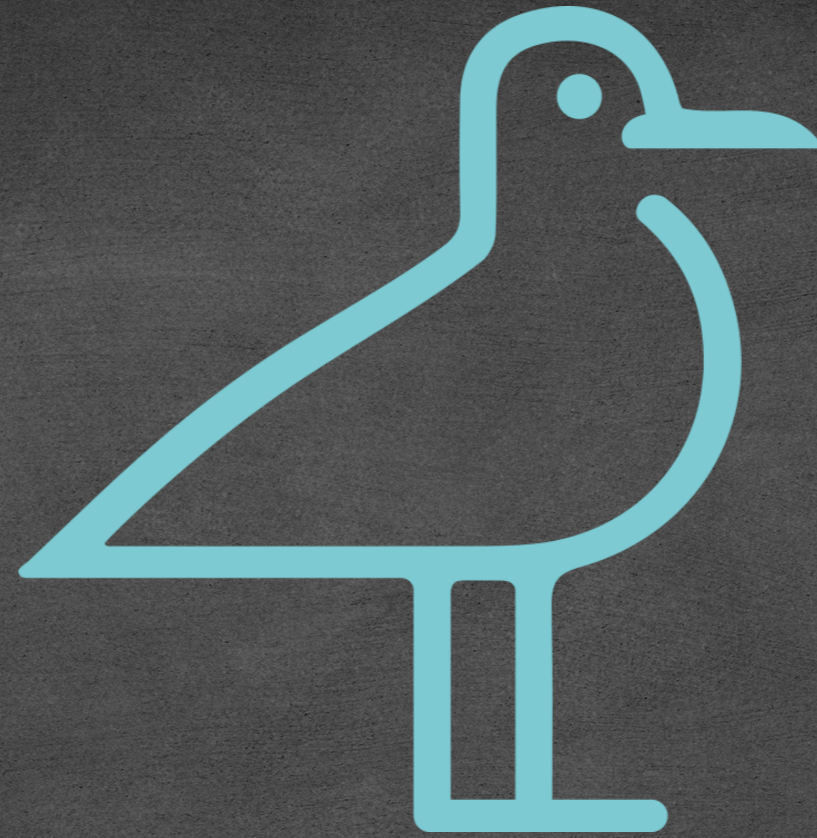
Tea & Coffee available at the bar

\$1 SURCHARGE FOR TAKEAWAY

Vegetarian = (V)

Gluten free = (GF)

Gluten free option = (GFO)



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### **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