

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



TO SHARE

GARLIC BREAD – \$9

Four slices per serve.

SALT & PEPPER SQUID – ENTRÉE \$22 MAINS \$33

Served w̄ jalapeno aioli & gremolata.

TEXAS BBQ BOARD – \$42

Maple smoked lamb & pork ribs w̄ apple slaw, chat potatoes loaded with bacon, spring onion & truffle mayo.

BASKET OF CHIPS – \$10

FROM THE GARDEN

CAESAR SALAD – \$21 (GFO) ADD CHICKEN \$6.5

ADD PRAWNS (5) \$11

Crispy cos lettuce, bacon, croutons, boiled egg & parmesan served w̄ traditional Caesar dressing.

PRAWN, AVOCADO & MANGO SALAD – \$35

½ dozen prawns & avocado tossed w̄ cherry tomatoes, cucumber, pickled beetroot, marinated squid with a Thai style mango salsa.

ROAST PUMPKIN & FETA SALAD – \$31 (V)

ADD CHICKEN \$6.50

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

\$1 SURCHARGE FOR TAKEAWAY

Vegetarian = (V) Gluten free = (GF)

Gluten free option = (GFO)

FROM THE OCEAN

GARLIC PRAWNS – 1/2 DOZEN \$21 (GF)

1 DOZEN \$42 (GF)

Creamy garlic king prawns w̄ jasmine rice & chef's salad.

FISH OF THE DAY – POA (GFO)

See blackboard for daily special.

LOCAL FRIED FISH – \$33

2 pieces of local fish in beer batter served w̄ chips & a chef's salad.

PASTA

BOSCAIOLA – \$32

Bacon, mushroom, spinach w̄ a garlic & white wine cream sauce & parmesan.

CHICKEN & PRAWN PAD THAI – \$36.50 (GF)

Served w̄ mushrooms, onions, beans, snow pea sprouts, chilli w̄ rice noodles, peanut sauce & crispy onions.

BURGERS & WRAPS

(all served with chips)

BIG BAY BURGER – \$21

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

PERI PERI CHICKEN BURGER – \$24

Grilled marinated chicken w̄ charred pineapple, bacon, tomato, lettuce, onions & spiced aioli.

FROM THE PADDOCK

100 DAY AGED SIRLOIN STEAK – \$43.50

ADD PRAWNS \$8.50 (GF)

ADD CALAMARI \$6.50

350g served w̄ chef's salad, chips & your choice of sauce. (mushroom, pepper, garlic or red wine jus)

CHICKEN SCHNITZEL – \$34

Served w̄ chef's salad, chips & your choice of sauce.

CHICKEN PARMIGIANA – \$36.50

Chicken schnitzel topped w̄ Napoli sauce & grilled cheese served w̄ chips & a chef's salad.

CHICKEN ALA TUCKER – \$39.50

Marinated chicken supreme w̄ sweet potato fries, gorgonzola sauce, semi dried tomatoes, rocket & prosciutto.

BANGERS & MASH – \$30 (GF)

Local pork sausages served on a creamy potato mash, steamed vegetables & onion gravy.

LAMB RUMP – \$39.50

Roast lamp rump served w̄ zucchini & minted pea risotto, spiced yoghurt w̄ beetroot & herb relish.

FOR THE LITTLE ONES

BANGER & MASH \$11 FISH & CHIPS \$11

BURGER & CHIPS \$11 SPAGHETTI BOLOGNESE \$11

CHICKEN NUGGETS & CHIPS \$11

**KIDS ICE-CREAM CUP
(CHOCOLATE OR VANILLA) \$3.50**

WOOD FIRED PIZZAS

Available from 5pm

Pizza's are 11" with a Napoli sauce & mozzarella cheese.

GF bases – \$4

HAWAIIAN – \$21

Bacon & pineapple sprinkled w̄ chopped shallots.

BBQ CHICKEN – \$22

Chicken, onion, bacon & swirl of BBQ sauce.

MEAT LOVERS – \$24

Bacon, pepperoni, beef, cabanossi, onion, capsicum, mushroom & swirl of BBQ sauce.

PEPPERONI – \$21

Salami & cheese.

VEGAN – \$20 (V) (GF)

Pesto, olive oil, artichoke, fresh tomato, capsicum & olives w̄ fresh herbs & garlic.

GARLIC PRAWN PIZZA – \$25.50

Marinated prawns w̄ cherry tomatoes, fresh basil, pancetta and fresh rocket.

KIDS PIZZA'S – \$11

Hawaiian, Margherita, Meat Lovers, Ham & cheese or Vegetarian.

BERRY CRUMBLE PIZZA – \$21

Custard base w̄ berry compote, white chocolate & crumble mix served with ice cream.

DESSERT MENU

STICKY DATE PUDDING – \$13

Served w̄ butterscotch sauce, cream & ice cream.

BAILEYS BRÛLÉE – \$13 (GF)

Served w̄ coconut ice-cream, toasted coconut & mixed berries.

CHOCOLATE MUD CAKE – \$13 (GF)

Served w̄ ice cream & cream.

CHURROS – \$15.50

Served w̄ chocolate sauce and vanilla ice cream

ICE CREAM SUNDAE – \$12

Served in a waffle basket w̄ cream, nuts & your choice of sauce – chocolate, butterscotch or berry.

GELATO – \$14

3 scoops of gelato served in a waffle basket.

