

PIER. HOTEL

ESPERANCE

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 – \$9.5 (V)

Four slices per serve.

SALT & PEPPER SQUID – ENTRÉE \$23.5 MAIN \$35.5

Jalapeno aioli & gremolata.

TEXAS BBQ BOARD – \$43.5

Maple smoked lamb ribs, sticky pork belly, apple slaw, chat potatoes, bacon, spring onion, truffle mayo.

BASKET OF CHIPS – \$11.5 (V) (GF)

WEDGES – \$14.5 (V)

Sweet chilli & sour cream.

FROM THE GARDEN

CAESAR SALAD – \$23.5 (GFO) ADD CHICKEN \$8 ADD PRAWNS (4) \$10

Crispy cos lettuce, bacon, croutons, boiled egg, parmesan, traditional caesar dressing.

MOROCCAN LAMB SALAD (GF) – \$33.5

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

ROAST PUMPKIN & FETA SALAD – \$31.5 (V) ADD CHICKEN \$8

Mediterranean couscous, 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 \$23.5 (GF)

1 DOZEN \$43.5 (GF)

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

FISH OF THE DAY – POA (GFO)

See blackboard for daily special.

LOCAL FRIED FISH – \$36.5

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

PASTA

CHICKEN ALFREDO – \$34.5 (GFO)

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

GOAT CHEESE AND ROCKET TORTELLINI (V) – \$32.5

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

BURGERS

(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, pickled carrots, cucumber, chilli, coriander, mint, lettuce, tomato, crusty baguette, anchovy butter.

FROM THE PADDOCK

100 DAY AGED SIRLOIN STEAK – \$45 (GF)

ADD PRAWNS (4) \$10 (GF)

ADD CALAMARI \$8

350g Sirloin, chef's salad, chips, your choice of sauce.
(Mushroom, pepper, garlic, red wine jus)

CHICKEN SCHNITZEL – \$35

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

CHICKEN PARMIGIANA – \$37

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

CHICKEN ALA TUCKER – \$39.50

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

BANGERS & MASH – \$33.5 (GF)

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

LAMB SHANK WELLINGTON – \$38.5

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

FOR THE LITTLE ONES

BANGER & MASH \$11.50 (GF)

FISH & CHIPS \$11.50

BURGER & CHIPS \$11.50

SPAGHETTI BOLOGNESE \$11.50

CHICKEN NUGGETS & CHIPS \$11.50

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, vanilla ice cream.

ICE CREAM SUNDAE – \$12.5

Waffle basket, cream, nuts, your choice
of sauce (chocolate, butterscotch, berry).

GELATO – \$14.5

Waffle basket, 3 scoops of gelato.

