

TO SHARE

Garlic Bread (4) (V) 10.6		
+ Cheese 3		
Bolognese Arancini (3) (GF) 22.5		
Arancini balls with beef ragu, fennel, rocket, parmesan		
Prawn Spring Rolls (3) 22		
Green curry spring rolls, Chef's salad, black bean dipping sauce		
Salt & Pepper Squid	Entree 26.2	Main 39.4
Served w sweet chilli aioli, jalapenos		Main served w chips
Bruschetta (3) 21.5		
italian style tomato salsa, rocket, prosciutto		
Sticky Hoisin Chicken Wings (12) (GF) 30.5		
Five-spices wings, sweet hoisin, sesame seeds		
Texas BBQ Board (GF) 49.5		
Maple smoked lamb ribs, sticky pork belly, apple slaw, loaded chat potatoes, bacon, spring onion, truffle aioli		
Basket of Chips (V) 12.7	Wedges (V) 16.1	
Served w tomato sauce	Served w sweet chilli, sour cream	

FROM THE GARDEN

Caesar Salad (GFO) 26 Crispy cos lettuce, bacon, croutons, boiled egg, parmesan, Caesar dressing		
+ Chicken 10 + Prawns (4) 12.6		
Prawns, Mango and Squid Salad (GF) 35.9 Panfried prawns, marinated calamari, tomato, cucumber, rocket, cos lettuce, avocado, mango & chilli salsa, finished w toasted coconut, wasabi aioli		
Roast Vegetable Salad (GF) (V) 34.5 Pumpkin, carrots, beetroot, chickpeas, avocado puree, chilli salsa, mixed leaves, finished w balsamic dressing, nut crumble		
+ Halloumi 8.5 + Prawns (4) 12.5 + Chicken 10		
Chinese Pork Salad (GF) 38 Marinated pork fillet, mixed leaves, cucumber, capsicum, bean shoots, mint, coriander, beetroot, crispy noodle w Thai chilli dressing		

FROM THE OCEAN

Garlic Prawns (GF)	1/2 Dozen 26.1	1 Dozen 48.3
Creamy garlic king prawns & jasmine rice served w Chef’s salad		
Fish of the Day (GFO) POA Daily specials on the board		
Local Fried Fish 29.5 Beer battered local fish & chips served w Chef’s salad		

PASTA AND PAELLA

Fettuccine Alfredo (GF) 36 Chicken, bacon, broccoli, spinach, Napoli sauce, cream, parmesan, fresh herbs
Pumpkin & Walnut Ravioli (V) 35 Zucchini, roast capsicum, spinach, white wine, cream, gorgonzola
Spanish Style Paella (GF) 44 Prawns, mussels, calamari, local fish, crab, chorizo, chicken, peppers, saffron, green peas, tomato passata, fresh herbs, lemon

BURGERS (All served with chips)

Big Bay Burger 28.9 Grain fed beef patty, bacon, fried egg, cheese, lettuce, tomato, beetroot, coleslaw, BBQ sauce, onion relish, toasted brioche bun
Peri Peri Chicken Burger 28.5 Marinated spicy chicken, tomato, rocket, pineapple, Spanish onions, cheese, ginger & chilli butter, toasted Turkish bread
Steak Sandwich 29.2 Aged steak, bacon, tasty cheese, caramelised onions, fennel, lettuce, truffle aioli, toasted Turkish bread

FROM THE PADDOCK (Add vegetables (GF) | 5)

Chicken Popper (GF) 38.5 Chicken supreme filled w jalapeno cream cheese, broccolini, rocket salad, five spiced pumpkin puree, honey glaze
Chicken Schnitzel 38.9 Served w Chef’s salad, chips Choice of sauce: mushroom, pepper, creamy garlic, red wine jus
Chicken Parmigiana 39.9 Chicken schnitzel, Napoli sauce, mozzarella, chips, Chef’s salad
Pork Belly (GF) 40 Crispy skin pork belly, colcannon potato, grilled asparagus, apple puree, red wine jus

Bangers & Mash (GF) 30.2 Local pork sausages, creamy potato mash, steamed vegetables, onion gravy
100 Day Aged Sirloin Steak (GFO) 49.8 350g sirloin, Chef’s salad, chips Choice of sauce mushroom, pepper, creamy garlic, red wine jus + Calamari 10 + Prawns (4) 12.6

— All sauces (GF) except mushroom —

FOR THE LITTLE ONES

12 & UNDER	(Add vegetables (GF) 5)
Bangers & Mash (GF) 13 Local pork sausage, creamy potato mash, onion gravy	
Fish & Chips 13 Beer battered local fish & chips	
Pasta Bolognese (GF) 13	
Chicken Nuggets & Chips 13	
Kids’ Pizza 13 (TUES-SAT NIGHT ONLY) Hawaiian or Ham & Cheese	
Kids’ Ice-Cream Cup (Vanilla) 5	

DESSERT MENU

Apple Crumble 15 Served w cream, ice-cream
Sticky Date Pudding 14 Served w butterscotch sauce, cream, ice-cream
Baileys Brûlée (GF) 14 Served w ice-cream, toasted coconut, mixed berries
Chocolate Mud Cake (GF) 15 Served w cream, ice-cream
Churros 17 Basket of churros (6) served w chocolate dipping sauce, ice-cream
Ice-Cream Sundae 13 Ice-cream, cream, nuts, choice of sauce chocolate, butterscotch, berry
Gelato 15.5 Three (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)

PIZZA

Traditional Wood-Fire Handmade 48HR Rested Dough

MARGHERITA (V) | 21

Napolitana base, tomato, fresh basil & mozzarella

HAWAIIAN | 23

Napolitana base, pineapple, bacon & mozzarella

PEPPERONI | 21

Napolitana base, pepperoni & mozzarella

MEDITERRANEAN (V) | 24.5

Napolitana base, roast pumpkin, zucchini, eggplant, roast tomato, spinach & caramelised onions

MARINARA | 26

Napolitana base, prawn, mussels, calamari, local fish, garlic, chilli, spinach & mozzarella

MUSHROOM & PROSCIUTTO | 25

Napolitana Base, prosciutto, rocket & mozzarella

BBQ CHICKEN & BACON | 24.5

BBQ sauce base, chicken, bacon, capsicum, onion & mozzarella

TANDORI CHICKEN | 26

Napolitana base, Indian style chicken, spinach, onion, roast capsicum, mango chutney & herb yoghurt

MEGA MEAT | 26

Napolitana base, spiced beef, pepperoni, bacon, pork belly, mushrooms & mozzarella

DESSERT PIZZA

MIXED BERRY | 28

Vanilla custard, mixed berry compote, white chocolate, crumble served with ice-cream



VEGETARIAN = (V)

PIER.HOTEL

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