

The Pier

Hotel

SPECIALISING

IN THE FINEST OF TASMANIAN

- STEAK

- SEAFOOD

- WINE

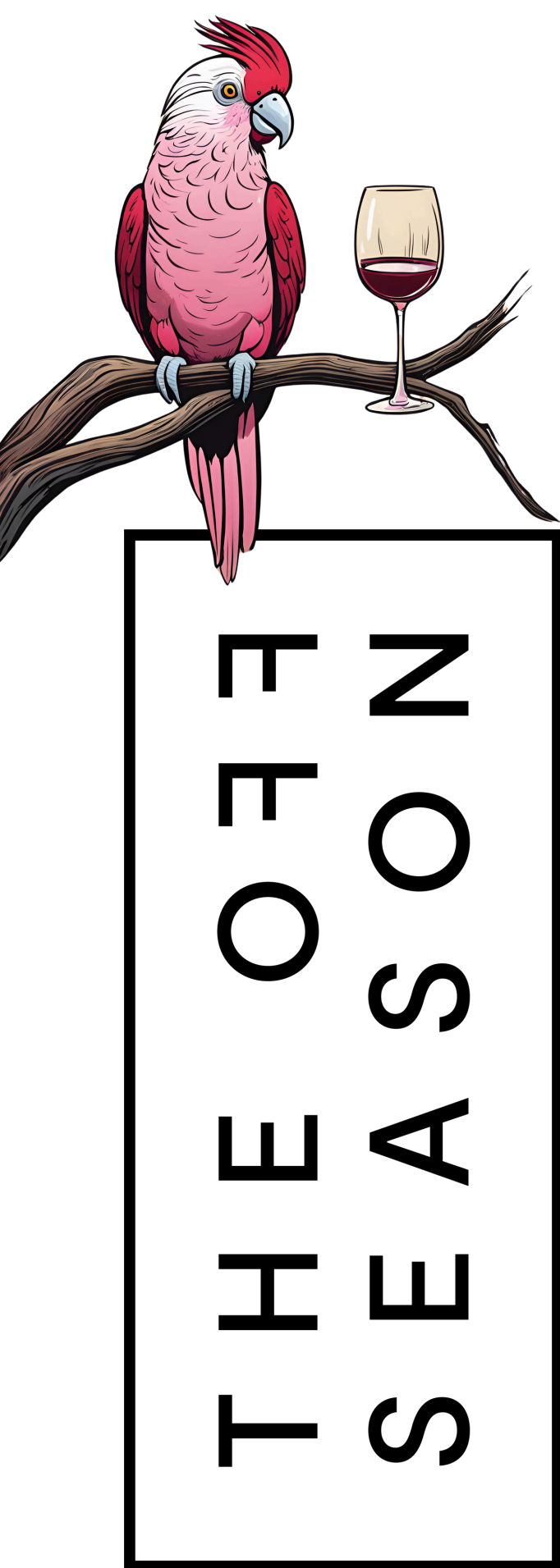
- WHISKY

- GIN



1 entrée
+ 1 main
+ 1 dessert
= \$63

*Dine-in only



Entrées

Fresh Tasmanian Oysters

GF, DF

Three *George Town Seafoods* oysters, served with property-grown lemon

- Natural
- Kilpatrick

Pan-Seared Tasmanian Scallops

GF, DF(O)

Eight *George Town Seafoods* scallops

- Served with sea salt and olive oil
- Served with brown butter and rosemary

Jess' Tasmanian-Farmed Chicken Tenders

GF, DF(O)

Free-range chicken tenderloins, in-house crumbed, served with house-made aioli

Mains

Line-Caught Tasmanian Tiger Shark

GF, DF(O)

George Town Seafoods fresh fish fillet, served with chips, salad, house-made tartare and property-grown lemon
(choice of beer battered, in-house crumbed or pan-fried)

Cape Grim Porterhouse 300g

GF, DF

Premium grass-fed beef, cooked as you like, served with chips and salad

Cape Grim Slow Braised Beef Cheek

GF

Premium grass-fed beef, served with creamy mashed potato and seasonal greens

Grilled Mushroom Burger

V, VGN(O), GF(O), DF(O)

Grilled mushroom, cheddar cheese, lettuce, tomato, onion and tomato relish, served with chips

- Alternatively, served with vegan cheese

+4

- Alternatively, served on a gluten free bun

+3

Desserts

Sticky Date Pudding

V, GF

Served with *Valhalla* vanilla ice cream and a decadent house-made butterscotch sauce

Classic Cheesecake

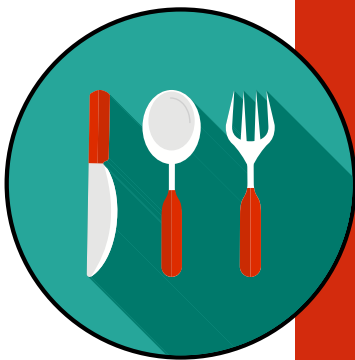
V, GF

Toppings ever-changing. See staff for today's offerings

Warm Chocolate Brownie

V, GF

Served with *Valhalla* vanilla ice cream and whipped cream



Entrées

Seafood

	GF, DF	6x	12x
Fresh Tasmanian Oysters			
<i>George Town Seafoods</i> oysters, served with property-grown lemon			
- Natural		22	40
- Kilpatrick		24	44

Pan-Seared Tasmanian Scallops	GF, DF(O)		22
Eight <i>George Town Seafoods</i> scallops			
- Served with sea salt and olive oil			
- Served with brown butter and rosemary			

Prawn Cocktail	GF		14
Served with shredded iceberg lettuce and house-made thousand island dressing			

Garlic Prawn Salad	GF		24
Eight prawns, mesculin lettuce mix, tomato, red onion, carrot and cucumber			

Salt and Pepper Calamari Salad	GF, DF(O)		18
Calamari, mesculin lettuce mix, tomato, red onion, carrot and cucumber, served with house-made tartare and property-grown lemon			

Poultry

Jess' Tasmanian-Farmed Chicken Tenders	GF(O), DF(O)		
Free-range chicken tenderloins, in-house crumbed			16
- Served classic, with house-made aioli			18
- Served in a house-made sweet and sticky soy dressing			

Peking Duck Spring Rolls			18
Served with salad and sweet chilli sauce			

Breads

Garlic Pizza	V, GF(O)		10
- Add cheese			+2

Herb Pizza	VGN(O), GF(O), DF(O)		10
- Add cheese			+2

Semi-Dried Tomato Pesto and Mozzarella Pizza	V, GF(O)		12
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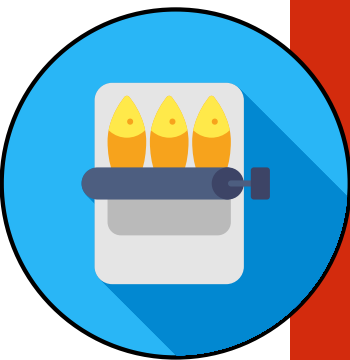
Rosemary, Feta and Garlic Pizza	V, GF(O)		14
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Garlic Bread	V		12
- Add cheese			+2

Soups

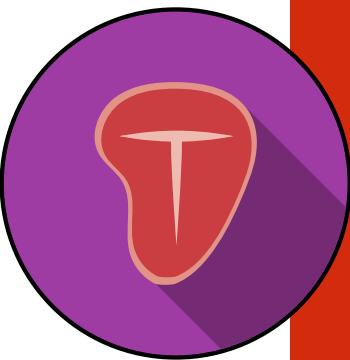
Hearty Chicken and Vegetable			16
Served with garlic bread			

Creamy Pumpkin			16
Served with garlic bread			



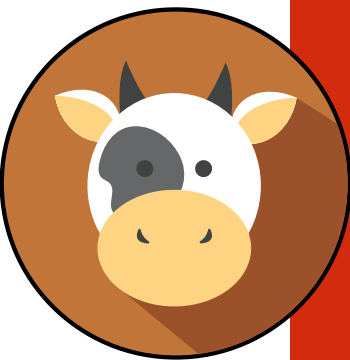
George Town Seafoods

Line-Caught Tasmanian Tiger Shark Fresh fish fillet, served with chips, salad, house-made tartare and property-grown lemon <i>(choice of beer battered, in-house crumbed or pan-fried)</i> <i>Pairing suggestion: Leonard Road Semillon Sauv Blanc</i>	GF, DF(O)	28
Fresh-Caught Tasmanian Salmon Fresh salmon fillet, cooked medium, served with chips and salad <i>Pairing suggestion: Devil's Corner Pinot Noir</i>	GF, DF	36
Tasmanian Scallops with Prawns - Served with chips, salad, house-made tartare and property-grown lemon <i>(choice of beer battered, in-house crumbed or pan-fried)</i> - Pan-fried scallops and prawns, house-made garlic cream sauce, served on a bed of steamed rice <i>Pairing suggestion: Josef Chromy Sparkling</i>	GF, DF(O)	32
Tasmanian Fisherman's Basket Fresh fish fillet, scallops and prawns, in-house beer battered, salt and pepper calamari, served with chips, salad, house-made tartare and property-grown lemon <i>Pairing Suggestion: Josef Chromy Pepik Chardonnay</i>	GF, DF(O)	45
Michael's Curried Tasmanian Scallop Pie Fresh local scallops, encased in buttery, flaky pastry and a house-made mild curry sauce, served with chips OR salad <i>Pairing suggestion: Devil's Corner Sauv Blanc</i>	GF, DF(O)	20
Salt and Pepper Calamari Salad Calamari, mesculin lettuce mix, tomato, red onion, carrot and cucumber, served with house-made tartare and property-grown lemon <i>Pairing suggestion: Devil's Corner Sauv Blanc</i>		26
Tasmanian Salmon Caesar Salad Smoked salmon, bacon, house-made croutons, lettuce and house-made Caesar dressing, topped with parmesan - <i>Add poached egg atop</i> <i>Pairing suggestion: Devil's Corner Pinot Noir</i>		33 +2
Tasmanian Market Fish Burger Fresh fish fillet, lettuce, tomato, onion and house-made tartare, served with chips <i>(choice of beer battered, in-house crumbed or pan-fried)</i> - <i>Alternatively, served on a gluten free bun</i> <i>Pairing suggestion: Leonard Road Semillon Sauv Blanc</i>	GF(O), DF(O)	26 +3
Chilli Prawn Pasta Hand-made egg spaghetti and prawns, served in Napoli sauce, topped with parmesan <i>Pairing suggestion: Devil's Corner Pinot Grigio</i>	GF(O), DF(O)	30
Creamy Spaghetti Marinara Hand-made egg spaghetti and assorted seafood, served in a creamy house-made sauce, topped with parmesan <i>Pairing suggestion: Broad Arrow Pinot Gris</i>	GF	30



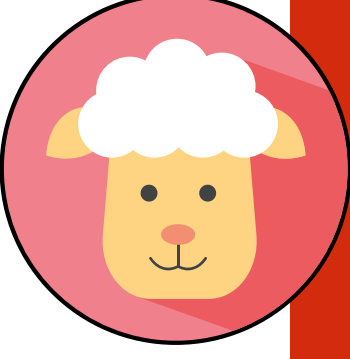
Cape Grim Beef

Tasmanian Porterhouse 300g Premium grass-fed beef, cooked as you like, served with chips and salad <i>Pairing suggestion: Best's Great Western Cab Sauv</i>	GF, DF	40
Tasmanian Scotch Fillet 300g Premium grass-fed beef, cooked as you like, served with chips and salad <i>Pairing suggestion: Coriole Shiraz</i>	GF, DF	47
Beef + Reef Tasmanian Scotch Fillet 300g Premium grass-fed beef, cooked as you like, served with chips, salad and Authentic Pier-Style Surf Sauce [™] © with prawns and scallops <i>Pairing suggestion: Coriole Shiraz</i>	GF	57
Tasmanian Scotch Schnitzel Premium grass-fed beef, in-house crumbed, served with chips, salad, and house-made garlic butter <i>Pairing suggestion: Coriole Shiraz</i>	GF, DF(O)	38
Tasmanian Scotch Parmigiana Premium grass-fed beef, in-house crumbed, Napoli sauce, ham and cheese, served with chips and salad <i>Pairing suggestion: Coriole Shiraz</i>	GF	40
Tasmanian Slow Braised Beef Cheek Premium grass-fed beef, served with creamy mashed potato and seasonal greens <i>Pairing suggestion: Best's Great Western Cab Sauv</i>	GF	36
Anna's Beef Rissoles House-made premium beef rissoles, served with creamy mashed potato, assorted seasonal vegetables and house-made gravy <i>Pairing suggestion: Best's Great Western Cab Sauv</i>	GF	26
Tasmanian Beef Stir-Fry Premium grass-fed beef and assorted seasonal vegetables, served in a house-made sweet and sticky soy dressing – Served on a bed of rice-noodles – Served on a bed of steamed rice <i>Pairing suggestion: Broad Arrow Pinot Noir</i>	DF	26
All-Day Brunch Premium beef sausages, bacon, fried egg and grilled mushroom, served with chips <i>Pairing suggestion: Café Latte</i>	GF, DF	24
Beef Lasagne Lasagne sheets, premium beef mince, Anna's-style Bolognese sauce and a creamy house-made béchamel sauce, served with chips and salad <i>Pairing suggestion: Devil's Corner Pinot Noir</i>	GF	26
Spaghetti Bolognese Hand-made egg spaghetti and premium beef mince, served in Anna's-style Bolognese sauce, topped with parmesan <i>Pairing suggestion: Holm Oak Pinot Noir</i>	GF	24



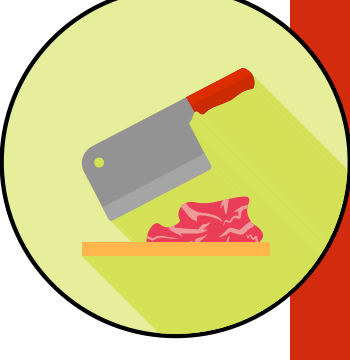
MORE Cape Grim Beef

Simple Cheeseburger	GF(O), DF(O)	10
House-made premium beef patty, cheddar cheese and tomato sauce, served with a handful of chips		
- Additional beef patty		+5
- Alternatively, served with vegan cheese		+4
- Alternatively, served on a gluten free bun		+3
Pairing suggestion: James Boag's St. George		
Classic Burger	GF(O), DF(O)	26
House-made premium beef patty, cheddar cheese, lettuce, tomato, pickles, tomato sauce and American mustard, served with chips		
- Additional beef patty		+5
- Alternatively, served with vegan cheese		+4
- Alternatively, served on a gluten free bun		+3
Pairing suggestion: James Boag's St. George		
Aussie Burger	GF(O), DF(O)	26
House-made premium beef patty, fried egg, cheddar cheese, lettuce, pineapple, beetroot, tomato sauce and American mustard, served with chips		
- Additional beef patty		+5
- Alternatively, served with vegan cheese		+4
- Alternatively, served on a gluten free bun		+3
Pairing suggestion: James Boag's St. George		
Tasmanian Steak 'n' Bacon Burger	GF(O), DF(O)	30
Premium grass-fed porterhouse 150g, bacon, fried egg, cheddar cheese, lettuce, tomato, onion and tomato sauce, served with chips		
- Alternatively, served with vegan cheese		+4
- Alternatively, served on a gluten free bun		+3
Pairing suggestion: Best's Great Western Cab Sauv		



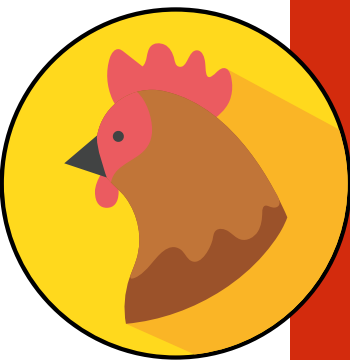
Tasmanian Lamb

Tasmanian Forequarter Lamb Chops	GF, DF	35
Premium grass-fed lamb, served with chips and salad		
Pairing suggestion: Holm Oak Pinot Noir		
Tasmanian Slow Braised Lamb Shank	GF	38
Premium grass-fed lamb, served with creamy mashed potato and seasonal greens		
Pairing suggestion: Coriole Shiraz		



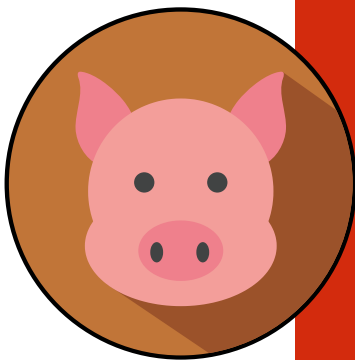
Gourmet Meats

Tasmanian Mixed Grill	GF, DF	48
Cape Grim porterhouse 150g, Tasmanian-farmed forequarter lamb chop, premium beef sausage, bacon, fried egg and grilled mushroom, served with chips and salad		
Pairing suggestion: Best's Great Western Cab Sauv		



Tasmanian Chicken

Chicken Caesar Salad		28
Free-range bite-sized chicken pieces, bacon, poached egg, house-made croutons, lettuce and house-made Caesar dressing, topped with parmesan		
<i>Pairing suggestion: Devil's Corner Sauv Blanc</i>		
Chicken Schnitzel	GF, DF(O)	26
Free-range chicken breast, in-house crumbed, served with chips, salad, and house-made garlic butter		
<i>Pairing suggestion: James Boag's Draught</i>		
Chicken Parma PARMI	GF	28
Free-range chicken breast, in-house crumbed, Napoli sauce, ham and cheese, served with chips and salad		
<i>Pairing suggestion: James Boag's XXX Ale</i>		
Chicken Satay	GF	28
Free-range chicken breast and assorted seasonal vegetables, served in a house-made satay sauce, on a bed of steamed rice		
<i>Pairing suggestion: Josef Chromy Pepik Chardonnay</i>		
Chicken Stir-Fry	DF	26
Free-range chicken tenderloins and assorted seasonal vegetables, served in a house-made sweet and sticky soy dressing		
- Served on a bed of rice-noodles		
- Served on a bed of steamed rice		
<i>Pairing suggestion: Broad Arrow Pinot Gris</i>		
Anna's Pecky Pier Burger	GF(O)	16
Free-range chicken breast, in-house coated, cheddar cheese, lettuce, bacon, tomato and mayonnaise, served with chips		
- Alternatively, served on a gluten free bun		+3
<i>Pairing suggestion: James Boag's St. George</i>		
Grilled Chicken Club Burger	GF(O), DF(O)	26
Free-range chicken tenderloins, bacon, fried egg, cheddar cheese, tomato and house-made aioli, served with chips		
- Alternatively, served with vegan cheese		+4
- Alternatively, served on a gluten free bun		+3
<i>Pairing suggestion: James Boag's St. George</i>		
Moroccan Chicken Burger	GF(O), DF(O)	26
Free-range chicken tenderloins, dressed in house-blend Moroccan spices, bacon, lettuce and mayonnaise, served with chips		
- Alternatively, served with vegan cheese		+4
- Alternatively, served on a gluten free bun		+3
<i>Pairing suggestion: James Boag's St. George</i>		
Chicken Schnitzel Burger	GF(O)	28
Free-range chicken breast, in-house crumbed, cheddar cheese, lettuce and house-made coleslaw, served with chips		
- Alternatively, served on a gluten free bun		+3
<i>Pairing suggestion: James Boag's St. George</i>		



Tasmanian Pork + Bacon

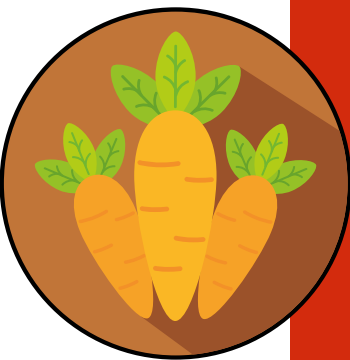
Tasmanian Roast Pork	GF, DF(O)	28
Premium grass-fed pork, served with assorted roasted vegetables, apple sauce and house-made gravy		
<i>Pairing suggestion: Devil's Corner Pinot Grigio</i>		
Tasmanian Barbeque Pork Ribs	DF(O)	33
Premium grass-fed pork, dressed in house-made barbeque marinade, served with wedges and salad		
<i>Pairing Suggestion: Broad Arrow Pinot Noir</i>		
Creamy Bacon Carbonara	GF	24
Hand-made egg spaghetti and premium Tasmanian bacon, served in a traditional house-made carbonara sauce, topped with parmesan		
- Add chicken		+5
<i>Pairing suggestion: Devil's Corner Rosé</i>		
Bacon Fried Rice	DF	26
Premium Tasmanian bacon, egg and assorted seasonal vegetables, served on a bed of steamed rice		
- Add chicken		+5
- Add prawns		+5
<i>Pairing suggestion: Broad Arrow Pinot Gris</i>		

Sides

		S	L
Chips	GF, DF	6	9
Sweet Potato Fries	DF	8	12
Potato Wedges		8	12
Onion Rings		10	
Seasonal Vegetables	GF, DF	11	
Greek Salad	GF, DF(O)	10	

Sauces

Authentic Pier-Style Surf Sauce™ ©	5
Surf Sauce with Prawns and Scallops	12
Malibu Cream Sauce	9
Malibu Cream Sauce with Prawns	12
Garlic Cream Sauce	5
Dianne Sauce	5
Sweet Chilli or Sour Cream	2
House-Made Aioli or Tartare	3
House-Made Gravy	4
Plain, peppercorn or creamy mushroom	



Plant-Based + Vego

Roast Pumpkin Steak Roast pumpkin steak, dressed in house-made dukkha marinade, served with assorted roasted vegetables and molasses reduction <i>Pairing suggestion: Josef Chromy Pepik Chardonnay</i>	VGN, GF, DF	24
Grilled Mushroom Grilled mushroom, served with roasted potato and assorted seasonal vegetables <i>Pairing suggestion: Broad Arrow Pinot Noir</i>	VGN, GF, DF	26
Veggie Patties Vegetable patties, served with chips and salad <i>Pairing suggestion: Holm Oak Pinot Noir</i>	VGN, GF, DF	26
Vegan Fried Rice Assorted seasonal vegetables, served on a bed of steamed rice <i>Pairing suggestion: Broad Arrow Pinot Gris</i>	VGN, DF	24
Grilled Mushroom Burger Grilled mushroom, cheddar cheese, lettuce, tomato, onion and tomato relish, served with chips - Alternatively, served with vegan cheese - Alternatively, served on a gluten free bun <i>Pairing suggestion: Broad Arrow Pinot Noir</i>	V, VGN(O), GF(O), DF(O)	22 +4 +3
Veggie Burger Vegetable patty, vegan cheese, lettuce, tomato, onion and tomato relish, served with chips - Alternatively, served on a gluten free bun <i>Pairing suggestion: James Boag's St. George</i>	VGN, GF(O), DF	24 +3
Vegetarian Lasagne Lasagne sheets, Anna's-style Bolognese sauce and a creamy house-made béchamel sauce, served with chips and salad <i>Pairing suggestion: Devil's Corner Pinot Noir</i>	V, GF	26
Vegetarian Spaghetti Hand-made egg spaghetti, served in a house-made creamy pasta sauce, topped with parmesan <i>Pairing suggestion: Holm Oak Pinot Noir</i>	V, GF(O)	22
Potato Gnocchi Potato gnocchi, served in house-made pasta sauce of choice, topped with parmesan - Creamy pasta sauce - Napoli sauce - Anna's-style Bolognese sauce <i>Pairing suggestion: Devil's Corner Pinot Gris</i>	V(O), GF CONTAINS BEEF	26 +4
Spinach and Ricotta Ravioli Spinach and ricotta ravioli, served in Napoli sauce, topped with parmesan <i>Pairing suggestion: Devil's Corner Sauv Blanc</i>	V	24

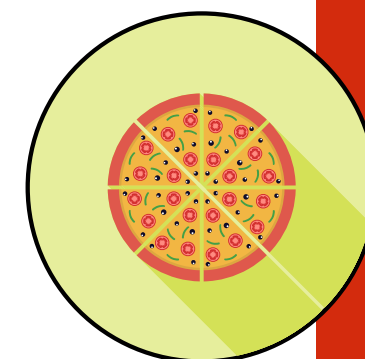
***Check out our vegetarian pizza offerings on the next page!**

Pizzas



Margherita	V, VGN(O)	23
Tomato base, mozzarella, bocconcini cheese, fresh basil		
Vegetarian Delight	V, VGN(O)	24
Tomato base, mozzarella, bocconcini cheese, roasted eggplant, capsicum, onion, spinach		
American		23
Tomato base, mozzarella, hot salami, basil pesto		
Spicy Italian		23
Tomato base, mozzarella, hot salami, chilli, capsicum, olives		
Meat Lovers		30
Tomato base, BBQ sauce, mozzarella, ham, chicken, beef, salami		
Antipasto		24
Tomato base, mozzarella, bocconcini cheese, salami, roasted eggplant, semi-dried tomato, artichoke, olives		
Hawaiian		24
Tomato base, mozzarella, ham, pineapple		
Smoked Salmon	DF(O)	30
Tomato base, smoked salmon, caramelised red onion, asparagus, cherry tomato, cracked black pepper, served with sour cream		
Mediterranean		24
Tomato base, mozzarella, feta, salami, basil pesto, fresh basil, olives		
Vegetarian Premium	V, VGN(O)	23
Tomato base, mozzarella, feta, roasted pumpkin, pine nuts, fresh basil		
Vegetarian Deluxe	V, VGN(O)	23
Tomato base, mozzarella, feta, semi-dried tomato, rosemary, onion, olives, spinach		
Seafood		24
Tomato base, mozzarella, mixed seafood		
Hawaiian Chicken		27
Tomato base, mozzarella, chicken, pineapple, mushroom, onion		
Supreme		28
Tomato base, mozzarella, ham, salami, anchovies, capsicum, mushroom, olives		
Australian		24
Tomato base, mozzarella, ham, mushroom, olives		
Satay Chicken		24
Satay sauce, mozzarella, chicken, capsicum, mushroom, onion		
Scorcher		24
Chilli Nap sauce, mozzarella, hot salami, jalapeno, capsicum, chilli flakes		

MORE Pizzas



Pepperoni

Tomato base, mozzarella, pepperoni, oregano

24

“The Schnitzy” (one whole chicken schnitzel per pizza!)

Tomato base, mozzarella, ham, bite-sized chicken schnitzel pieces

34

BBQ Chicken

BBQ base, mozzarella, chicken, mushroom, onion

27

Ham and Cheese

Tomato base, mozzarella, ham

23

Traditional Aussie

Tomato base, mozzarella, ham, egg, onion

25

Outback Aussie

BBQ base, mozzarella, steak, bacon rashers, caramelised onion, mushroom

33

Moroccan Chicken

Tomato base, mozzarella, chicken, bacon, capsicum, onion, secret blend of herbs and spices, mayonnaise drizzle

30

Sunshine Sizzler

Tomato base, mozzarella, bacon rashers, three whole eggs

26

Prawn Paradise

Garlic butter base, mozzarella, prawns, chilli flakes

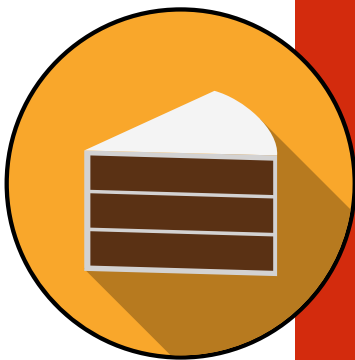
32

*Fresh pizza dough baked lovingly in-house daily!

Size **LARGE** only (8 slices)

VGN cheese +4

GF base +5



House-Made Desserts

Sticky Date Pudding Served with <i>Valhalla</i> vanilla ice cream and a decadent house-made butterscotch sauce	V, GF	10						
Classic Cheesecake Toppings ever-changing. See staff for today's offerings	V, GF	10						
Warm Chocolate Brownie Served with <i>Valhalla</i> vanilla ice cream and whipped cream	V, GF	10						
Fruit Fritter Served with <i>Valhalla</i> vanilla ice cream - Banana fritter - Pineapple fritter	V, GF, DF(O)	10						
Banana Split Fresh banana, topped with <i>Valhalla</i> vanilla ice cream, whipped cream, crushed peanuts, sprinkles and syrup (<i>choice of chocolate, strawberry, caramel, lime or vanilla</i>)	V, GF	10						
Nutella Pizza House-made pizza dough, topped with fresh berries and banana, served with <i>Valhalla</i> vanilla ice cream - <i>Alternatively, served on a gluten free pizza base</i>	V, GF(O)	18 +5						
Ice Cream (mix and match, up to three scoops) - <i>Valhalla</i> vanilla - <i>Valhalla</i> chocolate - <i>Valhalla</i> salted caramel crunch - <i>Valhalla Bridestowe</i> lavender	V, GF	<table><tr><th>1x</th><th>2x</th><th>3x</th></tr><tr><td>5</td><td>7</td><td>10</td></tr></table>	1x	2x	3x	5	7	10
1x	2x	3x						
5	7	10						
Vegan Ice Cream - Vanilla	VGN, GF, DF	<table><tr><th>6</th><th>8</th><th>11</th></tr></table>	6	8	11			
6	8	11						
Fried Ice Cream <i>Valhalla</i> vanilla ice cream, in-house crumbed, served with a decadent house-made <i>Cadbury</i> chocolate ganache	V, GF	10						
Valhalla Vanilla Affogato	V, GF	10						
Valhalla Vanilla Alcoholic Affogato - <i>Hellyers Road</i> cream whisky liqueur - <i>Baileys</i> Irish cream liqueur - <i>Tia Maria</i> coffee liqueur - <i>Kahlua</i> coffee liqueur - <i>Frangelico</i> hazelnut liqueur - <i>Amaretto</i> almond liqueur	V, GF	17						

*Desserts affectionately made by our in-house dessert chef, *Michael*

*Please see dessert fridge to view our ever-changing seasonal offerings

Nightly

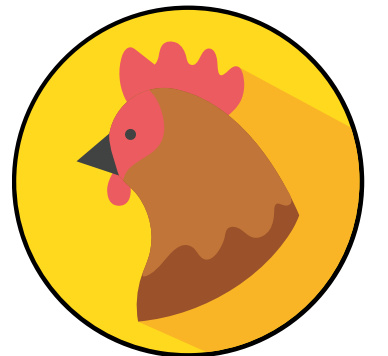
SPECIALS

*Dine-in only

Tuesday

Parmi Night:

- Chicken parmi of choice, served with chips and salad **\$24**
- Scotch fillet parmi, served with chips and salad **\$34**



Wednesday

Steak Night:

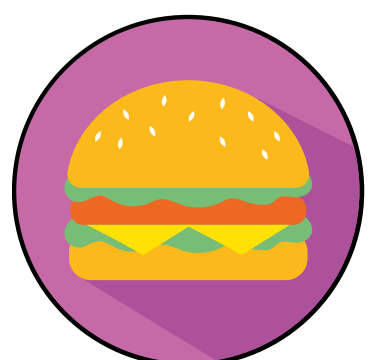
- Cape Grim porterhouse 300g, cooked as you like, served with chips and salad **\$34**



Thursday

Tradie Thursdays: available lunch and dinner

- Burger of choice, served with chips for **\$24**
- Chicken schnitzel burger **\$26**
- Steak 'n' bacon burger **\$28**
- Chicken parmi of choice, served with chips and salad **\$24**
- Scotch fillet parmi, served with chips and salad **\$34**

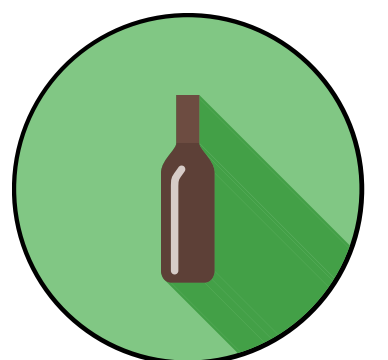


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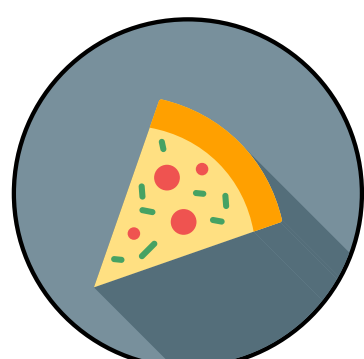
Friday - Saturday

Bar Bonanza: snack 'n' win

- Free bar snacks in the evening for bar patrons
- Meat raffle drawn every Saturday night in the Public Bar, two prizes to be won **\$2**



Tight-Arse
Mondays: 10%
off online pizza
orders using
code MONDAY10



*Mad Monday \$10 cheeseburger,
FRY-day fisherman's basket and
Sunday roast **now served daily**

THE PIPER HOTEL

thank you
FOR DINING WITH US

We pride ourselves on sourcing only the finest local produce, straight from paddock to your plate:

- George Town Seafoods
- Cape Grim Beef
- Tasmanian Lamb
- Tasmanian Chicken

- Tasmanian Pork
- Tamar Cakes Bakery Bread
- Valhalla Ice Cream