

+ 1 entrée
+ 1 main
+ 1 dessert
= \$50

THE OFF
SEASON

Entrées

Fresh Tasmanian Oysters

GF, DF

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

Pan-Seared Tasmanian Scallops

GF, DF(O)

Eight *George Town Seafoods* scallops, served with sea salt and olive oil **OR** brown butter and rosemary

Local Farmed Chicken Bites

Free-range fried popcorn chicken, served with house-made aioli

Mains

Line-Caught Market Fish

DF(O)

George Town Seafoods fresh fish fillet, *Boag's Draught* beer battered, served with chips and salad, house-made tartare and property-grown lemon

Cape Grim Grass-Fed Beef Cheeks

GF

Slow braised beef cheeks, served with creamy mashed potato, seasonal vegetables and red wine jus

Wild Clover Lamb Shank

Slow braised lamb shank, served with creamy mashed potato, peas and lamb jus

Mushroom Burger

VGN(O)

Portobello mushroom, Swiss cheese, lettuce, tomato, onion and tomato relish, served with shoestring fries

Desserts

Sticky Date Pudding

Served with *Valhalla* vanilla ice cream and *Hellyers Road* Original Whisky butterscotch sauce

Classic Cheesecake

Served with mixed berry compote **OR** passion fruit nectar

Valhalla Vanilla Fried Ice Cream

Served with a decadent *Cadbury* chocolate ganache

Enirees

Fresh Tasmanian Oysters	GF, DF	6x	12x
Served with property-grown lemon			
- Natural		22	40
- Kilpatrick		24	44
Pan-Seared Tasmanian Scallops	GF, DF(O)		17
Eight <i>George Town Seafoods</i> scallops			
- Served with sea salt and olive oil			
- Served with brown butter and rosemary			
Garlic Prawn Skewers	GF(O)		18
Eight prawns, served with a slice of garlic bread or salad			
Salt and Pepper Calamari	DF(O)		18
Served with a mesculin, roasted pumpkin, tomato, onion and feta salad, and house-made aioli			
Local Farmed Chicken Bites			14
Free-range fried popcorn chicken, served with house-made aioli			
Garlic Pizza	V, GF(O)		7
Garlic and Cheese Pizza	V, GF(O)		9
Herb Pizza	VGN, GF(O)		7
Herb and Cheese Pizza	V, GF(O)		9
Semi-Dried Tomato Pesto and Mozzarella Pizza	V, GF(O)		10
Rosemary, Feta and Garlic Pizza	V, GF(O)		9
Garlic Bread	V		8

Mains

- Line-Caught Market Fish** **DF(O)** **25**
George Town Seafoods fresh fish fillet, Boag's Draught beer battered, served with chips and salad, house-made tartare and property-grown lemon
Pairing suggestion: Josef Chromy Sparkling
- Tasmanian Fresh-Caught Salmon Fillet** **GF** **33**
George Town Seafoods salmon, cooked medium, served with a parsnip and fennel puree, asparagus and mushrooms
Pairing suggestion: Devils Corner Pinot Noir
- Chicken Schnitzel** **24**
Free-range chicken breast, in-house crumbed, served with chips and salad, and house-made garlic butter
Pairing suggestion: Boag's St. George
- Chicken Parmigiana** **27**
Free-range chicken breast, in-house crumbed, served with chips and salad
Pairing suggestion: Boag's XXX Ale
- Bass Strait Porterhouse 300g** **GF, DF(O)** **34**
Grass-fed beef, cooked as you like, served with chips and salad, and house-made gravy (choice of plain, pepper or mushroom)
Pairing suggestion: Holm Oak Merlot
- Cape Grim Scotch Fillet 300g** **GF, DF(O)** **40**
Grass-fed beef, cooked as you like, served with chips and salad, and house-made gravy (choice of plain, pepper or mushroom)
Pairing suggestion: Holm Oak Pinot Noir
- Cape Grim Grass-Fed Beef Cheeks** **GF** **29**
Slow braised beef cheeks, served with creamy mashed potato, broccolini and red wine jus
Pairing suggestion: Pepik Pinot Noir
- Wild Clover Lamb Shank** **30**
Slow braised lamb shank, served with creamy mashed potato and peas
Pairing suggestion: Devils Corner Pinot Noir
- Bangers and Mash** **GF** **24**
Pork Irish sausage, served with creamy mashed potato, green beans and house-made gravy
Pairing suggestion: Boag's Draught
- Tagliatelle Bolognese** **22**
Hand-made egg tagliatelle, served with a traditional Italian-style Bolognese sauce
Pairing suggestion: Holm Oak Merlot
- Roast Pumpkin Steak** **VGN** **21**
Roast pumpkin steak marinated with dukkah, served with seasonal vegetables and molasses reduction
Pairing suggestion: Pepik Pinot Grigio

Burgers

Classic		24
House-made beef patty, Swiss cheese, lettuce, tomato, pickles, tomato sauce and American mustard, served with shoestring fries		
<i>Pairing suggestion: Pier Lager</i>		
Aussie		24
House-made beef patty, Swiss cheese, lettuce, bacon, egg, pineapple, beetroot, tomato sauce and American mustard, served with shoestring fries		
<i>Pairing suggestion: Pier Lager</i>		
Mushroom	VGN(O)	21
Portobello mushroom, Swiss cheese, lettuce, tomato, onion and tomato relish, served with shoestring fries		
<i>Pairing suggestion: Pier Lager</i>		
Additional House-Made Beef Patty		4

Sides

		S	L
Chips	GF, DF	6	9
Potato Wedges	GF	7	11
Sweet Potato Fries	DF	8	12
Onion Rings		9	
Seasonal Vegetables	GF, DF	8	
Greek Salad	GF, DF(O)	8	

Sauces

Authentic Pier-Style Surf Sauce™ ©	4
Surf Sauce with Prawns and Scallops	10
Malibu Cream Sauce	7
Malibu Cream Sauce with Prawns	10
Garlic Cream Sauce	4
Aioli, Tartare, Sweet Chilli or Sour Cream	2
House-Made Gravy GF, DF(O)	3
Plain, pepper or mushroom	

Pizzas

		S	L
Margherita	V	15	21
Tomato base, mozzarella, bocconcini cheese, fresh basil			
#1 Vegetarian Delight	V	16	21
Tomato base, mozzarella, bocconcini cheese, roasted eggplant, capsicum, onion, spinach			
#2 American		16	21
Tomato base, mozzarella, hot salami, basil pesto			
#3 Spicy Italian		16	21
Tomato base, mozzarella, hot salami, chilli, capsicum, olives			
#4 Meat Lovers		22	29
Tomato base, BBQ sauce, mozzarella, ham, chicken, beef, salami			
#5 Antipasto		17	23
Tomato base, mozzarella, bocconcini cheese, salami, roasted eggplant, semi-dried tomato, artichoke, olives			
#6 Hawaiian		16	23
Tomato base, mozzarella, ham, pineapple			
#7 Smoked Salmon	DF(O)	23	29
Tomato base, smoked salmon, caramelised red onion, asparagus, cherry tomato, cracked black pepper, served with sour cream			
#8 Mediterranean		17	22
Tomato base, mozzarella, feta, salami, basil pesto, fresh basil, olives			
#9 Vegetarian Premium	V	16	22
Tomato base, mozzarella, feta, roasted pumpkin, pine nuts, fresh basil			
#10 Vegetarian Deluxe	V	16	22
Tomato base, mozzarella, feta, semi-dried tomato, rosemary, onion, olives, spinach			
#11 Seafood		16	22
Tomato base, mozzarella, mixed seafood			
#12 Hawaiian Chicken		20	26
Tomato base, mozzarella, chicken, pineapple, mushroom, onion			
#13 Supreme		19	25
Tomato base, mozzarella, ham, salami, anchovy, capsicum, mushroom, olives			
#14 Australian		17	22
Tomato base, mozzarella, ham, mushroom, olives			
#15 Satay Chicken		16	24
Satay sauce, mozzarella, chicken, capsicum, mushroom, onion			
#16 Scorcher		17	23
Chilli Nap sauce, mozzarella, hot salami, jalapeno, capsicum, chilli flakes			
#17 Pepperoni		17	23
Tomato base, mozzarella, pepperoni, oregano			
#18 "The Shnitzy" (one whole chicken schnitzel per pizza!)			30
Tomato base, mozzarella, ham, bite-sized chicken schnitzel pieces			

Gluten Free Base +\$4

Half and Half +\$2

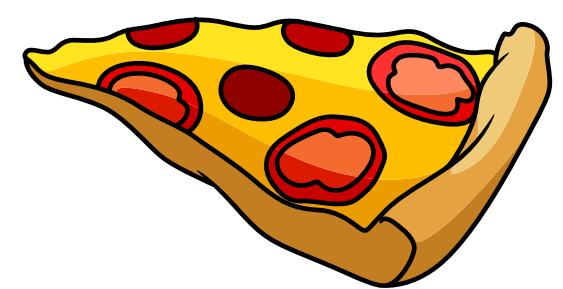
Small = 6 Slices

Large = 8 Slices

Nightly Specials

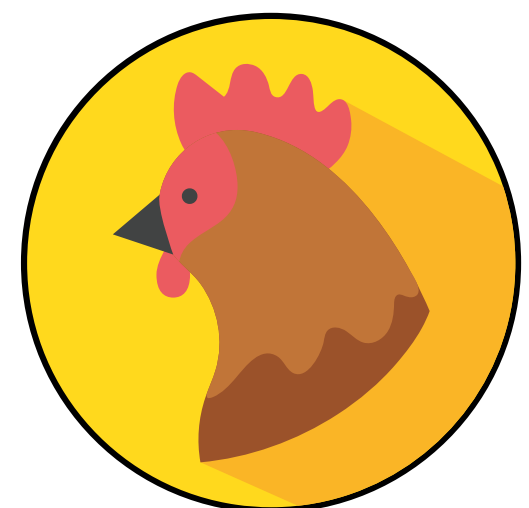
Monday

Tight-Arse Monday: 10% off online pizza orders using code MONDAY10, and take away cheeseburgers for just \$15



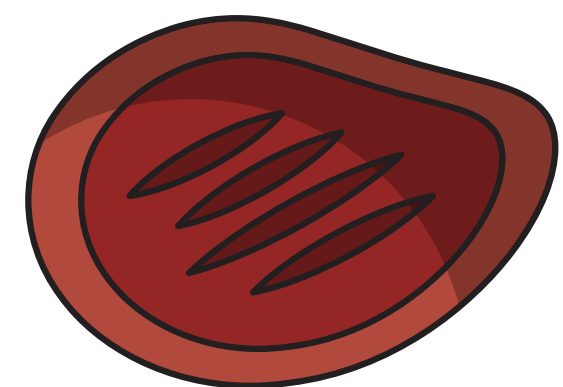
Tuesday

Parmi Night: Parmi, chips, salad and a schooner of Pier Lager for \$26



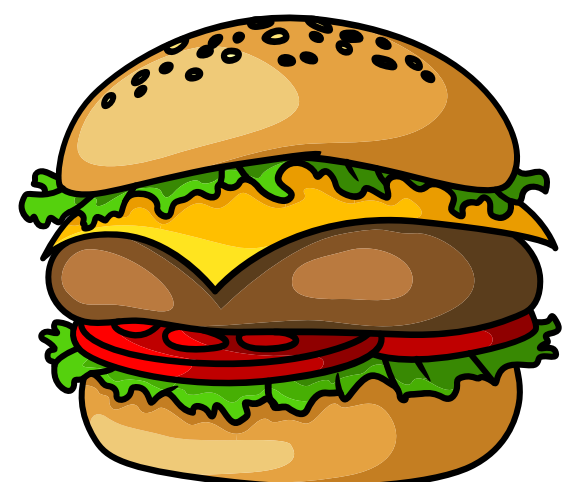
Wednesday

Steak Night: 300g porterhouse, chips, salad, gravy and a beverage for \$30



Thursday

Burger Night: Burger, shoestring fries and a schooner of Pier Lager for \$25



Friday - Sunday

Bar Snacks: Free snacks for bar patrons in the evening



Dessert Menu

Sticky Date Pudding					11
Served with <i>Valhalla</i> vanilla ice cream and <i>Hellyers Road Original Whisky</i> butterscotch sauce					
Flourless Orange Cake		GF			10
Served with a decadent <i>Cadbury</i> chocolate ganache and <i>Valhalla</i> chocolate ice cream					
Classic Cheesecake					9
Served with mixed berry compote or passion fruit nectar					
Forest Berry Panna Cotta		GF			9
Nutella Pizza		GF(O)			14
Topped with fresh berries and banana, served with <i>Valhalla</i> vanilla ice cream					
Valhalla Ice Cream (mix and match up to 3 scoops)		GF, DF(O)		1x 2x 3x	
Vanilla, chocolate, peppermint choc chip, salted caramel crunch, <i>Bridestowe</i> lavender or lemon sorbet				4 7 10	
Valhalla Vanilla Fried Ice Cream					10
Served with a decadent <i>Cadbury</i> chocolate ganache					
Valhalla Vanilla Affogato		GF			10
Valhalla Vanilla Alcoholic Affogato		GF			15
Hellyers Road Original Cream Whisky, Baileys, Tia Maria, Kahlua, Frangelico or Amaretto					

Coffee

	cup mug	
Cappuccino	4.5	5.5
Latte	4.5	5.5
Flat White	4.5	5.5
Short Black	3	
Long Black	3	
Short Macchiato	4	
Long Macchiato	5	
Mocha	4.5	5.5
Hot Chocolate	4.5	5.5
Iced Coffee		7.5
Iced Chocolate		7.5
Kids Babyccino	2	

Poi of Melbourne-based T2 Tea

English Breakfast	4.5
Earl Grey	4.5
Just Peppermint	4.5
Just Chamomile	4.5
Sencha	4.5

Other

Extra Shot	1
Alternative Milk	.50
Soy or almond	
Syrup	
Caramel, hazelnut or vanilla	
	1