

THE PIER

STARTERS

- GARLIC BREAD** \$8
Golden toasted toscana bread, 4 slices with house made garlic whipped butter
- BRUSCHETTA** \$12
Golden toasted toscana bread, topped with house made whipped butter, fresh vine ripened tomato, semi dried tomato, fresh locally grown basil and spanish onion, drizzled with barrel aged sticky balsamic
- ADD BOCCONCINI CHEESE** .50c
- GARLIC PIZZA BREAD (GFO)** \$12
10" Pizza base with house made garlic whipped butter, cherry bocconcini cheese, fresh basil & cold pressed olive oil
- STONE BAKED SOURDOUGH CIABATTA** \$9
Served with a local cold pressed olive oil, barrel aged sticky balsamic and chefs secret dukkah
- HALOUMI FRIES** \$15
Served with lemon wedges, Chef's beetroot & balsamic relish and house made dukkah
- HOUSE MADE DIP SELECTION (GFO)** \$15
See staff for todays specials
3 of the Chef's dips, served with shards of toasted pita bread & ciabatta bread with warm marinated mixed olives in olive oil

OYSTERS

Our oysters are caught and shucked fresh daily from our local farmer Aaron, so we guarantee you won't find fresher!

- NATURAL (GF)** ½ doz \$19 1 doz \$29
Served with fresh lemon and lime
- THE GRINGO (GF)** ½ doz \$20 1 doz \$30
Natural oysters with mild green tabasco, guacamole and salmon roe caviar
- KILPATRICK CLASSIC (GF)** ½ doz \$20 1 doz \$30
Cooked oysters with double smoked bacon and house made kilpatrick sauce. Add cheese .50c
- MAMBO ITALIANO (GF)** ½ doz \$20 1 doz \$30
Cooked oysters with buttered garlic baby spinach and parmesan cheese gratin

PIZZA BAR

- BUTCHER'S BLOCK** 10" \$20 12" \$25
Pork belly, smoked bacon, chorizo, caramelised onion, smoky maple BBQ sauce and mozzarella cheese on a tomato base
- FOGHORN IN THE FOREST** 10" \$20 12" \$25
Smoked chicken, chorizo, wild forest mushrooms, semi dried tomato, brie cheese, spring onion and mozzarella cheese on a tomato base, finished with a swirl of truffle mayo
- THE BALLER** 10" \$20 12" \$25
Local prawns, pulled pork, smoked bacon, chicken, capsicum, mushroom, pineapple, onion, olives, anchovies and mozzarella cheese on a tomato base
- EL CHEFFY** 10" \$20 12" \$25
Chicken, pulled pork, smoked bacon, baby spinach, caramelised onion and mozzarella cheese on a tomato base, finished with a swirl of citrus hollandaise sauce
- ALOHA** 10" \$18 12" \$23
Smoked bacon, leg ham, pineapple and mozzarella cheese on a tomato base
ADD CHICKEN \$5
- VEGORAMA** 10" \$19 12" \$24
Baby spinach, basil pesto, bruschetta tomato, wild forest mushrooms, char grilled eggplant, confit zucchini, bocconcini and mozzarella cheese on a tomato base

GLUTEN FREE PIZZAS: 10" ADD \$3.00, 12" ADD \$5.00

SIDE DISHES AND EXTRAS

- PIER WEDGES** \$15
Crispy battered wedges, with bacon, spring onion & cheese topped with a drizzle of sweet chilli sauce & sour cream
- BOWL OF CHIPS** \$9
CHOOSE FROM CHIPS OR SWEET POTATO FRIES
Served with tomato sauce and aioli
- BATTERED ONION RINGS** \$9
Served with aioli
- ROCKET AND APPLE SALAD (GF)** \$8
Tossed with walnuts, parmesan and spanish onion and finished with a honey mustard dressing
- SEASONAL VEGETABLES (GF)** \$8
Cooked with garlic butter

Inspired and created by Chef Leith

THE PIER

ALA CARTE

- CHAR GRILLED CHICKEN BREAST (GF)** \$29
Served with brie cheese, fresh avocado, roasted cherry tomatoes and steamed broccolini on a bed of buttered polenta and finished with a citrus hollandaise
- CONFIT GARLIC PRAWNS (GF)** \$32
Pan seared prawns with spring onion in a cream sauce, served on steamed rice, with greek style salad & fresh lemon
- CRISPY SKIN PORK BELLY SALAD (GF)** \$28
Slow braised pork belly on a salad of rocket, apple, roasted walnuts, celery, parmesan, spanish onion, avocado and grapes, finished with the Pier's secret dressing
- CHILLI CRAB AND PRAWN FETTUCCINE** \$30
Local blue swimmer crab, spencer gulf prawns, spring onion, fresh basil, semi dried tomatoes and baby spinach in a mild chilli saffron cream sauce
- MUSSELS 2 WAYS (GFO)** \$27
1kg Pot, choose between chilli or confit garlic mussels, with smoked bacon, spring onion and cream sauce served with ciabatta dipping bread
- CLASSIC CAESAR SALAD (GFO)** \$20
ADD CHICKEN \$5
Crisp cos lettuce, shaved parmesan, smoky bacon, herb croutons, anchovies and house made caesar dressing and topped with a warm poached egg
- SALT AND PEPPER SQUID** \$24
Tender squid dusted with Chefs secret salt & pepper seasoning served with chips, fresh garden salad, lemon and tartare sauce
- WARM CHICKEN SALAD (GF)** \$23
Char grilled chicken breast, served on a salad of mixed lettuce, mango, avocado, spanish onion, cucumber and mint, topped with macadamia nuts and a citrus dressing
- FISH OF THE DAY (GFO)** \$POA
Fresh Local Fish, your choice of crumbed, battered or grilled served with chips, fresh garden salad, lemon & tartare
- PLEASE SEE OUR EVER CHANGING SPECIALS BOARD FOR MORE EXCITING MEAL OPTIONS**

PUB FAVOURITES

- THE MIGHTY PIER BEEF BURGER** \$20
All beef patty (cooked medium-well) with bacon, lettuce, tomato, beetroot relish, American cheddar, pickles and aioli, stacked in a brioche bun, served with battered onion rings and thick cut chips... OR GO EXTREME...
ADD EXTRA BEEF PATTY \$5
ADD EXTRA CHEESE .50c
- THE PIER CHICKEN BURGER** \$20
Crispy chicken, avocado, fire roasted capsicum, tomato spanish onion, cos lettuce, aioli and swiss cheese, stacked in a brioche burger bun and served with thick cut chips
- 250gm EYE FILLET (GF)** \$39
Wrapped in double smoked bacon, cooked to your liking and served on creamy mash potato, topped with maple butter, shiraz beef jus and macadamia crumble
- 350gm GRAIN FED SIRLOIN (GFO)** \$36
Char grilled to your liking, served with fresh garden salad and chips, topped with battered onion rings, Please choose a sauce or topping from the options below
- CHICKEN SCHNITZEL** \$20
Served with chips and fresh garden salad, please choose a sauce or topping from the options below
- BEEF SCHNITZEL** \$20
Served with chips and fresh garden salad, please choose a sauce or topping from the options below
- SAUCES** \$4
Mushroom, Dianne, Pepper, Gravy, Hollandaise, Devil's Sauce or try Chef's Ultra HOT Chilli Sauce... only for the brave!
- TOPPINGS (GF)** \$5
Hawaiian, Parmigiana, Creamy Garlic, Kilpatrick (add Avocado .50c)
- BRUSCHETTA (GF)** \$6
Fresh & semi dried tomato, basil pesto and cheese
- CONFIT GARLIC PRAWNS (GF)** \$9
Local prawns, with spring onions in a cream sauce

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For Bookings and Takeaway Orders
Please Phone: 8682 13 22