

Fishermen's pier

LUNCH TIME SPECIAL

MONDAY – FRIDAY ONLY

Please ask one of our staff members for details

2 course meal served with beer battered fries and salad \$50

With a glass of Red/White Wine or Beer* \$58

Entertainment Card is not available on Lunch Specials

APPERTIZER

Natural, over Ice & Citrus

EACH \$4
½ DOZ \$22 | DOZ \$42

Assiette of Chefs choice (ask wait staff)

Churcuterie Plate – Selection of Meats, Olives, Dips, Marinated and Roasted Vegetables \$25

ENTREE

King Prawns, Baby Gem, Rhubarb, Wakame & Berries * \$26

Pan seared Scallops, Pumpkin, Crab Croquette, Smoked Salmon Emulsion
& Blood Orange *option \$25

Portarlington Mussels, Chili, Vietnamese Mint, Lemongrass & Coriander *option \$19

Kingfish Ceviche, Pineapple Salsa, Turnip, Radish, Pomegranate & Lemon a Lime Chili Glaze * \$19

Steak Tartare, Pickled Root Vegetables, Tarragon Emulsion & Sourdough *option \$22

Trio of Beets, Corn, Avocado & Feta *, vegan option \$17

*Gluten Free** ask wait staff as selection of meals can be made Gluten Free

We endeavour to accommodate for all dietary requirements & allergies wherever we can, however due to potential food traces we cannot completely guarantee 100% allergy free meals.

We apologise that we cannot split bills | 10% surcharge on Public Holidays

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MAIN

Lobster <i>seasonal</i> with your choice of natural, Mornay or garlic butter	M/P
Yellow Fin Tuna, Pickles, Avocado Mousse, Bloody Mary Jelly & Salsa *	\$46
Blue Eye, Cauliflower Three Ways & Tomato Consommé *	\$42
Duck Breast, Couscous, Pumpkin, Plum & Citrus Jus *	\$45
Cape Grim Tenderloin, Textures of Mushroom, Celeriac, Carrots & Red Wine Jus *option	\$49
Duo of Linguine - Squid Ink, Morten Bay Bugs, Prawns, Scallops & Vongole *option	\$41
Forrest Mushroom & Truffle Risotto, Peas, Feta *, vegan Option	\$37

THE CATCH

Seasonal Hot and Cold Seafood	\$190
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SIDES

Duck Fat Potato, Rosemary & Confit Garlic	\$12
Greens with Butter	\$10
Baked Cauliflower, Paprika, Almond, Cranberry & Persian Feta	\$11
Roquette Salad, Char-Grilled Pear, Pomegranate, Parmesan & Balsamic	\$11
Lettuce Cup, Crab Meat, Salmon Roe, Couscous & Cranberry	\$12
Beer Battered Fries	\$10

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