

# Fishermen's pier

## Lunch Time Special

**MONDAY – FRIDAY ONLY**

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***

### Appetizer

Oysters Natural served with Citrus and rested over ice	½ Doz \$22   Doz \$42
Oysters Assiette, selection of Chef's choice	½ Doz \$24   Doz \$44
Oysters Kilpatrick	½ Doz \$24   Doz \$44
Churcuterie Board – Selection of Meats, Olives, Dips, Marinated & Roasted Vegetables Served with crispy bread & Lavosh crackers	\$28

### Entrée

King Prawns, Baby Gem, Rhubarb, Wakame & Berries *	\$26
Pan seared Scallops, Pumpkin, Crab Croquette, Smoked Salmon Emulsion & Blood Orange *	\$25
Steak Tartare, Pickled Root Vegetables, Tarragon Emulsion & Sourdough *	\$22
Portarlington Mussels, Chili, Vietnamese Mint, Lemongrass & Coriander *	\$19
Cured Kingfish, Pineapple Salsa, Turnip, Radish, Pomegranate, Lemon & Lime Chili Glaze *	\$19
Trio of Beets, Corn, Avocado & Feta *	\$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 | Entertainment card not valid on certain days.

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## Main

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

## Seafood Platter

Served over 2 courses of seasonal cold & hot Seafood	\$190
<i>Please ask one of our staff members for details</i>	

## Seafood Platter with Lobster

Served over 2 courses of seasonal cold & hot Seafood	M/P
<i>Please ask one of our staff members for details</i>	

## Sides

Duck Fat Potatoes, Rosemary & Confit Garlic	\$14
Lettuce Cup, Crab Meat, Salmon Roe, Couscous & Cranberry	\$13
Baked Cauliflower, Paprika, Almond, Cranberry & Persian Feta	\$12
Roquette Salad, Char-Grilled Pear, Pomegranate, Parmesan & Balsamic	\$12
Greens with Butter	\$11
Beer Battered Fries	\$10