

PIER BAR

HARBOURSIDE SOCIAL

PIER BAR COCKTAILS

Electric Pineapple 25

Pineapple Infused Bati Rum ~ Pineapple Syrup ~ Citrus ~
Falernum

Lets Get Pisco'd 25

Macchu Pisco ~ Apricot Brandy ~ Pineapple ~ Semillon

Kiwi to Sydney 25

Kiwi Infused Ester Gin ~ Kiwi Cordial ~ Elderflower ~ Lime ~
Apple

A-M Margarita 25

Avo Washed Del Maguey Mezcal ~ Avo Syrup ~ Lime ~ Agave

Sydney Sour 25

Forty Spotted Pinot Noir Gin ~ Davidson Plum ~ Lemon ~
Whites

Sunset Spritz 20

Kings Cross Gin ~ Honey ~ Orange ~ Raspberry ~ Soda

ZERO PROOF

Zero Gin Sour 11

Seadrift Hibiscus ~ Davidson Plum ~ Lemon ~ Whites

Strawberry Cherry Soda 11

Seadrift Classic ~ Strawberry ~ Cherry ~ Lime ~ Soda

~ Sundays & Public Holidays incur a 15% surcharge ~

Monkey 47 & Method and Madness Gin

Pier Bar have teamed up with these wonderfully expressive gins to offer you a selection of classic cocktails and signature serves.

White Negroni	25
Monkey 47 ~ Lillet Blanc ~ Grand Marnier	
Gimlet	25
Method & Madness ~ Lime Cordial ~ Lime Juice	
Dirty Monkey Martini	25
Monkey 47 ~ Vermouth ~ Olive Brine	
Hanky Panky	25
Method & Madness ~ Fernet Branca ~ Antica Formula	

G&T

<i>Signature Serves</i>	17
Method & Madness ~ Strangelove Tonic	
Monkey 47 ~ Strangelove Tonic	

EATING**SMALL PLATES**

Flatbread (V)	10
Chimichurri ~ goat cheese	
Marinated alto misto table olives (GF, V, VE, DF)	10
Crisps and Dips	21
Slow-roasted beets ~ Za'atar ~ avocado dip	
Duck liver and Cognac pate	24
Sour cherry ~ heritage wheat sourdough	
Freshly Shucked Oysters	6ea
Choose your dressing ~ margarita or bloody mary (GF, DF)	
Pier One Single Decker Club	18
Our take on classic club: chicken ~ avocado ~ bacon mayo	
Mini Tacos	22
Tuna ~ cilantro	
Grilled chorizo	22
Semi-curado ~ padron peppers ~ labneh	
Calamari ~ native berry ~ saltbush	22
Artisan cured meats & pickles (DF)	42
For 2 people	28
For 4 people	38

Lemon myrtle dusted school prawns 25

Selection of Australian cheeses

Quince paste ~ fruit loaf ~ house made lavosh

For 2 people 28

For 4 people 38

LARGE PLATES

Grass fed Wagyu Rump Wb6+ 200g 45

Shoestring fries ~ peppercorn jus (GF)

Barramundi 38

Lemon pearl cous cous (GF, DF*)

Wagyu Ragu 34

Pasta ~ parmesan

Pasta Primavera 30

Young spring greens ~ walnuts

Ham & cheese toastie with fries 24

Wagyu Cheeseburger 28

Lettuce ~ tomato ~ pickles ~ caramelised onions ~ burger sauce
& shoestring fries

Add – extra Wagyu patty with cheese 10

Add – dry cured bacon 6

Roasted corn-fed chicken (half /whole) (DF*, GF*) 36 / 58

Served with shoestring fries ~ greens

SALADS

Caesar Salad	26
Baby cos ~ bacon bits ~ croutons ~ anchovies	
Salt Baked Beetroot Salad	24
Wild rice ~ Meredith goats cheese (GF, V)	
Add – corn fed chicken supreme	12
Add – green herb falafel	10

SIDES

Shoestring fries ~ aioli (V)	14
Lightly dressed seasonal leaves (VE, GF, DF)	10
Warm buttered greens (VE, GF, DF*)	12

DESSERTS

Wattle seed crème brûlée (GF, V)	22
Ripe seasonal fruits served on ice (GF, V, VE, DF)	18
Ice cream sundae	15
Chocolate cake	18

KIDS MENU

Fruit plate	10
Crudit� with hummus	15
Fish & chips	20
Beef cheeseburger with shoestring fries	20
Steak with shoestring fries	20
Vanilla ice cream sundae	10

PLATES FOR PUPS

All dishes are made with fresh produce free from harmful ingredients.

Snapper fillet with steam carrots	20
Chicken breast with cauliflower	20
Steak with carrots	20

Dessert

Doglato	9
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Made with all natural ingredients and real fruits

DRINKING

SPARKLING

NV Airlie Bank Sparkling ~ Yarra Valley, VIC	16 / 78
NV Amanti Prosecco ~ Veneto, IT	15 / 75
NV Laurent-Perrier La Cuvee ~ Tours-Sur-Manne, FR	25 / 160

WHITE

2021 Robert Stein 'Farm Series' Riesling ~ Mudgee	14 / 65
2021 Tyrrell's Chardonnay ~ Hunter Valley, NSW	17 / 79
2020 Tar & Roses Pinot Grigio ~ Goulburn Valley, VIC	15 / 75
2019 Catalina Sounds Sauv Blanc ~ Marlborough, NZ	17 / 75
2020 Fiore Moscato ~ Mudgee, NSW	15 / 65

ROSE

2021 Reverie Rose ~ Provence, FR	16 / 75
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RED

2021 First Creek Botanica Pinot Noir ~ Canberra, NSW	15 / 75
2020 Sister's Run Cabernet Sauvignon ~ Coonawarra	15/75
2021 Massena Moonlight Run GSM ~ Barossa Valley, SA	17 / 79
2021 Nick O'Leary Shiraz ~ Canberra District, NSW	17 / 80

BY THE BOTTLE

Speak to our friendly bar team to find out more about our range of local and imported wines by the bottle.

SPARKLING

NV Amanti Prosecco ~ Veneto, IT	75
NV Jansz Sparkling Rosé ~ Pipers Brook, TAS	80
NV Airlie Bank Sparkling ~ Yarra Valley, VIC	78

CHAMPAGNE

NV Laurent-Perrier La Cuvee ~ Tours-Sur-Manne, FR	160
NV Bruno Paillard Premiere Cuvee ~ Reims, FR	210
NV GH Mumm Rose ~ Epernay, FR	152

BEERS**ON TAP**

Lord Nelson ~ Pale Ale ~ The Rocks, NSW	12
Beechworth ~ Pale Ale ~ VIC	12
Peroni ~ Lager ~ Italy	13
Asahi ~ Lager ~ Japan	13

BOTTLED

Corona ~ Pale Lager ~ Mexico	12
Cascade ~ Premium Light ~ TAS	10

TINS

Beechworth Little Bling IPA ~ VIC	10
Curley Lewis Bondi Hazy Ale ~ Bondi, NSW	11

SPIRITS

VODKA

Absolut	Sweden	12
Absolut Elyx	Sweden	13
Belvedere	Poland	15
Grey Goose	France	16
Cape Grim 666	Australia	15

GIN

Beefeater	UK	12
Ink Dry Gin	Tumbulgum, NSW	15
Hendricks	Scotland	15
Green Ant	South Australia	16
Monkey 47	Germany	16
Malfy Range	Italy	13
Kings Cross Classic	Australia	15
Kings Cross Garden Island	Australia	20
Ester Gin	Australia	15
Ester Strong Gin	Australia	18

SCOTCH**SINGLE MALT**

Glenlivet Founders Reserve	Banffshire, Scotland	14
Laphroaig 10y	Islay, Scotland	18
Lagavulin 16y	Islay, Scotland	22
Talisker 10y	Islay, Scotland	16
Old Kempton Single Malt	Tasmania	22

BLENDED SCOTCH & REST OF THE WORLD

Chivas 12y	Scotland	12
Johnnie Walker Black	Scotland	12
Woodford Reserve	USA	14
Rittenhouse Rye	USA	15
Makers Mark 46	USA	15
Redbreast 12y	Ireland	19
Johnnie Walker Blue	Scotland	30
Chivas 25y	Scotland	50
Jameson Black Barrel	Ireland	16

CONGAC

Hennessy VS	France	14
Martell VS	France	14
Hennessy VSOP	France	17
Martell VSOP	France	17
Hennessy XO	France	45
Martell XO	France	45
Martell Cordon Bleu	France	40

TEQUILA & MEZCAL

Altos Olmeca Blanco	Mexico	12
Patron Silver	Mexico	16
Don Julio Reposado	Mexico	16
Casamigos Blanco	Mexico	16
Casamigos Reposado	Mexico	16
Del Maguey Vida Mezcal	Mexico	15
Madre Mezcal Espadin	Mexico	16
Madre Mezcal Ensamble	Mexico	18

RUM

Bati	Fiji	12
Sailor Jerry	US Virgin Island	13
Kraken	United States	14
Diplomatico Reserva	Venezuela	16
Ron Zacapa 23y	Guatemala	18

APERTIF

Aperol	Italy	11
Campari	Italy	11
Ricard	France	11
Montenegro Amaro	Italy	12
Disaronno Amaretto	Italy	12

LIQUERS

Malibu	Caribbean	11
Kahlua	Mexico	11
Baileys	Ireland	11
Drambuie	Scotland	12
Dom Benedictine	France	12
Grand Marnier	France	13
Fernet Branca	Italy	13

NON-ALCOHOLIC

Soft Drinks 5

pepsi ~ pepsi max ~ lemonade ~ solo ~ ginger ale ~ tonic water ~
soda water ~ lemon lime bitters ~ soda lime bitters

Bundaberg ginger beer 6

Kombucha 7

Watermelon & Mint

Pineapple & Lime

Juices 5

orange ~ cranberry ~ pineapple ~ apple ~ grapefruit ~ tomato

HOT DRINKS

COFFEE Regular 5.5 / Large 6.5

hot chocolate ~ chai latte ~ barista-made coffee using Little
Marionette

your choice of almond milk, soy milk, oat milk

TEA 5.5

your choice of T2 Tea

english breakfast ~ earl grey ~ peppermint ~ camomile ~
sencha green tea