

PIER BAR

HARBOURSIDE SOCIAL

~ Sundays & Public Holidays incur a 15% surcharge ~

~ Cash Free

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SIGNATURE COCKTAILS



PIERMITE 30

Hivas Whiskey, Myrtle Vanilla, Dark Cacao, Archiemite Spirit, Yellow Chartreuse, Orange Bitter, Vegemite

A bold and layered creation—cross-whisked with spice notes, complemented by smooth vanilla, a savory finish, and a hint of cheeky Vegemite and a surprise garnish.

GONE FIGGIN' 25

Midori, Bacardi Rum, House-Made Kiwi Syrup, Lime, Pineapple, House-Made Tropical Whipped Cream

A burst of sweet and tangy kiwi with a touch of lime—vibrant, tropical, and refreshingly smooth. Frothy, lively, and silky in every sip, with a fig for the final touch.



HARBOUR BREEZE 30

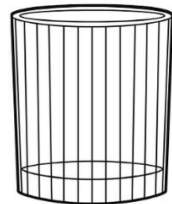
Shiso-Infused Hickson Gin, Lemon, Jasmine Tea, Eucalyptus, Yuzu Soda

A fragrant and refreshing blend—zesty yuzu meets delicate jasmine, with herbaceous shiso and a cooling touch of eucalyptus. Light, crisp, and utterly delicious.

WHAT THE MELON 27

Altos Reposado Tequila, Watermelon, Lime

A twist on a classic margarita, with a refreshing summer touch. Sweet watermelon and zesty lime meet the smooth warmth of Altos Reposado. Finished with a watermelon jelly garnish, say less.





HICKSON MARINE 26

Hickson Rd Gin, Sapphire-Infused Dry Vermouth, White Cacao

A bold twist on the classic gin martini—elevated with an oceanic touch and a soft, subtle sweetness with a creamy, smooth finish. Did we mention a cookie garnish?

WATERFRONT WATTLE 27

Starward Whisky, Wattlesee, Angostura Butter

A twist on the classic Old Fashioned—a celebration of native Australian flavors. Smooth, warm, and nutty, offering a sip that's uniquely satisfying. Yes, please.



ZERO PROOF SIGNATURE MOCKTAILS



SUNSET SIPPER 17

add bacardi or vodka 26

Black Tea, Lemongrass, Orange, Pineapple, Peach, Bubble Tea Jelly

A refreshing and zesty mocktail with earthy black tea and vibrant peach and lemongrass flavors. Finished with peach bubble jelly. Absolutely refreshing. absolutely delicious.

PIER-FECT 17

Seadrift, Coconut Cream, Passionfruit Purée, Orange, Yuzu Honey

An exotic, creamy mocktail blending tropical citrus with a hint of coconut and a drizzle of honey. It's a tropical holiday in a glass..



Classic cocktails available upon request

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Who is Elijah x Pier One

Crafted to mirror the new flavor profile of the new fragrance, boasting notes of sourness, florals and freshness

Who is Elijah

25

Cardamon infused Gin ~ Citrus ~ Violette

Olmecca Altos Plata Tequila

Pier Bar have teamed up with nature smoothness expressive tequila to offer you a selection of classic cocktail and signature serves

Paloma

25

Altos Plata ~ Grapefruit Juice ~ Agave ~ Lime ~ Bitters ~ Soda

Pier Ocean Blue

25

Altos Plata ~ Blue Curacao ~ Mint Syrup ~ Lime ~ Whites

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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
28 / 160

WHITE

2023 Robert Stein 'Farm Series' Riesling ~ Mudgee
14 / 65

2023 Tyrrell's Chardonnay ~ Hunter Valley, NSW
17 / 79

2023 Tar & Roses Pinot Grigio ~ Goulburn Valley,
VIC 15 / 75

2023 Catalina Sounds Sauv Blanc ~ Marlborough NZ
17 / 75

2020 Fiore Moscato ~ Mudgee, NSW 15 / 65

ROSE

2021 Reverie Rose ~ Provence, FR
16 / 75

RED

2023 First Creek Botanica Pinot Noir ~ Canberra,
NSW 15 / 75

2021 Sister's Run Cab Sav ~ Coonawarra, SA
15 / 75

2021 Massena Moonlight Run GSM ~ Barossa Valley,
SA 17 / 79

2022 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

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BEERS

ON TAP

Lord Nelson Pale Ale 4.9% ~ The Rocks, NSW
12

Outsider Lager 4.5% ~ VIC
12

Peroni Lager 4.7% ~ Italy
13

Asahi Lager 5.0% ~ Japan
13

Beechworth XPA 4.4% ~ VIC
13

BOTTLED

Cascade Premium Light 2.4% 12

Carlton Zero 0.0%
11

Corona 4.5% 12

TIN

Bridge Rd Brewers Ginger Beer 4.0%
13

Bridge Rd Brewers Little Hazy 3.4%
13

Bridge Rd Brewers Fruited Sour 4.3%
13

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SPIRITS

VODKA

Absolut Sweden 12

Belvedere Poland 15

Cape Grim 666 Australia 15

Grey Goose France
17

Native Yam France
16

GIN

Beefeater UK 12

Bombay Sapphire UK 13

Hickson Rd Aus Dry Australia
14

Hickson Rd Oyster Shell	Australia	
16		
Four Pillars Blood Shiraz	Australia	
17		
Four Pillars Olive Leaf	Australia	
17		
Four Pillars Rare Dry	Australia	
15		
Four Pillars Yuzu		Australia
15		
Generous		
France		
18		
Green Ant	Australia	
18		
Hartshorn Sheep		Australia
18		
Hendricks	Scotland	15
Ink Dry Gin	Australia	
		16
Monkey 47	Germany	20
Plymouth		UK
		15
Tanqueray		Scotland
		20

SCOTCH WHISKY

SINGLE MALT

Ardbeg 10y Scotland	20	Islay,
Arberlour 12y Scotland	17	Moray,
Arberlour 16y Scotland	35	Moray,
Arberlour Abunadh 22		Moray, Scotland
Balvenie Doublewood 12y 19		Spey Side, Scotland
Oban 14y Highlands, Scotland		20
Glenfiddich 12y 18		Spey Side, Scotland
Glenmorangie 10y 14		Highlands, Scotland
Glenlivet Founders Res. 14		Banffshire, Scotland
Lagavulin 16y 23		Islay, Scotland
Laphroaig 10y 20		Islay, Scotland

Talisker 10y 21	Islay, Scotland	
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BLENDED

Chivas 12y	Scotland	12
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Chivas 25y	Scotland	60
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Chivas Salute 21y 28	Scotland	
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Monkey Shoulder 14	Scotland	
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Johnnie Walker Black	Scotland	12
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Johnnie Walker Blue	Scotland	40
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AMERICAN WHISKEY

Canadian Club	USA	12
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Jack Daniels	USA	12
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Makers Mark	USA	12
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Makers Mark 46	USA	15
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Woodford Reserve 14	USA	
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IRELAND WHISKEY

Jameson		Ireland
	12	
Jameson Black Barrel		Ireland
	16	
Redbreast 12y		Ireland
	23	

AUSTRALIA WHISKY

Starward Nova Single Malt	Melbourne
	17

JAPANESE WHISKY

Nikka Fom The Barrel	Japanese	20
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COGNAC

Hennessy VS	France	
	15	
Hennessy VSOP	France	
	20	
Hennessy XO	France	45

TEQUILA & MEZCAL

Altos Olmeca Blanco	Mexico	12
Altos Olmeca Reposado	Mexico	14

Don Julio Blanco 17	Mexico	
Don Julio Reposado 18	Mexico	
Don Julio Anejo 16	Mexico	28
Patron Silver 16	Mexico	
Patron Café XO 18	Mexico	16
Del Maguey Vida Mezcal 18	Mexico	
Madre Mezcal Espadin 17	Mexico	17
Madre Mezcal Ensamble 21	Mexico	21
RUM		
Bacardi carta blanca 12		Bermuda
Diplomatico Reserva 17	Venezuela	17
Sailor Jerry 13		US Virgin Island
Kraken 14	United States	
Ron Zacapa 23y 19	Guatemala	19
APERTIF		

P**B**

Aperol	Italy	
12		
Campari	Italy	12
Ricard	France	
12		
Montenegro Amaro	Italy	13
Disaronno Amaretto	Italy	
13		

LIQUERS

Malibu	Caribbean	
11		
Kahlua	Mexico	11
Baileys	Ireland	11
Drambuie	Scotland	12
Dom Benedictine	France	14
Grand Marnier	France	14
Fernet Branca	Italy	13

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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

Juices 5
orange ~ cranberry ~ pineapple ~ apple ~
grapefruit ~ tomato

HOT DRINKS

COFFEE Regular 5/

Large 6

Your choice of almond milk, soy milk, oat milk 0.5

Hot chocolate ~ chai latte ~ barista made coffee
using Little Marionette

TEA 6

Your choice of T2 Tea

English breakfast ~ earl grey ~ peppermint ~
camomile ~
Sencha green tea

FOOD MENU**BITES**

Flatbread (V)

12

Pesto rosso ~ feta cheese

Marinated alto olives, torched orange zest (GF, V, VE, DF) 10

Crisps and Dip

21

French Onion ~ avocado dip

Freshly Shucked Oysters

6ea

Seaweed vinegar mignonette (GF, DF)

Soft shell tacos 3 | 6 pcs

18 | 36

Battered fish ~ mango salsa ~ cilantro ~ avocado ~ jalapeno

Hand Stuffed peppers with Tuna 2pcs (GF, DF)

9

House-made Spanner Crab & Mango Spread

26

Sourdough

Chickpea Fritters (GF, DF, VE)

14

Olive ~ rosemary ~ vegan mayo

V ~ Vegetarian VE ~ Vegan GF ~ Gluten Free DF ~ Dairy
Free

Please speak with a member of our team before placing your order,
should you have any allergies or dietary requirements

SANDWICHES

Add a side of shoestring fries

6

Focaccia Sandwich

20

Tomato ~ avocado ~ pesto ~ provolone ~ chicken

Reuben Sandwich

20

King island smoked cheddar ~ pickles ~ pastrami ~
Sourdough

SMALL PLATES

Vanella Stracciatella Bruschetta

19

Zucchini ~ dill

Crumbed Calamari & Soft Shell Crab Basket

24

Cajun spice ~ Tartar sauce

Chopped Salad

24

Baby cos ~ avocado ~ eggs ~ summer vegetable (GF, DF)

Summer Salad

22

Rock melon ~ raddish ~ prosciutto ~ rocket (GF, DF)

Vanella's Burrata (GF, DF)

28

Heirloom tomatoes ~ aged balsamic ~ fresh basil

Poke Bowl with Tuna (GF, DF)

28

Sushi rice ~ edamame ~ cucumber ~ seaweed ~ avocado

ADD PROTEINS:

Grilled Chicken Breast (GF, DF)

12

Plant Based Schnitzel (VE)

12

'Made by Kade' Green Herb Falafel (4pc) (GF, DF, VE) 10

Grilled Halloumi (VE, GF)

8

Marinated Tofu (VE, GF)

6

SIDES

Shoestring fries ~ Aioli (V, GF)

14

Lightly dressed seasonal leaves (VE, GF, DF)

12

Charred asparagus ~ Tahini dressing (V, GF, DF*)

16

Heirloom tomatoes ~ aged balsamic ~ mozzarella (V)

14

LARGE PLATES

Dry Aged Rump Steak 250g (GF, DF)

44

Shoestring fries ~ veal jus

WA Lobster Rigatoni

42

Spinach ~ tomatoes ~ Parmesan

Risotto Verde (V, GF)

26

Fresh herbs ~ peas and asparagus ~ Parmesan

Beetroot Buckwheat Burger (VE)

28

Smashed avocado ~ tomato ~ lettuce ~ vegan
chipotle mayo ~ shoestring fries

Wagyu Cheeseburger 29
Lettuce ~ tomato ~ pickles ~ caramelized onion ~
burger sauce ~ shoestring fries
Add - extra Wagyu patty with cheese

9

Add - dry cured bacon

6

Chicken "Parmi" (200gr)

32

House made tomato sauce ~ tilsit cheese ~ coleslaw

Crumbed Whiting Fish & Chips (DF)

32

Tartar sauce ~ lemon ~ leaves

SHARED

Selection of Australian Cheeses

Quince paste ~ fruit loaf ~ Buckwheat crackers

For 2 people

28

For 4 people

38

Artisan cured meats & pickles (DF)

For 2 people

28

For 4 people

38

Add Toasted Sourdough

6

Fresh Tiger Prawns (400gr) (GF, DF)

38

Unpeeled ~ Marie rose sauce

Fresh Seafood Platter (GF)

69

Sydney Rock Oyster ~ Unpeeled prawns ~ Morton Bay Bug ~

Green-lip Mussels ~ condiments

Monthly Special To Share for 2

PM

Enquire about our monthly special menu

DESSERTS

Raspberry White Chocolate Ice Cream Sandwich

16

Triple Berry Trifle

18

Fresh Watermelon ~ Shiso salt

12

House-made Tim-Tam Ice Cream Sundae

18

KIDS MENU

Crudit  with hummus 15

Fish & chips
20

Beef cheeseburger with shoestring fries
20

Steak with shoestring fries
20

Vanilla ice cream
10

PLATES FOR PUPS

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

Fish fillet with steamed broccolini
20

Chicken breast with green peas
20

Steak with carrots
20

Dessert

Doglato

9

Made with all natural ingredients and real fruits

PAW-FECT Mocktail

Bark Bark Breeze

19

Made with banana, coconut water and peanut butter

MARRIOTT BONVOY

MEMBER

Get exclusive rates, earn points towards free nights and more.

Join for free today and receive a 10% discount on your PIER BAR bill.

SCAN HERE TO JOIN:



MARRIOTT BONVOY™