

PIER BAR

HARBOURSIDE SOCIAL

~ Sundays & Public Holidays incur a 15% surcharge ~

~ Cash Free

H

S

PIER BAR

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 suprise garnish.

GONE FIGGIN' 25

Midori, Bacardi Rum, House-Made Kiwi Fig Syrup, Lime, Pineapple

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

Itos 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.



Classic Cocktail is available upon request
- Sunday & Public Holidays incur a 15% surcharge-

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..



DRINKING

SPARKLING

NV Airlie Bank Sparkling ~ Yarra Valley, VIC	16 / 78
NV Amanti Prosecco ~ Veneto, IT	15 / 75
NV Perrier Jouet Grand Brut ~ Epernay, FR	28 / 160

WHITE

2023 Robert Stein 'Farm Series' Riesling ~ Mudgee	14 / 65
2023 Tyrrell's Chardonnay ~ Hunter Valley, NSW	17 / 79
2023 St Hugo Chardonnay ~ Eden Valley, SA	19 / 95
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
2021 Orlando Printz Shed Shiraz ~ Northern Barossa, SA	19 / 95

BEERS**ON TAP**

Lord Nelson Pale Ale 4.9% ~ The Rocks, NSW	12
Kirin Hyoketsu Lemon 4.0% ~ Japan	13
Heineken Lager 5.0% ~ Netherlands	13
Hahn SuperDry 4.6% ~ Camperdown, NSW	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

- Sundays & Public Holidays incur a 15% surcharge ~

~ Cash Free ~

SPIRITS VODKA

Absolut	Sweden	12
Belvedere	Poland	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
Hendricks	Scotland	15
Monkey 47	Germany	18

SCOTCH WHISKY**SINGLE MALT**

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

BLENDED

Chivas 12y	Scotland	12
Chivas 25y	Scotland	60
Chivas Salute 21y	Scotland	28
Monkey Shoulder	Scotland	14
Johnnie Walker Black	Scotland	12

AMERICAN WHISKEY

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

IRELAND WHISKEY

Jameson	Ireland	12
Jameson Black Barrel	Ireland	16

AUSTRALIA WHISKY

Starward Nova Single Malt	Melbourne	17
----------------------------------	------------------	-----------

JAPANESE WHISKY

Nikka Fom The Barrel	Japanese	20
-----------------------------	-----------------	-----------

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	Mexico	17
Don Julio Reposado	Mexico	18
Don Julio Anejo	Mexico	28
Patron Silver	Mexico	16
Patron Café XO	Mexico	16
Del Maguey Vida Mezcal	Mexico	18

RUM

Bacardi carta blanca	Bermuda	12
Diplomatico Reserva	Venezuela	17
Sailor Jerry	US Virgin Island	13
Kraken	United States	14
Ron Zacapa 23y	Guatemala	19

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 5.5 / Large 6.5**

Your choice of almond milk, soy milk, oat milk 0.75

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

Marinated alto olives, torched orange zest (GF, V, VE, DF)	12
Smoked & salted almonds	6
Roasted focaccia, olive oil and aged balsamic 2pc	10
<i>Add avocado and lemon aspen dip</i>	10
<i>Add smoked barramundi dip</i>	16
Freshly Shucked Oysters	6ea
Seaweed vinegar mignonette (GF, DF)	
California lobster roll 1pc	14
Yarra valley salmon roe	
Mushroom croquettes 4pc	14
Chickpea Fritters (GF, DF, VE)	14
Olive ~ rosemary ~ vegan mayo	

SANDWICHES

<i>Add a side of shoestring fries</i>	6
Focaccia Sandwich	22
Tomato ~ avocado ~ pesto ~ provolone ~ chicken	
Reuben Sandwich	20
smoked cheddar ~ pickles ~ pastrami ~ sourdough	

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 requirement

LIGHT PLATES

Classic Cobb salad 28
Bacon, chicken, tomato, avocado and blue cheese dressing

Torched Fioretto salad 25
Baby corn, coconut yogurt and chimichurri

Poke Bowl with Fresh Tuna (GF, DF) 28
Sushi rice ~ edamame ~ cucumber ~ avocado

ADD PROTEINS:

Grilled Chicken Breast (GF, DF) 12

'Made by Kade' Green Herb Falafel (4pc) (GF, DF, VE) 12

Grilled Halloumi with chimichurri (VE, GF) 12

SIDES

Shoestring fries ~ Aioli (V, GF) 14

Lightly dressed seasonal leaves (VE, GF, DF) 12

Charred broccolini, chili and garlic 14

LARGE PLATES

Dry Aged Rump Steak 250g (GF, DF) Shoestring fries ~ veal jus	44
KFC Marylands, potatoes with secret spices	28
Pan fried salmon, green beans, leaves & lemon	39
Mushroom Burger (VE) Smashed avocado ~ tomato ~ lettuce ~ vegan chipotle mayo ~ shoestring fries	28
Wagyu Cheeseburger Lettuce ~ tomato ~ pickles ~ caramelised onion ~ burger sauce ~ shoestring fries	29
<i>Add – extra Wagyu patty with cheese</i>	9
<i>Add – cured bacon</i>	6
Saffron and zucchini risotto	25
Prawn linguini, tomatoes, basil and parmigiano	34

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****DESSERTS****Baked Cheese Cake, passion fruit curd, fresh mango 18****Fresh Watermelon ~ Shiso Salt 12****House-made Tim-Tam Ice Cream Sundae 18**

KIDS MENU

Crudit� with hummus	15
Beef cheeseburger with shoestring fries	20
Steak with shoestring fries	20
Linguini with tomato sauce	18
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
Doglato	9

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™