

BITES

Miche sourdough loaf, Coppertree cultured butter [v] 12
 Marinated Australian Olives, torched orange zest [v,gf] 10
 Freshly shucked East 33 Sydney Rock oysters, mignonette [gf] 7ea
 Freshly shucked East 33 Sydney Rock oysters, charred, smoked wagyu fat, coconut vinegar [gf] 7ea
 Grilled Shark Bay scallops, smoked tomato aguachile, cucamelon [gf] 12ea

SMALL PLATES

Crisp potato scallops, samphire salt 10
 Saint David creme fraiche, salmon roe, kombu, smoked oil [gf] 18
 Vanella stracciatella, marinated zucchini, lemon, dill oil [v, gf] 18
 Seared yellowfin tuna on plancha, baby heirloom tomato, capers, basil [gf] 31
 Skull island prawns lightly poached, tabasco, garlic chives [gf] 28
 QLD coral trout, green mango, chilli, ginger, coriander - served at your table [gf] 32

LARGE PLATES

Fish'parmi', King George whiting, crushed tomato, Heidi Farm Tilsit cheese 40
 BBQ Octopus, eggplant XO, charred potatoes 39
 Grilled half spatchcock, peas, cos, lardo [gf] 35
 Mafaldine pasta in green sauce, pistachio and asparagus 30

SHARE PLATES

Whole Murray Cod, smoked almonds, purslane [gf] MP
 David Blackmore Wagyu oyster blade, grilled, mustard, chimichurri [df,gf] MP
 Grass Fed Dry Aged Rib Eye MB4+, Café de Paris 600g [gf] 135

SIDES

Lettuce bouquet, witlof [gf] 14
 Green beans, garlic lemon and parsley butter, pangratato 14
 Seasonal vegetables stuffed with broad beans and herbs, pesto and chicken jus 16
 Fries, kombu seasoning, aioli [gf, df] 14

DESSERTS

PierLova, meringue, white chocolate, passionfruit [gf] 18
 Coconut in the shell to share, macerated strawberry, lychee and lime [gf] 26
 Apple and frangipane tart, house made vanilla ice cream 18
 L'Artisan Fermier cheese, Malfroy's honey, stone fruit 21

**Cash Free Venue

**10% Groups Surcharge 8pax or greater

[v] vegetarian [gf] gluten free Please advise us of any dietary allergies.

dining

PIER ONE X EAST 33

Pier One has partnered with East 33, one of Australia's largest vertically integrated Sydney Rock Oyster producers and suppliers, to serve the highest quality oysters direct from tide to table. Throughout PIER dining and PIER BAR, we celebrate the most iconic seafood from our shores.

