

P I E R

## FEED ME MENU

\$99 per person

To Share

Sourdough, Copper Tree cultured butter

Honey glazed Berkshire ham served cold with mustard

Split prawns on the barbie, muntries and finger lime

500g dry aged sirloin grilled on the bone

Young potato salad, light dressing, spring onion and  
crispy bacon

Leaf salad, lemon dressing

Add dessert:

Pier Lova with sour cherries and Valrhona white  
chocolate | \$10pp

Please advise us of any dietary allergies.

*dining*

## FEED ME MENU

\$139 per person

### To Share

Sourdough with Copper Tree cultured butter

Prawn toast "sandwich" with curried prawn oil mayo,  
topped with Yarra Valley caviar

Blackmore Wagyu beef tartare on brioche with pesto and  
grated parmesan

Yellowfin tuna tartare with spiced gordal olives,  
preserved lemon and oregano

Grilled Hervey Bay scallops with smoked tomato agua  
chile and salted cucumber

Blue swimmer crab alla vodka with fresh egg rigatoni  
and pangratato

30+ days aged grass-fed ribeye with Café de Paris  
butter and veal jus

Shoestring fries with kombu salt, served with aioli

Leaf salad with lemon dressing

Pier Lova - sour cherries and Valrhona white chocolate