

# PIER BAR

HARBOURSIDE SOCIAL

~ Sunday & Public Holidays incur a 15% surcharge ~

~ Cash Free ~

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# PIER BAR

## SIGNATURE COCKTAILS

### **SUNSET SWIRL 25**

Frozen · Bitter · Playful  
Passionfruit, Licor 43, Aperol, Vanilla

### **GOLDEN PALOMA 27**

Citrusy · Herbal · Sunlit  
Tequila, Grapefruit, Fevertree lime & yuzu

### **PIER ST. NEGRONI 25**

Bitter · Citrusy · Floral  
Hickson Road gin, Lemon-infused Blanc  
Vermouth, Campari

### **MIDNIGHT MARTINI 25**

Roasted · Chocolatey · Creamy  
Vodka, Cacao, Wattleseed, Espresso

## **CLASSIC COCKTAILS MADE ON REQUEST**

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### **CLEAR CUT MARGARITA 25**

Fresh · Citrusy · Mineral  
Altos Tequila, Agave, Clarified lime, Orange

### **NO. 7 MARTINI 25**

Floral · Citrusy · Dry  
Ink gin, Bitters, Vermouth

### **APRI-SPRITZ 25**

Vibrant · Sweet · Summer  
Sloe gin, Apricot brandy, Prosecco, Lemonade

### **SUNSET SOUR 25**

Woody · Fruity · Velvety  
Bourbon, Lemon, Egg, Shiraz gin

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## LOW + NO BEVERAGES

### **HARBOUR BLOOM 17**

Fresh · Citrusy · Refreshing  
Watermelon, Lychee, Lime, Lemon

### **SUNSET SIPPER 17**

Vibrant · Zesty · Sweet  
Black Tea, Lemongrass, Orange, Pineapple,  
Bubble Tea Jelly

### **PINK QUAY 17**

Vibrant · Zesty · Sweet  
Lyres italian spritz , Honey, Raspberry, Egg

### **PETAL & TIDE 17**

Vibrant · Zesty · Sweet  
Lyres Blanco, Violet, Lemon, Yuzu Soda

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**business & pleasure** co.®

## **BUSINESS COCKTAIL**

Blush · Botanical · Spritzed  
Lillet Rose, Strawberry, Yuzu, Elderflower, Prosecco, Grapefruit Soda **22**

## **PLEASURE COCKTAIL**

Blush · Botanical · Spritzed  
Lillet Rose, Strawberry, Yuzu, Elderflower, Prosecco, Grapefruit Soda served in a carafe **49**

## **SIGNATURE SERVE G+TS**

**HICKSON ROAD GIN 25** **25**  
Fresh · Citrusy · Herbal

**FOUR PILLARS OLIVE LEAF GIN**  
Savoury · Bright · Refreshing **25**

**HENDRICKS GIN**  
Floral · Citrus · Refreshing



**FEVER-TREE**

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**P****B****FOOD MENU****SMALL****Sourdough**

Copper Tree cultured butter

**10****Sydney Rock Oysters**

Seaweed &amp; cider vinegar

**7ea****Kingfish Ceviche**

Chili, Coriander, Green mango

**24****Bay Bug Big-Mac Slider**

Moreton Bay Bug, house-made Big Mac sauce

**19ea****Salt & Pepper Squid**

Tartar sauce, Old Bay seasoning

**24****Blackmore Wagyu Tartare**

Pesto, parmesan &amp; crisps

**26****SNACKS****Marinated Olives**

Torched orange zest

**12****Yellowfin Tuna Tartare**

On corn tostada

**10ea****Fetta Bruschettini**

Peach &amp; Chris Lloyd

**8****Shoestring Fries**

Old Bay &amp; aioli

**14****Sweet Potato Fries**

Chipotle mayo

**16****H**

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**SHARED**

<b>Saisons Cured Meats &amp; LP's Mortadella</b> Pickles & grissini	<b>30/49</b>
<b>Woombye Cheese Selection</b> Condiments & crackers	<b>30/49</b>
<b>Mix it up</b> Half Meat, half cheese	<b>49</b>
<b>Fresh Tiger Prawns (dozen)</b> Unpeeled, Thousand Island dressing	<b>45</b>
<b>Pier One Seafood Platter</b> Fresh prawns, octopus, sashimi & oysters	<b>135</b>

**SUMMER BOWLS**

<b>Cured Rainbow Trout</b> Baby kale, sushi rice, edamame, seaweed & ginger	<b>24</b>
<b>Australian Tiger Prawn Bowl</b> Tiger Prawns, mango, avocado, capsicum	<b>24</b>
<b>Green Falafel</b> Tomatoes, cucumber, olives, red onions, hummus	<b>22</b>
<b>Classic Caesar Salad</b> Cos lettuce, chicken breast, bacon, egg, croutons, Caesar dressing	<b>22</b>

**HAND-HELD**

Add fries 6

**Muffuletta sandwich** **24**  
Italian meats & cheese, olive salsa

**Yellowfin tuna melt** **20**  
Red onion, sweet corn, jalapeño & guacamole

**Focaccia & chicken sandwich** **24**  
Tomato, provolone, pesto & avocado

**Beetroot & buckwheat burger** **22**  
Avocado, lettuce & tomato

**Wagyu cheeseburger** **24**  
Lettuce, tomato & caramelised onion  
Double stack 10

**SOMETHING SWEET**

**Fresh Australian mango** **15**

**Dubai chocolate & pistachio frozen cake** **18**

**TOUCH OF EVERYDAY CREAMERY**

(Thursday to Sunday 12pm to 8PM only)

**Hot Chips and Soft Serve** **16**

**Butter Boy Cookie topped with Vanilla Soft Serve** **21**

**DRINKING****SPARKLING**

<b>NV Airlie Bank Sparkling ~ Yarra Valley, VIC</b>	<b>16 / 78</b>
<b>NV Amanti Prosecco ~ Veneto, IT</b>	<b>15 / 75</b>
<b>NV Perrier Jouet Grand Brut ~ Epernay, FR</b>	<b>30 / 175</b>

**WHITE**

<b>2023 Robert Stein 'Farm Series' Riesling ~ Mudgee</b>	<b>14 / 65</b>
<b>2023 Tyrrell's Chardonnay ~ Hunter Valley, NSW</b>	<b>17 / 79</b>
<b>2023 St Hugo Chardonnay ~ Eden Valley, SA</b>	<b>19 / 95</b>
<b>2023 Tar &amp; Roses Pinot Grigio ~ Goulburn Valley, VIC</b>	<b>15 / 75</b>
<b>2023 Catalina Sounds Sauv Blanc ~ Marlborough NZ</b>	<b>17 / 75</b>
<b>2020 Fiore Moscato ~ Mudgee, NSW</b>	<b>14 / 65</b>

**ROSE**

<b>2023 Reverie Rose ~ Provence, FR</b>	<b>15 / 75</b>
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**RED**

<b>2023 Hesketh Pinot Noir ~ Limestone Coast, SA</b>	<b>15 / 75</b>
<b>2021 Sister's Run Cab Sav ~ Coonawarra, SA</b>	<b>15 / 75</b>
<b>2021 Massena Moonlight Run GSM ~ Barossa Valley, SA</b>	<b>17 / 79</b>
<b>2022 Nick O'Leary Shiraz ~ Canberra District, NSW</b>	<b>17 / 80</b>
<b>2021 Orlando Printz Shed Shiraz ~ Northern Barossa, SA</b>	<b>19 / 95</b>

**BEERS****ON TAP**

<b>Lord Nelson Pale Ale 4.9% ~ The Rocks, NSW</b>	<b>12</b>
<b>Kirin Hyoketsu Lemon 6.0% ~ Japan</b>	<b>13</b>
<b>Heineken Lager 5.0% ~ Netherlands</b>	<b>13</b>
<b>Hahn SuperDry 4.6% ~ Camperdown, NSW</b>	<b>13</b>
<b>Beechworth XPA 4.4% ~ VIC</b>	<b>13</b>

**BOTTLED**

<b>James Boags Premium Light 2.3%</b>	<b>12</b>
<b>Stone &amp; Wood Pacific Ale</b>	<b>13</b>
<b>Heineken 0.0%</b>	<b>11</b>

**CAN**

<b>Bridge Rd Brewers Ginger Beer 4.0%</b>	<b>13</b>
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**P****B****SPIRITS****VODKA**

<b>Absolut</b>	<b>Sweden</b>	<b>12</b>
<b>Belvedere</b>	<b>Poland</b>	<b>15</b>
<b>Grey Goose</b>	<b>France</b>	<b>17</b>
<b>Native Yam</b>	<b>Australia</b>	<b>16</b>
<b>Cape Grim 666</b>	<b>Australia, Tas</b>	<b>15</b>

**GIN**

<b>Beefeater</b>	<b>UK</b>	<b>12</b>
<b>Bombay Sapphire</b>	<b>UK</b>	<b>13</b>
<b>Hickson Rd Aus Dry</b>	<b>Australia, NSW</b>	<b>14</b>
<b>Hickson Rd Oyster Shell</b>	<b>Australia, NSW</b>	<b>16</b>
<b>Four Pillars Bloody Shiraz</b>	<b>Australia, NSW</b>	<b>17</b>
<b>Four Pillars Rare Dry</b>	<b>Australia, NSW</b>	<b>15</b>
<b>Four Pillars Yuzu</b>	<b>Australia, NSW</b>	<b>15</b>
<b>Hendricks</b>	<b>Scotland</b>	<b>15</b>
<b>Monkey 47</b>	<b>Germany</b>	<b>20</b>
<b>Plymouth Sloe</b>	<b>UK</b>	<b>15</b>

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**SCOTCH WHISKY**

<b>Ardbeg 10y</b>	<b>Scotland, Islay</b>	<b>20</b>
<b>Aberlour A'bunadh</b>	<b>Scotland, Speyside</b>	<b>22</b>
<b>Aberlour 12yo</b>	<b>Scotland, Speyside</b>	<b>18</b>
<b>Balvenie Doublewood 12y</b>	<b>Scotland, Speyside</b>	<b>19</b>
<b>Glenfiddich 12y</b>	<b>Scotland, Speyside</b>	<b>18</b>
<b>Glenfiddich IPA cask</b>	<b>Scotland, Speyside</b>	<b>20</b>
<b>Glenlivet Caribbean Cask</b>	<b>Scotland, Speyside</b>	<b>14</b>
<b>Glenlivet Founders Res.</b>	<b>Scotland, Speyside</b>	<b>14</b>
<b>Glenmorangie 10y</b>	<b>Scotland, Highlands</b>	<b>14</b>
<b>Oban 14y</b>	<b>Scotland, Highlands</b>	<b>20</b>
<b>Lagavulin 16y</b>	<b>Scotland, Islay</b>	<b>23</b>
<b>Laphroaig 10y</b>	<b>Scotland, Islay</b>	<b>20</b>
<b>Chivas 12y</b>	<b>Scotland, Multi</b>	<b>12</b>
<b>Chivas 25y</b>	<b>Scotland, Multi</b>	<b>60</b>
<b>Monkey Shoulder</b>	<b>Scotland, Multi</b>	<b>14</b>
<b>Johnnie Walker Black</b>	<b>Scotland, Multi</b>	<b>12</b>
<b>Johnnie Walker Blue</b>	<b>Scotland, Multi</b>	<b>40</b>

**WORLD WHISKEY**

<b>Canadian Club</b>	<b>Canada</b>	<b>12</b>
<b>Fireball Cinnamon</b>	<b>Canada</b>	<b>10</b>
<b>Jack Daniels</b>	<b>USA</b>	<b>12</b>
<b>Makers Mark Bourbon</b>	<b>USA</b>	<b>12</b>
<b>Woodford Reserve Bourbon</b>	<b>USA</b>	<b>14</b>
<b>Angels Envy Bourbon</b>	<b>USA</b>	<b>16</b>
<b>Jeffersons Bourbon</b>	<b>USA</b>	<b>14</b>
<b>Jameson</b>	<b>Ireland</b>	<b>12</b>
<b>Jameson Black Barrel</b>	<b>Ireland</b>	<b>16</b>
<b>Redbrest 12yo</b>	<b>Ireland</b>	<b>23</b>
<b>Starward 'Nova' Wine Cask</b>	<b>Aus, VIC</b>	<b>17</b>
<b>Nikka 'From the Barrel'</b>	<b>Japan</b>	<b>20</b>

**RUM**

<b>Bacardi Carta Blanca</b>	<b>Bermuda</b>	<b>12</b>
<b>Diplomatico Reserva</b>	<b>Venezuala</b>	<b>17</b>
<b>Sailor Jerry</b>	<b>US Virgin Island</b>	<b>13</b>
<b>Kraken</b>	<b>USA</b>	<b>14</b>
<b>Plantation Pineapple</b>	<b>Multi</b>	<b>15</b>
<b>Arcane Pineapple</b>	<b>Multi</b>	<b>16</b>

**P****B****COGNAC**

<b>Hennessy VS</b>	<b>France</b>	<b>15</b>
<b>Hennessy VSOP</b>	<b>France</b>	<b>20</b>
<b>Hennessy XO</b>	<b>France</b>	<b>45</b>

**TEQUILA & MEZCAL**

<b>Altos Olmeca Blanco</b>	<b>Mexico</b>	<b>12</b>
<b>Don Julio Blanco</b>	<b>Mexico</b>	<b>17</b>
<b>Don Julio Reposado</b>	<b>Mexico</b>	<b>18</b>
<b>Don Julio Anejo</b>	<b>Mexico</b>	<b>28</b>
<b>Patron Silver</b>	<b>Mexico</b>	<b>16</b>
<b>Del Maguey Vida Mezcal</b>	<b>Mexico</b>	<b>18</b>

**PORT/ SHERRY**

<b>Don PX 1987</b>	<b>Spain</b>	<b>21</b>
<b>Don PX 1999</b>	<b>Spain</b>	<b>12</b>
<b>Don PX 2020</b>	<b>Spain</b>	<b>11</b>
<b>Noval Tawny Port</b>	<b>Portugal</b>	<b>10</b>

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**KIDS MENU**

<b>Beef cheeseburger w. shoestring fries</b>	<b>20</b>
<b>Steak w. shoestring fries</b>	<b>20</b>
<b>Pasta w. tomato sauce</b>	<b>18</b>
<b>Vanilla Ice cream</b>	<b>10</b>

**PLATES FOR PUP**

All dishes are made with fresh produce free from harmful ingredients

<b>Fish fillet w. steamed broccolini</b>	<b>20</b>
<b>Chicken breast w. green peas</b>	<b>20</b>
<b>Steak with carrots</b>	<b>20</b>

**SOFT DRINKS**

Pepsi / Pepsi Max / Lemonade / Solo / Ginger Ale	<b>5</b>
Lemon Lime Bitters / Tonic Water / Soda Water	
Bundaberg Ginger Beer	<b>6</b>
Watermelon & Mint Kombucha	<b>7</b>
<b>Juices</b> - Orange, Pineapple, Apple, Grapefruit,	<b>5</b>

**HOT DRINKS**

<b>COFFEE / Hot Chocolate / Chai Latte</b>	<b>Regular 6 / Large 7</b>
Your choice of almond milk, soy milk, oat milk	<b>+ 0.75</b>
Barista made coffee using Little Marlonette	

**T2 TEA**

**English breakfast ~ Earl grey ~ Peppermint ~ Camomile ~ Sencha Green tea**

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