TO SHARE

Garlic Bread - \$9.90(V)

Four slices per serve.

Salt & Pepper Squid Entrée - \$24.70 Main - \$37.20

Sweet chilli aioli & Jalapenos.

Texas BBQ Board- \$46.70 (GF)

Maple smoked lamb ribs, sticky pork belly, apple slaw, loaded chat potatoes w bacon, spring onion, truffle aioli.

Basket of Chips - \$12(V)

Wedges - \$15.20 (V)

Served w sweet chilli & sour cream.

Smoked Salmon Bruschetta (3) - \$21.50

Roasted capsicum & caper salsa with cucumber, tomato, fresh basil, crème fraiche, rocket.

Sticky Hoisin Chicken Wings (10) (GF) - \$28.80

Five spice wings, sweet hoisin, fresh coriander, sesame seeds, chilli salsa.

FROM THE GARDEN

Caesar Salad - \$24.70GFO)

Add Chicken - \$8.5 Add Prawns (4) - \$10.5

Crispy cos lettuce, bacon, croutons, boiled egg, parmesan, Caesar dressing.

Vermicelli Chicken and Veg Salad - \$34.5

Curry noodles with chicken, spinach, coriander, capsicum, tomato, ginger, celery, Japanese dressing.

Prawns, Mango and Squid Salad - \$35.90 (GF)

Panfried prawns (4), marinated calamari, tomato, cucumber, rocket, cos lettuce,, avocado, mango and chili salsa finished with toasted coconut & wasabi aioli.

Grilled Haloumi and Veg Salad - \$33.90 (V)

Marinated Haloumi, chickpeas, spiced lentils, eggplant, grilled zucchini, parsley, tomato, char corn & pumpkin hummus.

Pork Antipasti Salad - \$34.90

Antipasti salad with pulled pork, pancetta, prosciutto, olives, feta, tomato, grilled pear, Spanish onions & balsamic dressing.

FROM THE OCEAN

Garlic Prawns (GF) 1/2 Dozen - \$24.7

1 Dozen - \$45.60

Creamy garlic king prawns, jasmine rice, chef's salad.

Fish of the Day - POA (GFO)

See blackboard for daily special.

Local Fried Fish - \$26.70

1 piece of beer battered local fish, chips, chef's salad.

PASTA AND RISOTTO

Seafood Risotto - \$38 (GF)

Prawns, calamari, local fish, mussels, crab, Italian style rice, lemon dill cream sauce.

Pumpkin Gnocchi - \$34.10 (V)

Zucchini, spinach, sundried tomato, gorgonzola and Napoli sauce with rocket & parmesan.

Pasta Meatballs - \$36.10 (GF)

Homemade Lamb meatballs with napolitana, garlic, white wine, spinach, fresh herbs, tagliatelle & parmesan

BURGERS

(all served with chips)

Big Bay Burger - \$27.30

Grain fed beef patty, toasted bun, lettuce, tomato, beetroot, coleslaw, cheese, BBQ sauce, bacon, fried egg, onion relish.

Peri Peri Chicken Burger - \$26.70

Marinated chicken, tomato, rocket, pineapple, Spanish onions, cheese, ginger & chilli butter on toasted Turkish bread

Steak Sandwich - \$27.30

Grilled sirloin, caramelised onions, fennel, lettuce, bacon, tasty cheese, truffle aioli on toasted Turkish bread.

FROM THE PADDOCK

Chicken Gamberi - \$40 (GF)

Spinach, potato puree, grilled broccolini and prawns(3), tomato chutney and lemon thyme jus.

Chicken Schnitzel - \$36.70

Chef's salad, chips & your choice of sauce (mushroom, pepper, garlic or red wine jus).

Chicken Parmigiana - \$38.80

Chicken schnitzel, Napoli sauce, grilled cheese, chips, chef's salad.

Bangers & Mash - \$28.30 (GF)

Local pork sausages, creamy potato mash, steamed vegetables, onion gravy.

Lamb Rump - \$38.90

Truffle smashed chats, spinach, red wine jus, spiced yogurt and Dukkha.

Pork Scallopini - \$37.90

Pan fried pork fillet with sweet potato puree, spinach, spiced red cabbage chutney & mixed mushroom sauce.

100 Day Aged Sirloin Steak - \$47.20(GF) Add Prawns (4) - \$10.5 (GF)
Add Calamari - \$8.5

350g Sirloin, salad, chips, your choice of sauce. (mushroom, pepper, garlic or red wine)

\$1 SURCHARGE FOR TAKEAWAY

Vegetarian = (V) Gluten free = (GF) Gluten free option = (GFO)

FOR THE LITTLE ONES 12 Years and Under

Bangers & Mash - \$12 (GF)

Local pork sausage, creamy potato mash, onion gravy.

Fish & Chips - \$12

Beer battered local fish, chips.

Pasta Bolognese - \$12 (GFO)

Chicken Nuggets & Chips - \$12

Kids' ice-cream cup (chocolate or vanilla) - \$5

DESSERT MENU

Apple Crumble - \$14
Cream & ice cream.

Sticky Date Pudding - \$14
Butterscotch sauce, cream, ice cream.

Baileys Brûlée - \$14 (GF)

Coconut ice-cream, toasted coconut, mixed berries.

Chocolate Mud Cake - \$14 (GF)

Ice-cream, cream.

Churros - \$17

Chocolate sauce, ice-cream.

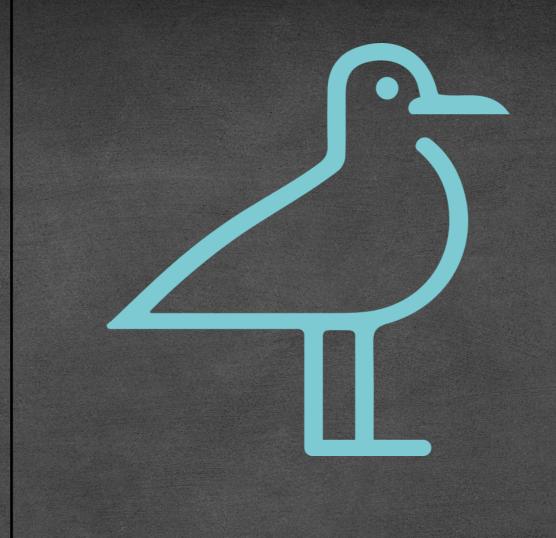
Ice-Cream Sundae - \$13

Ice cream, nuts, your choice of sauce - chocolate, butterscotch or berry.

Gelato - \$15

3 scoops of gelato, see board for flavours.

Tea & Coffee available at the bar



Welcome to the Pier Hotel Esperance

We have made our menu available throughout the venue for your convenience and dining pleasure.

When ordering, please ensure you have your table number available when seated in the Bistro or if dining in the Bar, please order from any of our friendly staff. Your meals will be brought to your table when ready.

Food Allergies:

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Drink Responsibly

The Pier Hotel promotes the responsible service of alcohol. Think before you drink and drive.

Management reserves the right to refuse service. Intoxicated persons are not permitted on these premises

Public Holiday Surcharge

12.5% Surcharge applies on Public Holidays