

WOOD FIRED PIZZAS

Available from 5pm
Pizza's are 11" with a Napoli sauce
& mozzarella cheese.

GF bases available +\$1

Margarita - \$16 (V)

Fresh tomato, mozzarella & basil.

Vegetarian - \$19 (V)

Mushrooms, roasted capsicum, red onion,
sliced tomato, basil pesto & olives.

Hawaiian - \$18

Bacon & pineapple sprinkled w chopped shallots .

BBQ Chicken - \$19

Chicken, onion, bacon & swirl of BBQ sauce.

Meat Lovers - \$20

Bacon, pepperoni, beef, cabanossi, onion,
capsicum, mushroom & swirl of BBQ sauce.

Pepperoni - \$18

Salami & cheese.

Tandoori Chicken - \$19

Marinated tandoori chicken w spinach, capsicum,
mango chutney, mint yoghurt w crispy fried onions.

Antipasto - \$19 (V)

Semi dried tomato, olives, onion, feta cheese,
roasted capsicum, artichoke, lemon wedge
& basil.

Vegan - \$17 (GF,V)

Pesto, olive oil, artichoke, tomato, capsicum & olives
w fresh herbs & garlic.

Mega Meat Calzone - \$20

Pancetta, salami, ham, prosciutto, ground beef with
spinach and mushrooms.

Mediterranean Calzone - \$20 (V)

Zucchini, egg plant, caramelized onions, roast toma-
toes, spiced pumpkin w rocket & parmesan cheese.

Garlic Prawn Pizza - \$20

Marinated prawns w cherry tomatoes, fresh basil,
pancetta and fresh rocket.

Garlic & Cheese Pizza - \$9 (V)

Kids Pizza's - \$10

Hawaiian, Margarita, Meat Lovers, Ham & cheese
or Vegetarian.

LIGHT BITES

Garlic Bread - \$7

Four slices per serve.

Tomato Bruschetta - \$12 (V)

Rocket & parmesan cheese.

Mushroom Bruschetta - \$15 (V)

Truffle oil, rocket, fetta cheese w balsamic glaze

Antipasti Plate - \$28 (serves 2 people)

Sliced ham, prosciutto, pancetta, grilled eggplant, haloumi, zucchini, roast tomatoes,
grilled capsicum olives w rocket & grilled Turkish bread.

Garlic Lamb - \$24

Marinated Lamb w flat bread, Mediterranean cous-cous salad, tzatziki, fresh herbs and chilli.

Salt & Pepper Squid -

Served w jalapeno aioli & gremolata.

Basket of chips - \$8

French fries

Entrée \$18

Roast Chicken

Mains \$28

Beef Burger

Wedges - \$11

Served w sweet chilli & sour cream.

FROM THE GARDEN

Caesar Salad - \$21 (GFO) Add Chicken \$5 or Prawns (5) \$10

Crispy cos lettuce, bacon, croutons, boiled egg & parmesan served w traditional Caesar dressing.

Vegetarian Salad - \$25 (V)

Charred pumpkin, zucchini, mushrooms, grilled eggplant w a tangy soy dressing & grilled falafel.

Beef Nasi Goreng Salad - \$28

Marinated beef, char corn, tomatoes, onions, carrots, tossed w jasmine rice, mint, coriander
w lime & ginger vinaigrette, crispy onions & fried egg.

Dukkha Lamb Salad - \$28

Grilled lamb w garlic potatoes, sweet potatoes, roasted capsicum, caramelised onions & beans w
cos lettuce & cucumber yoghurt.

American Pork & Potato Salad - \$28

Shredded pork, marinated potatoes , maple bacon, grilled spring onions, cherry tomatoes, lettuce
leaves w a sweet barbeque glaze

Chicken, Prawn & Avocado Salad - \$30

Baby tomatoes, beetroot, pickled onions, roast capsicum, lettuce leaves w a white balsamic and
olive oil dressing

FROM THE OCEAN

Garlic Prawns - 1/2 Dozen \$18 (GF) 1 Dozen \$35 (GF)

Creamy garlic king prawns w jasmine rice & chefs salad.

Seafood Hotpot - \$30

New Zealand green lip mussels, prawns, calamari plus local fish in a lemongrass & coconut broth.
Served w rice & crusty bread.

Fish of the Day - POA (GFO)

See blackboard for daily special.

Local Fried Fish - \$26

2 pieces of local fish in beer batter served w chips & a chefs salad.

FOR THE LITTLE ONES

Steak & Chips \$10

Spaghetti Bolognese \$10

Fish & Chips \$10

Chicken Nuggets & Chips \$10

Burger & Chips \$10

PASTA

Carbonara - \$28

Bacon, shallots, white wine cream & parmesan cheese.

Aglio - \$34

Eight prawns, olive oil, confit garlic, chilli, fresh parsley & parmesan cheese.

Pumpkin Gnocchi - \$28

Served with roast pumpkin & peppers, mushrooms, spinach, basil w a Napoli & cream sauce
topped with a chorizo crumble.

Primavera - \$28

Mushrooms, zucchini , spinach, peppers, olives, broccoli w sundried tomato pesto, white wine
& cream

BURGERS & WRAPS

(all served with chips)

Big Bay Burger - \$18

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

Haloumi Burger - \$17 (V)

Lettuce, tomato, pickles, onion, sweet and sour plum sauce with spiced parmesan &
crumbed haloumi in a toasted bun.

Vietnamese Pork Wrap - \$20

Marinated pork, carrots, onions, rice noodles, cucumber, coriander, chilli & a sriracha dressing.

Peri Peri Chicken Burger - \$19

Grilled marinated chicken w charred pineapple, bacon, tomato, lettuce, onions & spiced aioli.

Spicy Chicken Wrap - \$18

Teriyaki chicken breast, spiced slaw & cheese. served w sweet chilli aioli.

Veggie Burger - \$18 (V)

Chickpea patty w tomatoes, lettuce, onions, cheese, Moroccan sour cream in a toasted bun.

Steak Sandwich - \$22

Sirloin steak served w caramelized onions, tomato relish, bacon, egg, beetroot,
cheese & lettuce on a toasted Turkish bread.

FROM THE PADDOCK

100 Day Aged Sirloin Steak - \$38 Add Prawns \$5 (GF) Add Calamari \$5

350g served w chef's salad, chips & your choice of sauce.
(mushroom, pepper, garlic or red wine jus)

Chicken Schnitzel - \$30

Served w chef's salad, chips & your choice of sauce.

Chicken Parmigiana - \$32

Chicken schnitzel topped w Napoli sauce & grilled cheese served w chips & a chefs salad.

Bangers & Mash - \$25 (GF)

Local pork sausage's served on a creamy mash potato, steamed vegetable's & onion gravy.

Sri Lankan Beef Cheek - \$34 (GF)

Braised beef cheek in a spiced tomato & coconut sauce served w cauliflower puree, glazed carrots
& stringless beans.

Chicken ala Tucker - \$34

Marinated chicken supreme w sweet potato smash, gorgonzola sauce, semi dried tomatoes,
rocket & prosciutto.

Pork Cutlet - \$34

Pork cutlet served w bacon & sweet potato mash, spinach, grilled bok-choi & creamy mustard glaze

\$1 SURCHARGE FOR TAKEAWAY

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

Dessert Menu

Sticky Date Pudding - \$12

Served w butterscotch sauce, cream & ice cream.

Tiramisu - \$12

Served w ice cream & cream.

Lime & Coconut Pannacotta - \$12 (GFO)

Served w coconut ice-cream, toasted coconut & mixed berries.

Chocolate Mud Cake - \$12 (GF)

Served w Ice cream & Cream.

Banoffee Tart- \$12

Bananas, toffee, fresh cream, nut praline. Served w ice cream

Ice Cream Sundae- \$10

Served in a waffle basket w cream, nuts & your choice of sauce - chocolate, butterscotch or berry.

Gelato- \$12

3 scoops of gelato served in a waffle basket.
(please ask your friendly waitress for todays choices)

Kids Sundae - \$4

Vanilla ice-cream topped with mixed berry, chocolate, butterscotch & sprinkles.

Dessert Pizzas

(available from 5pm)

Chocolate Honeycomb Pizza - \$18

Custard base w dark chocolate, marshmallows, honeycomb & crumble mix served w ice cream.

Berry Crumble Pizza - \$18

Custard base with berry compote, white chocolate & crumble mix served w ice cream.

Apple Turnover - \$18

Custard base, caramelised apples served w strawberries & ice cream topped w butterscotch sauce.

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 promote 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

10% Surcharge applies on Public Holidays

