



LARGS PIER

2017/18 SUMMER MENU

THE LARGS PIER HOTEL

The Largs Pier Hotel maintains its original grandeur and old-world character, revitalising the hotel's heyday of the 1920s. You'll be transported back to a time when life was fast, indulgent and enjoyed with rare vigour.

Our seaside location puts you just a few short steps from some of South Australia's most beautiful beachfront.

Enjoy the sunset over a glass of wine on the front verandah, or stay the night and experience breakfast on the balcony.

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TO START & TO SHARE

GARLIC BREAD focaccia bread (2) smothered in garlic butter, toasted in our wood oven	\$5.5 (V)
TOMATO BRUSCHETTA garlic-rubbed focaccia bread (2) topped with vine-ripened tomatoes, onion, basil & balsamic	\$12.5 (V)
TRIO OF DIPS house-made dips served with warm pita bread (see daily specials)	\$12.5 (V)
CHEESY GARLIC & ROSEMARY BREAD wood oven-fired pizza base, topped with feta, rosemary, garlic & mozzarella	\$12.5(V)
STICKY TAMARIND-GLAZED CHICKEN WINGS topped with sesame seeds & coriander	\$12.5
BEER-BATTERED ZUCCHINI FLOWERS (2) grilled haloumi, apple & fennel slaw & balsamic	\$18.5 (V)
DUCK SPRING ROLLS (2) asian salad & hoi sin sauce	\$14.5
SALT & PEPPER SQUID aioli & lemon	\$12.5
SEARED SCALLOPS (4) butternut squash, caper & raisin relish, sprout & parmesan salad	\$19.0 (GF)
OYSTERS NATURAL OR KILPATRICK served with lemon	1/2 Doz \$17.0 1Doz \$34.0 (GF)
BLACK MUSSELS in a roast tomato, lemongrass, chilli, garlic, white wine & coriander sauce with warm bread & lemon	E \$18.5 M \$28.5
CHAR-GRILLED LOCAL PRAWNS whole SA prawns with a rockmelon, avocado, mint, cucumber & coriander salad with aioli (main served with chips)	E \$24.0 (3) M \$34.0 (5) (GFO)
DRINKER'S PLATTER salt & pepper squid, beef & pork sliders (4), kilpatrick oysters (4), sticky chicken wings, duck spring rolls, chips & sauces	\$55.0

PLEASE NOTE: ITEM SUBSTITUTES MAY ATTRACT ADDITIONAL COSTS. PLEASE BE AWARE OF WAIT TIMES DURING BUSY SERVICE PERIODS. PLEASE REMEMBER TABLE NUMBER WHEN ORDERING AT COUNTER.

V = vegetarian GF = gluten free GFO = gluten free options VOA = vegetarian option available

MAINS

300G MSA PORTERHOUSE chips & mini caesar salad	\$32.0
CRUMBED VEAL CUTLET sautéed kale, poached egg, bacon & caper jus & white anchovies	\$36.0
ROAST LAMB RUMP roast pumpkin, goat's cheese & butternut squash puree & jus	\$34.0 (GF)
CHICKEN BREAST baby spinach & bacon quiche, sweet corn puree & jus	\$28.0
CRACKLING PORK BELLY seared scallops, cauliflower puree, radish & jus	\$34.0 (GF)
KANGAROO FILLET (MR) crushed sweet potato, sautéed broccolini & jus	\$28.0 (GF)
FISH OF THE DAY (please see daily specials board)	\$POA
SEAFOOD PLATE oysters kilpatrick (2), whole king prawns (2), salt & pepper squid & beer-battered king george whiting with salad, chips & tartare sauce	\$34.0
ZUCCHINI FLOWER TART house-made pastry topped with roast zucchini flowers, smoked eggplant, crushed potato, caramelised onion, brie cheese, rocket & sticky balsamic	\$27.0 (V)
CAESAR SALAD cos lettuce, warm bacon, parmesan cheese, croutons, poached free range egg, anchovies & classic caesar dressing	\$17.5
Add Chicken	\$7.5
LARGS PIER SALAD snow peas, semi dried tomatoes, olives, roast capsicum, avocado, red onion, mixed leaves & basil pesto	\$17.0 (V)
Add Chicken or Haloumi	\$7.5
CHEF'S SEAFOOD PASTA mussels, squid, prawns & market fish, semi-dried tomatoes, baby spinach, garlic, herbs & lemon	\$27.0
CONFIT DUCK & LYCHEE SALAD confit duck leg, lychees, beans, sprouts, spring onion, coriander, chilli & mint	\$23.0

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PUB FARE

SALT & PEPPER SQUID chips, salad, aioli & lemon	\$19.5
FISH & CHIPS (beer-battered or grilled) salad, tartare sauce & lemon	\$19.5
KING GEORGE WHITING (beer-battered or grilled) salad, chips, tartare sauce & lemon	\$34.0
BEEF SCHNITZEL 300g Angus Beef in herb & garlic crumb with chips & salad	\$21.5
CHICKEN SCHNITZEL house-crumbed chicken breast with chips & salad	\$21.0
KOREAN PORK SLIDERS (3) crumbed pork, kim chi, lettuce, tomato & sriracha mayo & chips	\$19.5
VEGGIE BURGER lettuce, tomato, grilled haloumi, roast field mushrooms avocado & aioli with chips	\$19.5(V)
LARGS BURGER house-made beef pattie, bacon, lettuce, tomato, cheese, aioli & beetroot relish with chips	\$19.5
LAMB PIE braised lamb, sticky onion & field mushroom encased in puff pastry, served with cucumber ribbon & radish salad	\$19.5

SAUCES & TOPPINGS

GRAVY, PEPPERCORN, MUSHROOM, DIANE SAUCE	\$2.5
PARMIGIANA, HAWAIIAN, CREAMY GARLIC SAUCE	\$3.5
RED WINE JUS	\$3.0 GF)
TOMATO, BBQ, SRIRACHA MAYO, SWEET CHILLI SAUCE	\$1.0
SOUR CREAM, MUSTARD (Dijon, Seeded or English)	\$1.0

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WOOD OVEN PIZZAS

SALTY PIG BBQ sauce base, ham, bacon, pork belly, onion & fresh herbs	\$20.0
HAWAIIAN smoked ham, pineapple, dried oregano & mozzarella cheese	\$18.5
ITALIAN spicy sopressa, pepperoni, roast capsicum, mushroom, olives, onion & parsley	\$19.5
MARGHERITA garlic base, fresh tomato, bocconcini, pesto & ripped basil	\$17.5 (V)
VEGETARIAN basil pesto base, roast pumpkin, artichoke, olives, capsicum & feta	\$18.5 (V)
MOROCCAN CHICKEN chorizo, roast capsicum, onion, fresh avocado, pineapple, bocconcini & spicy mayo	\$21.5
SMOKED SALMON caper & brie with spanish onion & tomato, finished with rocket & aioli	\$24.5
DUCK & PLUM confit duck, baby spinach, enoki mushroom, onion & cheese	\$22.5

Gluten Free Bases available Add \$4

SIDES

GARDEN SALAD mixed leaves, tomato, cucumber, olives, red onion & balsamic dressing	\$7.5 (V, GF)
SEASONAL VEGETABLES steamed & buttered	\$7.5 (V, GF)
BOWL OF CHIPS with aioli	\$8.5 (V, GFO)
WEDGES with sweet chilli & sour cream	\$12.0 (V)
SMALL CHIPS with aioli	\$4.5 (V)
ONION RINGS beer-battered & sriracha mayo	\$7.0 (V)

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DESSERTS

BANANA PUDDING white chocolate, macadamia nut ice cream & butterscotch sauce	\$12.0 (V)
GINGER BAVAROIS poached pear & sesame seed wafer	\$12.0 (V)
DARK CHOCOLATE MOUSSE whipped cream, raspberry coulis & Flake	\$12.0 (V)
MANGO CHEESECAKE with fresh fruit & coconut sago	\$12.0 (V)
TRIO OF ICE CREAM selection of ice cream served with almond bread	\$8.0 (V)
CHEESE PLATE a selection of 3 Australian cheeses with fruit, nuts, lavosh & crackers	\$18.0 (V)

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