



LARGS PIER

## 2018 WINTER 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

|  |                               |
|--|-------------------------------|
| <b>GARLIC BREAD</b> focaccia bread (2) smothered in garlic butter, toasted in our wood oven  | \$5.5(V)                      |
| <b>SOUP OF THE DAY</b> with wood-fired garlic bread (see daily specials)   | \$7.5                         |
| <b>TOMATO BRUSCHETTA</b> garlic-rubbed focaccia bread (2) topped with vine-ripened tomatoes, onion, basil & balsamic                                       | \$12.5 (V)                    |
| <b>TRIO OF DIPS</b> house made dips with warm pita bread (see daily specials)  | \$12.5 (V)                    |
| <b>CHEESY GARLIC &amp; ROSEMARY BREAD</b> wood oven-fired pizza base, topped with feta, rosemary, garlic & mozzarella                                      | \$12.5 (V)                    |
| <b>STICKY TAMARIND CHICKEN WINGS</b> with sesame seeds & coriander   | \$12.5                        |
| <b>CROQUETTES</b> sesame crumbed slow roasted lamb, pumpkin puree & red wine jus   | \$12.5                        |
| <b>DUCK SPRING ROLLS</b> (2) Asian salad & Hoi Sin sauce   | \$14.5                        |
| <b>SALT &amp; PEPPER SQUID</b> aioli & lemon   | \$12.5                        |
| <b>BUTTERNUT SQUASH RISOTTO BALLS</b> garlic aioli & shaved parmesan   | \$12.5 (V)                    |
| <b>OYSTERS NATURAL OR KILPATRICK</b> with lemon  | ½ Doz \$17.0 1Doz \$34.0 (GF) |
| <b>BLACK MUSSELS</b> in a roast tomato, lemongrass, chilli, garlic, white wine & coriander sauce with warm bread & lemon                                   | E \$18.5 M \$28.5             |
| <b>GARLIC PRAWNS</b> in creamy garlic sauce with wood fired garlic bread<br>main size served with steamed rice   | E (6) \$15.5 M (12) \$28.0    |
| <b>DRINKERS' PLATTER</b> salt & pepper squid, beef & pork sliders (4), kilpatrick oysters (4), sticky chicken wings, duck spring rolls (2), chips & sauces | \$56.0                        |

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.

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**MAINS**

|  |   |              |
|--|---|--------------|
| <b>FROM THE GRILL</b>  | <b>300g SIRLOIN</b>   | \$34.0       |
|  | <b>400g RIB EYE</b>   | \$41.0       |
| <i>All steak are served with mash potato, sautéed broccolini &amp; choice of sauce</i> |   |              |
| <b>DUCK BREAST</b>   | wild mushroom risotto, char-grilled asparagus & red wine jus  | \$32.0       |
| <b>SEAFOOD PLATE</b>   | oysters kilpatrick (2), whole king prawns (2), salt & pepper squid & beer-battered King George Whiting (1) salad, chips & tartare sauce | \$34.0       |
| <b>BRAISED LAMB SHANK</b>  | (1) mash potato, roast vegetables & red wine jus  | \$21.0 (GF)  |
| <b>ADD SHANK</b>   | (1)   | \$9          |
| <b>SICILIAN CHICKEN</b>  | char-grilled chicken breast topped with pancetta, napolitana sauce & mozzarella cheese with sautéed broccolini, sticky balsamic & basil | \$27.0 (GF)  |
| <b>CRACKLING PORK BELLY</b>  | seared scallops, cauliflower puree, radish & red wine jus   | \$34.0 (GF)  |
| <b>KANGAROO FILLET</b>   | (MR) crushed sweet potato, sautéed broccolini & red wine jus  | \$28.0 (GF)  |
| <b>CHEF'S SIGNATURE PASTA</b>  | tortiglioni pasta, chicken breast pieces, semi-dried tomatoes & snow peas in a rosé sauce topped with shaved parmesan cheese            | \$21.0       |
| <b>FISH OF THE DAY</b>   | (see daily specials)  | \$POA        |
| <b>VEGETABLE TAGINE</b>  | selection of seasonal vegetables cooked in a Moroccan style sauce served with cous cous, labneh, preserved lemon, mint & dates          | \$25.0 (V)   |
| <b>CAESAR SALAD</b>  | cos lettuce, warm bacon, parmesan cheese, croutons, poached egg, anchovies & Caesar dressing  | \$17.5 (VOA) |
| <b>ADD GRILLED CHICKEN</b>   |   | \$7.5        |
| <b>LARGS PIER SALAD</b>  | snow peas, semi-dried tomatoes, olives, roast capsicum, avocado, red onion, mixed leaves & basil pesto                                  | 17.0 (GF)    |
| <b>ADD GRILLED CHICKEN   ADD GRILLED HALOUMI</b>                                       |   | \$7.5        |
| <b>THAI BEEF SALAD</b>   | cucumber, tomato, sprouts, capsicum, rice noodles, herbs, spiced lime dressing & fried shallots   | \$23.0       |

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## PUB FARE

|  |              |
|--|--------------|
| <b>SALT &amp; PEPPER SQUID</b> chips, salad, aioli & lemon   | \$19.5       |
| <b>FISH &amp; CHIPS</b> (beer-battered or grilled) salad, tartare sauce & lemon                                | \$19.5 (GFO) |
| <b>KING GEORGE WHITING</b> (beer-battered or grilled) chips, salad, tartare sauce & lemon                      | \$34.0 (GFO) |
| <b>BEEF SCHNITZEL</b> herb & garlic crumbed 300gm Angus beef, chips & salad                                    | \$21.5       |
| <b>CHICKEN SCHNITZEL</b> house-crumbed chicken breast, chips & salad   | \$21.0       |
| <b>PULLED PORK SLIDERS</b> (3) BBQ pork belly, coleslaw & American mustard in sweet buns with chips            | \$19.5       |
| <b>CHICKEN &amp; HALOUMI BURGER</b> lettuce, tomato, avocado, chipotle aioli with chips                        | \$19.5 (VOA) |
| <b>LARGS BURGER</b> house-made beef pattie, bacon, lettuce, tomato, cheese, aioli & beetroot relish with chips | \$19.5       |
| <b>BEEF, BACON &amp; GUINNESS PIE</b> mash potato, peas & red wine jus   | \$19.5       |

## SAUCES & TOPPINGS

|  |            |
|--|------------|
| <b>GRAVY, PEPPERCORN, MUSHROOM, DIANE</b>                                      | \$2.5      |
| <b>PARMIGIANA, HAWAIIAN, CREAMY GARLIC SAUCE</b>                               | \$3.5      |
| <b>RED WINE JUS</b>  | \$3.0 (GF) |
| <b>TOMATO, BBQ &amp; SWEET CHILLI SAUCE, SOUR CREAM, AIOLI, CHIPOTLE AIOLI</b> | \$1.0      |
| <b>MUSTARD (DIJON, SEEDED OR ENGLISH)</b>                                      | \$1.0      |

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## WOOD OVEN PIZZAS

|   |            |
|---|------------|
| <b>SALTY PIG</b> BBQ sauce base, ham, bacon, pork belly, onion, mozzarella & fresh herbs          | \$20.0     |
| <b>HAWAIIAN</b> smoked ham, pineapple, mozzarella & dried oregano                                 | \$18.5     |
| <b>ITALIAN</b> sopressa, pepperoni, roast capsicum, mushroom, olive, onion, mozzarella & parsley  | \$19.5     |
| <b>MARGHERITA</b> garlic base, roast tomatoes, bocconcini, basil pesto & ripped basil             | \$17.5 (V) |
| <b>VEGETARIAN</b> basil pesto base, roast pumpkin, artichoke, olives, capsicum, mozzarella & feta | \$18.5 (V) |
| <b>BBQ CHICKEN</b> BBQ sauce base, onion, mushroom, pineapple, mozzarella & bacon                 | \$19.5     |
| <b>PRAWN &amp; CHORIZO SAUSAGE</b> tomato, mozzarella, rocket & aioli                             | \$24.5     |
| <b>SATAY LAMB</b> kipfler potatoes, tomato, capsicum, bocconcini & yoghurt                        | \$22.5     |

**Gluten-Free Bases Available**

**ADD \$4.0**

## SIDES

|   |               |
|---|---------------|
| <b>GARDEN SALAD</b> mixed leaves, tomato, cucumber, olives, red onion & balsamic dressing | \$7.5 (V, GF) |
| <b>SEASONAL VEGETABLES</b> steamed & buttered   | \$7.5 (V, GF) |
| <b>BOWL OF CHIPS</b> with aioli   | \$8.5 (V)     |
| <b>SMALL CHIPS</b> with aioli   | \$4.5 (V)     |
| <b>WEDGES</b> with sweet chilli & sour cream  | \$12.0 (V)    |
| <b>ONION RINGS</b> with chipotle aioli  | \$7.0 (V)     |
| <b>SMALL SWEET POTATO CHIPS</b> with chipotle aioli                                       | \$8.0 (V)     |
| <b>STEAMED RICE</b>   | \$3.0 (V, GF) |

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## DESSERT

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|---|------------|
| <b>LEMON TART</b> double cream & fresh berries  | \$12.0 (V) |
| <b>ILLUSION OF WATERMELON</b> terrine of pistachio & vanilla ice cream, raspberry sorbet & dark chocolate, served with raspberry coulis & berries | \$12.0 (V) |
| <b>CHOCOLATE BREAD &amp; BUTTER PUDDING</b> house-made vanilla bean custard   | \$12.0 (V) |
| <b>STICKY DATE PUDDING</b> butterscotch sauce, vanilla bean ice cream & double cream  | \$12.0 (V) |
| <b>TRIO OF ICE CREAM</b> selection of ice cream with house-made almond bread  | \$8.0 (V)  |
| <b>CHEESE PLATE</b> selection of 3 Australian cheeses with fruit, nuts, lavosh & crackers   | \$18.0 (V) |
| <b>AFFOGATO</b> Espresso coffee, Frangelico & vanilla bean ice cream  | \$15.0 (V) |

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