



LARGS PIER

## 2018/19 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

<b>GARLIC BREAD</b> focaccia bread (2) smothered in garlic butter, toasted in our wood oven	\$5.5 (V)
<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 served with warm pita bread ( <i>see daily specials</i> )	\$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> topped with sesame seeds & coriander	\$12.5
<b>DUCK SPRING ROLLS (2)</b> Asian salad & hoisin sauce	\$14.5
<b>SALT &amp; PEPPER SQUID</b> aioli & lemon	\$12.5 (V)
<b>BUTTERNUT SQUASH RISOTTO BALLS</b> aioli & shaved parmesan	\$13.5 (V)
<b>HALLOUMI &amp; WATERMELON SALAD</b> fried halloumi, watermelon, mint & shallots with a honey dressing	\$12.5 (V,GF)
<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 ciabatta bread & lemon	<b>E</b> \$18.5 (500gm) <b>M</b> \$28.5 (1KG)
<b>BBQ PRAWNS</b> fennel salad, lime & nam jim dressing <i>main size served with chips</i>	<b>E (6)</b> \$19.5 <b>M (12)</b> \$32.0
<b>DRINKERS PLATTER</b> salt & pepper squid, beef & pork sliders (4), Kilpatrick oysters (4), sticky chicken wings, duck spring rolls, chips & sauces	\$58.0

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 steaks served with chips, salad &amp; choice of gravy</i>		
<b>RED DUCK &amp; LYCHEE CURRY</b>	basmati rice & coriander	\$29.5
<b>SEAFOOD PLATE</b>	oysters Kilpatrick (2), whole king prawns (2), salt & pepper squid & beer-battered King George whiting (1) with salad, chips, tartare sauce & lemon	\$36.0
<b>CRUMBED LAMB CUTLETS (3)</b>	vegetable rosti, rocket & hollandaise sauce	\$32.5
<b>PROSCIUTTO-WRAPPED CHICKEN BREAST</b>	potato bake, sautéed greens & jus	\$28.0
<b>STICKY PORK RIBS 500GM</b>	potato salad, coleslaw & American mustard	\$32.0
<b>CHAR GRILLED KANGAROO FILLET (MR)</b>	vegetable rosti, sautéed greens & jus	\$28.0
<b>FISH OF THE DAY</b>	<i>(see daily specials)</i>	\$POA
<b>PAN-FRIED GNOCCHI</b>	asparagus, pine nuts, brie cheese, pumpkin, roast mushrooms	\$30.0 (V)
<b>CAESAR SALAD</b>	cos lettuce, warm bacon, parmesan cheese, croutons, poached egg, anchovies & classic Caesar dressing	\$17.5
	<b>Add Grilled Chicken</b>	\$7.50
<b>LARGS PIER SALAD</b>	snow peas, semi dried tomatoes, olives, roast capsicum, avocado, red onion, mixed leaves & basil pesto	\$17(V)
	<b>Add Grilled Chicken OR Grilled Haloumi</b>	\$7.50
<b>PORK BELLY SALAD</b>	cucumber, carrot, sprouts, rice noodles, herbs, chilli soy dressing	\$24.5
<b>PASTA OF THE DAY</b>	<i>(see daily specials)</i>	POA
<b>PIER MIXED GRILL</b>	crumbed lamb cutlet, pork belly, chorizo, kangaroo, roast mushroom, tomato, potato bake & jus	\$36.0

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## PUB FARE

<b>SALT &amp; PEPPER SQUID</b> chips, salad, aioli & lemon	\$21.0
<b>FISH &amp; CHIPS</b> (Beer battered or grilled) salad, tartare sauce & lemon	\$21.0
<b>KING GEORGE WHITING (3)</b> (Beer-battered or Grilled) chips, salad, tartare sauce & lemon	\$35.0
<b>BEEF SCHNITZEL</b> herb & garlic crumbed 300gm Angus Beef, chips & salad	\$22.0
<b>CHICKEN SCHNITZEL</b> house-crumbed chicken breast, chips & salad	\$21.5
<b>PULLED PORK SLIDERS (3)</b> BBQ pork belly, coleslaw & American mustard in sweet buns with chips	\$20.0
<b>CHICKEN &amp; HALOUMI BURGER</b> lettuce, tomato, avocado & chipotle aioli with chips	\$20.0 (VO)
<b>LARGS BURGER</b> house beef & pork pattie, bacon, lettuce, tomato, cheese, aioli & beetroot relish with chips	\$20.0
<b>LAMB &amp; MUSHROOM PIE</b> cucumber, radish & olive salad	\$20.0

## 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>CREAMY GARLIC PRAWNS</b>	\$12.0
<b>TOMATO, BBQ &amp; SWEET CHILI SAUCE, SOUR CREAM, MUSTARD (DIJON, SEEDED OR ENGLISH)</b>	\$1.0

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## WOOD OVEN PIZZA

<b>SALTY PIG</b> BBQ sauce base, ham, bacon, pork belly, onion, mozzarella cheese & fresh herbs	\$20.0
<b>HAWAIIAN</b> smoked ham, pineapple, mozzarella cheese & dried oregano	\$19.0
<b>ITALIAN</b> sopressa, pepperoni, roast capsicum, mushrooms, olives, onion, mozzarella cheese & parsley	\$20.0
<b>MARGHERITA</b> napolitana base, roast tomatoes, boconcini cheese & ripped basil	\$17.5 (V)
<b>VEGETARIAN</b> garlic base, asparagus, zucchini, semi dried tomatoes, mozzarella cheese & goats cheese	\$20.5 (V)
<b>TANDOORI CHICKEN</b> Spanish onion, capsicum, fresh herbs, mozzarella cheese, finished with yoghurt	\$21.5
<b>PRAWN &amp; CHORIZO SAUSAGE</b> tomato, mozzarella cheese, rocket & aioli	\$24.5
<b>PROSCUITTO, PARMESAN &amp; ROCKET</b> with boconcini cheese, napolitana sauce	\$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

<b>BANOFFEE PIE</b> banana, caramel & whipped cream pie	\$12.0(V)
<b>ILLUSION OF WATERMELON</b> terrine of pistachio & vanilla ice cream, raspberry sorbet & dark chocolate, served with raspberry coulis & fresh berries	\$12.0 (V,GF)
<b>STEAMED MANDARIN &amp; TREACLE PUDDING</b> cold anglaise	\$12.0 (V)
<b>CHOCOLATE CHEESE CAKE</b> fresh berries & whipped cream	\$12.0 (V)
<b>TRIO OF ICE CREAM</b> selection of ice cream with house made almond bread	\$8.5 (V)
<b>CHEESE PLATE</b> selection of 3 Australian cheeses with fruits, nuts, lavosh & crackers	\$18.0 (V)
<b>AFFOGATO</b> espresso coffee, Frangelico & vanilla bean ice cream	\$18.0 (V,GF)

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