



LARGS PIER

## SUMMER MENU

THE LARGS PIER HOTEL

*A HAVEN BY THE SHORE.*

Established in 1882, the Largs Pier has long been an imposing landmark overlooking the Lefevre Peninsula.

Its three-story bluestone structure with stuccoed arcades on all levels, elegant archways adorned by eagles with outstretched wings and its grand staircase, are all symbols of elegant craftsmanship from a bygone era.

But, beyond its aesthetic delight, the Largs Pier's purpose was pragmatic and pure. For years it served as a haven for shore-hungry sailors and as a landmark to port. Ship captains could set a course by the lights of the hotel which could be easily seen far out to sea. It was a place of refuge and comfort and security.

Today, we honour this heritage by providing a modern twist on our haven by the shore. Today, we provide a sanctuary for our guests seeking respite and reward. Rich surrounds, an envious locale and gastronomic delights are par for the course. But most important is the welcoming smile and shake of the hand, because in the words of W.B. Yeats "There are no strangers here; only friends you haven't met yet".

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## TO START & TO SHARE

<b>GARLIC BREAD (2)</b> focaccia bread smothered in garlic butter, toasted in our wood oven			\$6.0 (V)
<b>TOMATO BRUSCHETTA (2)</b> garlic-rubbed focaccia bread topped with vine ripened tomatoes, onion, basil & sticky balsamic			\$12.5 (V)
<b>TRIO OF DIPS</b> house-made dips served with warm pita bread <i>(please see daily specials)</i>			\$12.5 (V)
<b>CHEESY GARLIC &amp; ROSEMARY BREAD</b> wood oven-fired pizza base, topped with garlic, feta, rosemary & mozzarella cheese			\$12.5 (V)
<b>STICKY TAMARIND CHICKEN WINGS</b> sesame seeds & coriander			\$12.5
<b>BATTERED ZUCCHINI FLOWERS (2)</b> grilled halloumi, apple & fennel slaw & sticky balsamic			\$18.5 (V)
<b>DUCK SPRING ROLLS (2)</b> Asian salad & hoisin sauce			\$15.0
<b>SALT &amp; PEPPER SQUID</b> aioli & lemon			\$12.5
<b>PUMPKIN RISOTTO BALLS (6)</b> aioli & shaved parmesan			\$13.5 (V)
<b>OYSTERS NATURAL OR KILPATRICK</b> with lemon	<b>½ Doz</b> \$19.0	<b>1Doz</b> \$38.0 (GF)	
<b>BLACK MUSSELS</b> in a roast tomato, lemongrass, chilli, garlic, white wine & coriander sauce with warm bread & lemon	<b>E: (500gm)</b> \$18.5	<b>M: (1kg)</b> \$28.5	
<b>GRILLED SEAFOOD SKEWERS</b> prawn, scallop, swordfish & salmon skewer served with a cucumber, avocado, rock melon & coriander salad, aioli & lime <i>(main served with chips)</i>	<b>E: (1)</b> \$21.0	<b>M: (2)</b> \$32.5	
<b>DRINKERS PLATTER</b> salt & pepper squid, beef (2) & soft shell crab sliders (2), Kilpatrick oysters (4), sticky chicken wings, duck spring rolls (2), chips & dipping sauces			\$60.0

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>300gm SIRLOIN STEAK</b> with mini Caesar salad, chips & choice of sauce	\$36.0 (GFO)
<b>CONFIT DUCK LEG</b> roast kipfler potatoes, sautéed asparagus, bacon & jus	\$32.0 (GF)
<b>SEAFOOD PLATE</b> Kilpatrick oysters (2), whole king prawns (2), salt & pepper squid & beer battered King George Whiting (1) with salad, chips & tartare sauce	\$37.0
<b>CHARGRILLED LAMB CUTLETS (3)</b> garlic sweet potato crush, sautéed broccolini & jus	\$34.0 (GF)
<b>PROSCIUTTO WRAPPED CHICKEN BREAST</b> potato bake, sautéed vegetables & jus	\$28.0 (GF)
<b>CRACKLING PORK BELLY</b> seared scallops, butternut puree, peas & jus	\$33.0 (GF)
<b>KANGAROO FILLET (MR)</b> potato bake, roast beetroot, sautéed broccolini & jus	\$29.0 (GF)
<b>FISH OF THE DAY</b> <i>(please see daily specials)</i>	\$POA
<b>ROASTED SWISS BROWN MUSHROOMS</b> stuffed with goat's cheese & semi dried tomatoes, with garlic sweet potato crush finished with sticky balsamic & pesto	\$25.0 (V,GF)
<b>PASTA OF THE DAY</b> <i>(please see daily specials)</i>	POA
<b>CAESAR SALAD</b> cos lettuce, bacon, parmesan cheese, croutons, poached egg, anchovies & classic Caesar dressing	\$17.5
<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 dressing	\$17.0 (V,GF)
<b>Add Grilled Chicken</b> \$7.5	
<b>Add Grilled Halloumi</b> \$7.5	
<b>PORK BELLY SALAD</b> cucumber, carrot, sprouts, rice noodles, fresh herbs, dried shallots & chilli soy dressing	\$24.5

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## PUB FARE

<b>SALT &amp; PEPPER SQUID</b> chips, salad, aioli & lemon	\$22.0
<b>FISH &amp; CHIPS</b> beer battered or grilled with salad, tartare sauce & lemon	\$22.0 (GFO)
<b>KING GEORGE WHITING (3)</b> beer battered or grilled chips, salad, tartare sauce & lemon	\$37.5 (GFO)
<b>LARGS BURGER</b> house-made ground beef & pork pattie, bacon, lettuce, tomato, cheese, aioli & beetroot relish with chips	\$22.0
<b>VEGO BURGER</b> unreal burger pattie, lettuce, tomato, cucumber, cheese, beetroot & aioli on a toasted pumpkin bun with chips	\$21.0 (V)
<b>SALT &amp; PEPPER SOFT SHELL CRAB SLIDERS (3)</b> rocket, tomato & chipotle aioli with chips, tartare sauce & lemon	\$24.0
<b>BEEF, BACON &amp; GUINNESS PIE</b> chips, salad & tomato relish	\$22.0
<b>BEEF SCHNITZEL</b> 300g Angus beef in herb & garlic crumb, chips & salad	\$22.0
<b>CHICKEN SCHNITZEL</b> house-crumbed chicken breast, chips & salad	\$22.0

## SAUCES & TOPPINGS

<b>GRAVY, PEPPERCORN, MUSHROOM, DIANE</b>	\$2.5
<b>PARMIGIANA, HAWAIIAN, CREAMY GARLIC SAUCE</b>	\$3.0
<b>RED WINE JUS</b>	\$3.0 (GF)
<b>TOMATO, BBQ &amp; SWEET CHILI SAUCE, SOUR CREAM, MUSTARD (DIJON, SEEDED OR ENGLISH)</b>	\$1.0
<b>CREAMY GARLIC PRAWN SAUCE</b>	\$12.0

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## WOOD OVEN PIZZAS

<b>SALTY PIG</b> BBQ sauce base, ham, bacon, pork belly, onion, fresh herbs & mozzarella cheese	\$22.0
<b>HAWAIIAN</b> smoked ham, pineapple, dried oregano & mozzarella cheese	\$20.0
<b>ITALIAN</b> sopressa, pepperoni, capsicum, mushroom, olives, onion, parsley & mozzarella cheese	\$22.0
<b>MARGHERITA</b> napolitana sauce base, roast tomatoes, bocconcini cheese & ripped basil	\$20.0 (V)
<b>VEGAN</b> basil pesto base, roast pumpkin, artichoke, olives, capsicum & vegan cheese	\$22.0 (V)
<b>PRAWN &amp; CHORIZO SAUSAGE</b> tomato & mozzarella cheese topped with rocket & aioli	\$25.0
<b>MOROCCAN CHICKEN</b> chorizo, onion, capsicum, pineapple, avocado & mozzarella cheese topped with chipotle aioli drizzle	\$22.0
<b>DUCK &amp; PLUM</b> confit duck leg, forest mushrooms, baby spinach & mozzarella cheese on a plum sauce base	\$22.0
<b>PROSCIUTTO, ROCKET &amp; PARMESAN</b> napolitana sauce base & mozzarella cheese	\$22.0
<b>PROSCIUTTO PUTTANESCA</b> onion, olives, capers, garlic, chili, anchovies & mozzarella cheese on a napolitana sauce base	\$22.0
<b>Gluten Free Base Available</b>	<b>ADD \$4.0</b>

## SIDES

<b>GARDEN SALAD</b> mixed leaves, tomato, cucumber, olives, red onion & balsamic dressing	\$7.5 (V,GF)
<b>SAUTEED VEGETABLES</b>	\$8.5 (V,GF)
<b>BOWL OF CHIPS</b> with aioli	\$9.5 (V,GFO)
<b>SMALL CHIPS</b> with aioli	\$5.5 (V,GFO)
<b>WEDGES</b> with sweet chili & sour cream	\$12.0 (V)
<b>ONION RINGS</b> with chipotle aioli	\$8.0 (V)
<b>BOWL OF SWEET POTATO CHIPS</b> with chipotle aioli	\$12.0 (V)

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## DESSERT

<b>PIER PAVLOVA</b> meringue drops, whipped cream, banana, passion fruit, kiwi & strawberry	\$12.5 (GF)
<b>DARK CHOCOLATE &amp; NUT TRUFFLES</b> white chocolate & ginger ganache & peanut brittle	\$12.5 (GF)
<b>SALTED CARAMEL CHEESCAKE</b> fresh berries & coulis	\$12.5 (GF)
<b>VEGAN VANILLA ICE CREAM</b> with warm stone fruit compote & crumble	\$12.5
<b>TRIO OF ICE CREAM</b> selection of ice cream with house-made almond bread	\$8.0
<b>CHEESE PLATE</b> selection of 3 Australian cheeses with fruits, nuts, lavosh & crackers	\$18.0 (V)
<b>AFFOGATO</b> espresso coffee, Frangelico liqueur & vanilla bean ice cream	\$18.0 (V,GF)

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