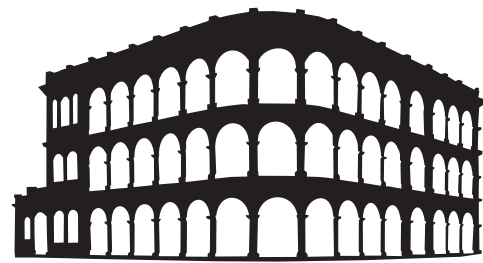


ME NU



LARGS PIER HOTEL
ICONIC SINCE 1882

TO START & TO SHARE

GARLIC BREAD (2) focaccia bread smothered in garlic butter toasted in our wood oven	\$6.0	V
TOMATO BRUSCHETTA (2) garlic rubbed focaccia bread 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
CHICKEN BRUSCHETTA charred chicken breast, avocado, semi dried tomatoes, feta & mixed leaves topped with aioli	\$18.5	
STICKY TAMARIND CHICKEN WINGS (12) sesame seeds & coriander	\$12.5	
HOUSE MADE DUCK SPRING ROLLS (2) slaw & hoisin sauce	\$15.0	
SALT & PEPPER SQUID aioli & lemon	\$12.5	
PUMPKIN RISOTTO BALLS (6) aioli & shaved parmesan	\$12.5	V
OYSTERS NATURAL OR KILPATRICK with lemon	½ Doz \$19.0 1Doz \$38.0	
COCONUT-CRUMBED PRAWNS (9) nam jim sauce & lime	\$18.5	
BLACK MUSSELS in a roast tomato, lemongrass, chilli, garlic, white wine & coriander sauce with warm bread & lemon	E (500gm) \$18.5 M (1kg) \$28.5	
DRINKERS PLATTER salt & pepper squid, beef & chicken sliders (4), Kilpatrick Oysters (4), sticky chicken wings, duck spring rolls (2), chips & dipping sauces	\$60.0	
SEAFOOD PLATTER Kilpatrick oysters(4), coconut prawns (6), salt & pepper squid, crumbed King George Whiting (2), black mussels, tomato salad, chips & dipping sauces	\$80.0	



*Please note item substitutes may attract additional costs & be aware of wait times during busy service periods. Please remember table number when ordering at the counter.

CHAR GRILL

500G T-BONE	\$39.5	GF
300G SCOTCH FILLET	\$39.5	GF
CHICKEN BREAST	\$28.5	GF
All served with duck fat & rosemary potatoes, tomato salad & chimichurri		
PORK CUTLET potato bake, sautéed green vegetables & jus	\$28.5	GF
GINGER & GARLIC KANGAROO (MR) shallot puffs, carrot, cucumber & bean sprout salad, soy & mirin glaze	\$28.5	

MAINS

DUCK BREAST roast kipfler potatoes, pickled fennel, rocket & parmesan salad & plum jus	\$28.0	GF
LAMB RUMP roast eggplant puree, crumbed feta, zucchini ribbon, mint, pea & harissa salad, & jus	\$29.5	
BAKED SWEET POTATO spiced quinoa, cavolo nero, goat's curd & toasted sunflower seeds	\$25.0	VEO GF
FISH OF THE DAY (please see daily specials)	\$POA	
PASTA OF THE DAY (please see daily specials)	\$POA	
CRUMBED KING GEORGE WHITING (3) fennel & apple slaw, chips, aioli & lemon	\$38.0	

PUB FARE

SALT & PEPPER SQUID chips, salad, aioli & lemon	\$22.0	
FISH & CHIPS (beer battered or grilled) salad, tartar sauce & lemon	\$22.0	GFO
BEEF SCHNITZEL 300g Angus Beef in herb & garlic crumb, chips, salad & choice of sauce	\$23.0	
CHICKEN SCHNITZEL house crumbed chicken breast, chips, salad & choice of sauce	\$23.0	
BEEF SLIDERS (3) beef patties, lettuce, tomato, cheese, aioli & beetroot with chips	\$22.0	
LARGS FRIED CHICKEN BURGER smashed avocado, lettuce, tomato, cheese & chipotle with chips	\$22.0	
STEAK SANDWICH bacon, French onion cream cheese, rocket tomato & aioli with chips	\$22.0	
BEEF, BACON & GUINNESS PIE chips, salad & tomato relish	\$22.0	
LARGS PIER SALAD snow peas, semi dried tomatoes, olives, roast capsicum, avocado, red onion, mixed leaves & basil pesto Add Grilled Chicken Add Grilled Halloumi	\$17.0 \$7.5	V GF
CAESAR SALAD cos lettuce, warm bacon, parmesan cheese, croutons, poached egg, anchovies & classic Caesar dressing Add Grilled Chicken	\$17.5 \$7.5	GFO

GF = GLUTEN-FREE | GFO = GLUTEN-FREE OPTION | V = VEGETARIAN | VE = VEGAN | VEO = VEGAN OPTION AVAILABLE

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SAUCES & TOPPINGS

GRAVY, PEPPERCORN, MUSHROOM, DIANE	\$2.5
PARMIGIANA, HAWAIIAN, CREAMY GARLIC SAUCE, RED WINE JUS (GF)	\$3.0
CREAMY GARLIC PRAWN SAUCE	\$12.0

SIDES

GARDEN SALAD mixed leaves, tomato, cucumber, olives, red onion & balsamic dressing	\$10.0	V	GF
BOWL OF CHIPS with aioli	\$10.0	V	GFO
WEDGES with sweet chili & sour cream	\$10.0	V	
SWEET POTATO CHIPS with chipotle aioli	\$12.5	V	
SAUTEED GREEN VEGETABLES	\$10.0	V	GF
DUCK FAT & ROSEMARY ROAST POTATOES	\$10.0	V	GF

WOOD OVEN PIZZAS

SALTY PIG BBQ sauce base, ham, bacon, pork belly, onion, mozzarella & fresh herbs	\$22.0	
HAWAIIAN smoked ham, pineapple, mozzarella & dried oregano	\$20.0	
ITALIAN sopressa, pepperoni, roast capsicum, mushroom, olives, onion, mozzarella & parsley	\$22.0	
MARGHERITA napolitana base, roast tomatoes, bocconcini cheese, & basil	\$20.0	V
VEGAN basil pesto base, roast pumpkin, artichoke, olives, capsicum & vegan cheese	\$22.0	V
CHICKEN & PANCETTA creamy garlic base, mushroom, onion & topped with basil & shaved parmesan	\$22.0	
CALABRESE napolitana base, pepperoni, swiss brown mushrooms, chilli, onion, basil & buffalo mozzarella	\$22.0	
SMOKED SALMON cherry tomatoes, spring onions, capers & bocconcini cheese topped with rocket & aioli	\$24.0	
Gluten Free Bases / Available ADD	\$4.0	

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DESSERT

BAKED CHEESECAKE berry compote & double cream	\$12.5	
PEANUT BUTTER PARFAIT chocolate ganache & salted caramel	\$12.5	
ELDERFLOWER PANNA COTTA fresh strawberry & mango, meringue wafer	\$12.5	GF
BANANA PUDDING white chocolate & chocolate ice cream	\$12.5	
TRIO OF ICE CREAM selection of ice cream with house made almond bread	\$8.0	V
CHEESE PLATE 3 Australian cheeses with fruit, nuts, lavosh & crackers	\$18.0	V

COCKTAILS

APEROL SPRITZ Aperol, Prosecco, soda	\$12.0
PASSIONFRUIT SPRITZ Passionfruit, Prosecco, soda	\$12.0
PEACH SPRITZ Peach, Prosecco, soda	\$12.0
MARGARITA Tequila, Cointreau, lime	\$16.0
SINGAPORE SLING Gin, Herring Cherry, D.O.M Benedictine, Triple Sec, pineapple, lime	\$16.0
ESPRESSO MARTINI Vodka, Mr Black, sugar, espresso	\$18.0
PINA COLADA Rum, coconut cream, pineapple	\$16.0
NEGRONI Gin, Campari, Martini Rubino Vermouth	\$16.0
MOSCOW MULE Vodka, lime, fig & cinnamon, ginger beer	\$16.0

HIGH ROLLERS

MILAGRO ANEJO BARREL RESERVE MARGARITA Tequila, Pierre Ferrand Dry Curacao, agave	\$42.0
JACK DANIEL'S NO27 OLD FASHIONED Bourbon, sugar, bitters	\$44.0