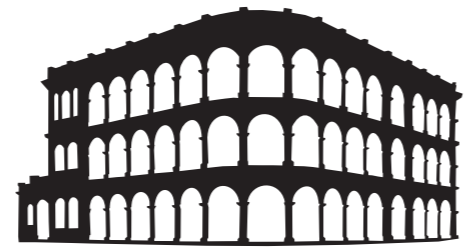


MENU



LARGS PIER HOTEL
 ICONIC SINCE 1882

TO START & TO SHARE

GARLIC BREAD focaccia bread (2) smothered in garlic butter toasted in our wood oven	\$6.0 (V)
SOUP OF THE DAY served with garlic bread (please see daily specials)	\$8.0
TOMATO BRUSCHETTA (2) garlic-rubbed focaccia bread topped with vine ripened tomatoes, onion, basil & balsamic	\$12.5 (V)
TRIO OF DIPS house-made dips with warm pita bread (please see daily specials)	\$12.5 (V)
CHEESY GARLIC & ROSEMARY BREAD wood oven-fired pizza base, topped with feta, rosemary, garlic & mozzarella cheese	\$13.0 (V)
STICKY TAMARIND CHICKEN WINGS sesame seeds & coriander	\$13.0
HOUSE MADE DUCK SPRING ROLLS (2) slaw & hoisin sauce	\$15.0
SALT & PEPPER SQUID aioli & lemon	\$13.0
PUMPKIN RISOTTO BALLS aioli & shaved parmesan	\$13.0 (V)
SLOW COOKED LAMB CROQUETTES (6) sesame crumbed with butternut squash puree & jus	\$15.0
OYSTERS NATURAL OR KILPATRICK with lemon	1/2 Doz \$19.0 1Doz \$38.0 (GF)
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
DRINKER'S PLATTER salt & pepper squid, beef & pork sliders (4), Kilpatrick Oysters (4), sticky chicken wings, duck spring rolls (2), chips & dipping sauces	\$60.0



**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.*

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

MAINS

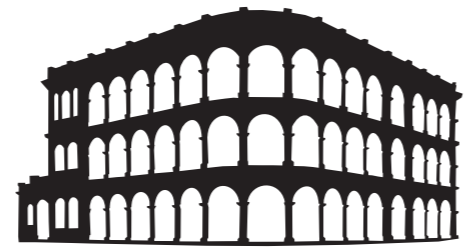
300G CHAR-GRILLED SCOTCH FILLET chips & salad <u>or</u> potato bake & sauteed greens with choice of gravy	\$40.0 (GFO)
BRAISED BEEF CHEEKS soy-braised, rice & Asian greens	\$29.5 (GF)
KANGAROO FILLET (MR) crushed sweet potato, sautéed broccolini & jus	\$28.5 (GF)
PROSCIUTTO-WRAPPED CHICKEN BREAST potato bake, sauteed green vegetables & jus	\$27.0 (GF)
SRI LANKAN CHICKEN CURRY steamed basmati rice, roti bread, fried shallots & minted yoghurt	\$25.0
CRACKLING PORK BELLY seared scallops, cauliflower puree, shaved radish & jus	\$32.5 (GF)
PAN FRIED GNOCCHI pumpkin, broccoli, pine nuts, raisins & blue cheese	\$28.0 (V)
ROAST JAP PUMPKIN sauteed broccolini, butternut squash puree, tofu, seeds & nuts	\$26.0 (V, VE)
BRAISED LAMB SHANK mash potato, roast root vegetables & jus	\$26.0 (GF)
BEEF, BACON & DARK ALE PIE house made with mash potato, peas & jus	\$23.0
SEAFOOD PLATE Kilpatrick oysters (2), whole king prawns (2), salt & pepper squid & beer battered King George Whiting (1) with salad, chips & tartare sauce	\$40.0
CHEF'S FISH SPECIAL (please see daily specials)	\$POA
CHEF'S PASTA SPECIAL (please see daily specials)	\$POA

PUB FARE

FISH & CHIPS (2) (beer-battered or grilled) salad, tartare sauce & lemon	\$23.0 (GFO)
SALT & PEPPER SQUID chips, salad, aioli & lemon	\$23.0
KING GEORGE WHITING (3) (beer-battered or grilled) chips, salad, tartare sauce & lemon	\$37.5 (GFO)
BEEF SCHNITZEL 300g Angus Beef in herb & garlic crumb, chips, salad & choice of gravy	\$23.0
CHICKEN SCHNITZEL house-crumbed chicken breast, chips, salad & choice of gravy	\$23.0
PULLED PORK SLIDERS (3) BBQ pork belly, coleslaw & American mustard in sweet buns	\$23.0
LARGS BURGER house-made beef & pork pattie, bacon, lettuce, tomato, cheese, aioli & beetroot relish with chips	\$23.0
OPEN CHICKEN FOCACCIA roast pumpkin, baby spinach, feta, pine nuts & sticky onion on a wood-fired garlic focaccia	\$22.0
PORK BELLY SALAD cucumber, carrot, sprouts, rice noodles, fresh herbs & chilli soy dressing	\$23.0
CAESAR SALAD cos lettuce, bacon, parmesan cheese, croutons, poached egg, anchovies & house made Caesar dressing	\$17.5
Add Grilled Chicken	\$7.5



MENU



LARGS PIER HOTEL
ICONIC SINCE 1882

SAUCES & TOPPINGS

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

SIDES

GARDEN SALAD mixed leaves, tomato, cucumber, olives, red onion & balsamic dressing	\$8.0 (V, GF)
SAUTEED GREEN VEGETABLES	\$10.0 (V, GF)
CHIPS aioli or tomato sauce	\$10.0 (V)
WEDGES sweet chili & sour cream	\$10.0 (V)
SWEET POTATO CHIPS chipotle mayo	\$12.5 (V)
ROAST ROOT VEGETABLES	\$10.0 (V, GF)

WOOD OVEN PIZZAS

SALTY PIG BBQ sauce base, ham, bacon, pork belly, onion, mozzarella & fresh herbs	\$23.0
HAWAIIAN smoked ham, pineapple, mozzarella & dried oregano	\$20.0
ITALIAN sopressa, pepperoni, roast capsicum, mushrooms, olives, onion & mozzarella	\$23.0
MARGHERITA napolitana base, roast tomatoes, bocconcini & torn basil	\$20.0 (V, VEO)
VEGAN basil pesto base, roast pumpkin, artichoke, olives, capsicum & vegan cheese	\$22.0 (V, VE)
LAMB slow roasted lamb, tomatoes, olives, onion, mozzarella & feta topped with rocket	\$23.0
TANDOORI CHICKEN capsicum, onion, tomato & mozzarella topped with coriander & yoghurt drizzle	\$23.0
PRAWN & CHORIZO tomato & bocconcini cheese base topped with rocket & aioli drizzle	\$25.0

GLUTEN-FREE BASE ADD \$4.0

DESSERT

RHUBARB & APPLE CRUMBLE vanilla ice cream	\$12.5 (V)
STICKY DATE PUDDING butterscotch sauce & double cream	\$12.5 (V)
CHOCOLATE & PISTACHIO NUT BROWNIE salted caramel ice cream	\$12.5 (V)
LEMON TART double cream & fresh berries	\$12.5 (V)
TRIO OF ICE CREAM selection of ice cream with house-made almond bread	\$8.0 (V)
CHEESE PLATE selection of 3 Australian cheeses with fruits, nuts, lavosh & crackers	\$18.0 (V)



COCKTAILS

APEROL SPRITZ Aperol, Prosecco, Soda	\$14.0
KIS WILD SPRITZ KIS Wild Gin, Limoncello, Sparkling Wine, Lemon, Soda	\$14.0
STRAWBERRIES AND CREAM Vodka, Apple, Strawberries, Coconut Cream	\$16.0
COCONUT MARGARITA Coconut Tequila, Cointreau, Agave, Lime	\$16.0
SINGAPORE SLING Gin, Cherry Brandy, D.O.M Benedictine, Dry Curacao, Pineapple	\$16.0
PEANUT BUTTER ESPRESSO MARTINI Sheep Dog Peanut Butter Whiskey, Mr Black, Sugar, Espresso	\$18.0
PINA COLADA Rum, Coconut Cream, Pineapple, Lime	\$16.0
RAFFAELLO Baileys, Licor 43, Coconut, Almond, Macadamia	\$18.0
MOSCOW MULE Vodka, Lime, Fig & Cinnamon Bitters, Ginger Beer	\$16.0
FANCY ORANGE SOUR Grand Marnier, Never Never Fancy Fruit Cup, Sugar, Lemon, Whites	\$18.0

HIGH ROLLERS

MILAGRO ANEJO BARREL RESERVE MARGARITA Tequila, Pierre Ferrand Dry Curacao, Agave	\$44
JACK DANIEL'S NO.27 OLD FASHIONED Bourbon, Sugar, Bitters	\$44

