

TO START OR SHARE

GARLIC BREAD (2)
WOOD-OVEN TOASTED CIABATTA WITH GARLIC BUTTER \$10 (V)

DIPS PLATE
HUMMUS, TZATZIKI & BABA GHANOUSH DIPS WITH WOOD-OVEN FLAT BREAD \$18 (V, VGO, GFO)

CHEESY GARLIC PIZZA BREAD
WITH MOZZARELLA, ROSEMARY & FETA \$18 (V, VGO, GFO)

TOMATO BRUSCHETTA
WOOD-OVEN TOASTED CIABATTA WITH FRESH TOMATO, RED ONION, BASIL, EXTRA VIRGIN OLIVE OIL & GARLIC \$17 (VG)

WOOD-OVEN SCHIACCIATA
PEPPER MORTADELLA, RICOTTA, ROCKET, EXTRA VIRGIN OLIVE OIL \$18

FRIED CHICKEN WINGS
WITH SPICY BUFFALO SAUCE, CELERY, BLUE CHEESE MAYO \$18

HALF KILO BLACK MUSSELS
WITH NAPOLI SAUCE, WHITE WINE, CHILLI, GARLIC, PARSLEY & TOASTED CIABATTA \$28 (GFO)

SALT & PEPPER SQUID
WITH AIOLI & LEMON \$18

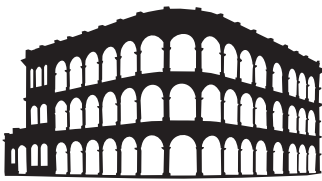
SALT & PEPPER AUSTRALIAN PRAWNS
THAI SALAD, NAM JIM, FERMENTED CHILLI MAYO \$27

BLACK TRUFFLE ARANCINI (4)
TRUFFLE AIOLI, PARMIGIANO, BLACK PEPPER \$16 (V)

WOOD-OVEN ROASTED BARRAMUNDI WINGS
SWEET MISO, GINGER & SESAME GLAZE, LEMON, CHIVES \$19

OYSTERS
NATURAL WITH LEMON, MIGNONETTE WITH SHALLOTS, CHARDONNAY VINEGAR & BLACK PEPPER OR KILPATRICK 1/2 DOZ \$25 / DOZ \$47 (GF)

DRINKERS PLATTER
SALT & PEPPER SQUID, PULLED PORK SLIDERS (4), OYSTERS KILPATRICK, FRIED CHICKEN WINGS, TRUFFLE ARANCINI, BARRAMUNDI WINGS, CHIPS, DIPPING SAUCES \$76



LARGS PIER HOTEL
ICONIC SINCE 1882

SALADS

CAESAR SALAD
CRISPY PANCETTA, BABY COS, GARLIC CROUTONS, SHAVED PARMESAN, WHITE ANCHOVY, BUTTERMILK DRESSING \$24 (GFO)
ADD GRILLED CHICKEN +\$7

LARGS SALAD
MIXED GREEN LEAVES, SEMI-DRIED TOMATOES, ROAST RED PEPPERS, OLIVES, SPANISH ONION, TOMATO, CUCUMBER, AVOCADO, BASIL DRESSING \$24 (VG, GF)
ADD GRILLED CHICKEN +\$7

THAI RARE BEEF SALAD
THINLY SLICED STEAK, CORIANDER, MINT, PEANUTS, FRIED SHALLOTS, GREEN APPLE, TOASTED RICE, CHERRY TOMATO, NAM JIM \$30 (GF)

MAINS

STEAK FRITES
300G MSA SCOTCH FILLET, SHOESTRING FRIES, RED WINE JUS, CAFÉ DE PARIS BUTTER \$47

PAN ROASTED SALMON
QUINOA TABBOULEH, CANDIED WALNUTS, BARBERRIES, MINT, RED PEPPER ROMESCO \$40 (GF)

BLUE SWIMMER CRAB SPAGHETTI
FERMENTED CHILLI, TOMATOES, LEMON BUTTER, CHIVES \$35

LAMB RUMP
CHICKPEA HUMMUS, PERSIAN CUCUMBER SALAD, DUKKAH, POMEGRANATE, CHARRED CIABATTA \$38 (GFO)

CHARGRILLED KANGAROO FILLET
BURNT ONION PUREE, STICKY ROOT VEGETABLES, JUNIPER BERRY JUS \$37 (GF)

PAN ROASTED CHICKEN BREAST
BUTTERY MASHED POTATOES, SAUTEED GREEN VEGETABLES, JUS \$35 (GF)

CHARGRILLED PORK CHOP
WOOD ROASTED HISPI CABBAGE, N'DUJA, APPLE \$38 (GF)

GARLIC AUSTRALIAN TIGER PRAWNS
CREAM, WHITE WINE, PARSLEY, CHIVES, STEAMED RICE, GARLIC RUBBED CIABATTA, LEMON \$37 (GFO)

WOOD ROASTED CAULIFLOWER
TAHINI YOGHURT, DUKKAH, POMEGRANATES, CURRY LEAF, FERMENTED CHILLI BUTTER \$30 (V, VGO ,GF)

PUB CLASSICS

SALT & PEPPER SQUID
CHIPS, SALAD, AIOLI, LEMON \$29

BEER BATTERED FISH (2)
CHIPS, SALAD, TARTARE, LEMON \$29

KING GEORGE WHITING (3)
CHIPS, SALAD, TARTARE, LEMON \$43

LARGS BURGER
CHUCK & BRISKET PATTY, BACON, SPECIAL SAUCE, AMERICAN CHEESE, COS, TOMATO, TURKISH BUN, CHIPS \$27

BUTTERMILK FRIED CHICKEN BURGER
SPECIAL SAUCE, COS LETTUCE, TOMATO, AMERICAN CHEESE, PICKLES, AVOCADO, TURKISH BUN, CHIPS \$27

SEAFOOD PLATE
NATURAL OYSTERS, KING GEORGE WHITING, SALT & PEPPER SQUID, SPENCER GULF PRAWNS, CHIPS, TARTARE, LEMON \$47

DARK ALE, BEEF & BACON PIE
SALAD, CHIPS, TOMATO RELISH \$30

BAROSSA VALLEY PORK SAUSAGES
BUTTERY MASHED POTATOES, GREEN PEAS, CARAMELISED ONION GRAVY \$29

PULLED PORK SLIDERS
CAROLINA GOLD BARBECUE SAUCE, APPLE SLAW, DILL PICKLE, CHIPS \$26

BEEF SCHNITZEL
CHIPS, SALAD, CHOICE OF SAUCE \$30

HAND-CRUMBED CHICKEN SCHNITZEL
CHIPS, SALAD, CHOICE OF SAUCE \$29

SAUCES + TOPPINGS

GRAVY, MUSHROOM, DIANE, PEPPER \$2.5
RED WINE JUS, CREAMY GARLIC \$3.5
PARMIGIANA WITH NAPOLI SAUCE & MOZZARELLA \$3.5
KILPATRICK WITH BACON, KILPATRICK SAUCE & CHEESE \$4.5
HAWAIIAN WITH PINEAPPLE, NAPOLI SAUCE, SHAVED LEG HAM & MOZZARELLA \$4.5
PRAWNS IN CREAMY GARLIC SAUCE \$12

GF = GLUTEN-FREE | GFO = GLUTEN-FREE OPTION | V = VEGETARIAN
VG = VEGAN | VGO = VEGAN OPTION AVAILABLE

SIDES

- GARDEN SALAD \$10
- SAUTÉED GREENS \$13
- BOWL OF CHIPS WITH AIOLI \$10
- WEDGES WITH SWEET CHILLI & SOUR CREAM \$12
- SWEET POTATO CHIPS WITH CHIPOTLE AIOLI \$13

PIZZA

- MARGHERITA
TOMATO, CONFIT GARLIC, FIOR DI LATTE, BASIL \$24 (V, VGO)
- HAWAIIAN
LEG HAM, PINEAPPLE, MOZZARELLA, SUGO \$24
- PEPPERONI
MOZZARELLA, FERMENTED CHILLI, HONEY, SUGO \$24
- ITALIAN
SOPRESSA, OLIVE, MUSHROOM, ROAST PEPPERS, OREGANO, MOZZARELLA, SUGO \$25

- SALTY PIG
SOPRESSA, BACON, PEPPERONI, HAM, SMOKY BOURBON BBQ SAUCE, MOZZARELLA, RED ONION \$27

- WOOD OVEN ROASTED VEGETABLES
PINE NUTS, SUGO, FETA \$25 (V, VGO)

- PRAWN & CHORIZO
SUGO, MOZZARELLA, ROCKET, AIOLI \$27

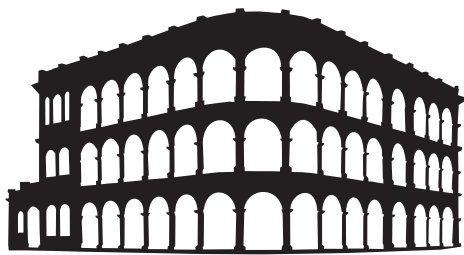
- PROSCIUTTO
BOCCONCINI, ROAST GARLIC OIL, ROCKET, STICKY BALSAMIC \$25

DESSERT

- BROWNIE & SCORCHED ALMOND ICE CREAM SANDWICH
SALTED CARAMEL \$14 (V)
- KULFI SPICED PANNA COTTA
BERRIES, ROSE FAIRY FLOSS, CITRUS BISCOTTI \$14
- STICKY DATE PUDDING
TOFFEE SAUCE, VANILLA BEAN ICE CREAM \$14(V)

**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.*

*PLEASE NOTE A 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



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ICONIC SINCE 1882



A MAIN, DESSERT & SMALL DRINK

\$13

- CHICKEN NUGGETS
CHIPS, TOMATO SAUCE

GRILLED CHICKEN SALAD

- SPAGHETTI BOLOGNAISE
WITH SHAVED PARMESAN

- FISH & CHIPS
LEMON, TARTARE

- PIZZA
HAM & CHEESE OR HAWAIIAN

- DESSERT
KIDS ICE CREAM

PLEASE NOTE THAT WHILST WE EXERCISE DUE CARE, WE CANNOT GUARANTEE THAT
FOOD ITEMS MARKED GF, VG ARE PREPARED IN AN ALLERGEN FREE ENVIRONMENT.

COCKTAILS

- RASPBERRY LEMONCELLO MARTINI \$22
KETEL ONE VODKA, THREEFOLD LEMONCELLO, LEMON JUICE, AQUAFABA, FRESH RASPBERRIES
- TROPICAL PORNSTAR MARTINI \$22
23RD STREET TROPICAL GIN, PASSIONFRUIT PULP, LEMON JUICE, PINEAPPLE JUICE, PROSECCO SERVED ON THE SIDE
- BIRD OF PARADISE \$20
KETEL ONE VODKA, APEROL, PASSIONFRUIT PULP, PINEAPPLE JUICE, ORGEAT SYRUP
- PASSIONFRUIT LONG ISLAND \$20
SMIRNOFF VODKA, GORDON'S GIN, BACARDI WHITE RUM, TRIPLE SEC, PASSIONFRUIT PULP, LEMONADE
- STRAWBERRY POM SOUR \$20
23RD STREET POMEGRANATE VODKA, PAMA POMEGRANATE LIQUEUR, STRAWBERRY SYRUP, LEMON JUICE, AQUAFABA
- MANGO CHILLI MARGARITA \$20
CASAMIGOS BLANCO TEQUILA, TRIPLE SEC, FRESH MANGO PUREE, MANGO SYRUP, LIME JUICE, FERMENTED CHILLI
- MOJITO YOUR WAY \$20
BACARDI WHITE RUM, FRESH MINT LEAVES, CHOICE OF FRUIT & SYRUP (MANGO, STRAWBERRY, PASSIONFRUIT, LIME), LEMONADE OR SODA
- SINGAPORE SLING \$20
TANQUERAY GIN, CHERRY BRANDY, D.O.M BENEDICTINE, TRIPLE SEC, PINEAPPLE JUICE, LIME JUICE, AUSTRALIAN BITTERS, DASH OF GRENADINE
- COCONUT MARGARITA \$20
1800 COCONUT TEQUILA, TRIPLE SEC, LIME JUICE, SHREDDED COCONUT
- BLOOD ORANGE SOUR \$20
TRIPLE SEC, APEROL, LEMON JUICE, AQUAFABA
- SAILOR'S DELIGHT SPRITZ \$18
ALIZE ROSE PASSION, STRAWBERRY SYRUP, CRANBERRY JUICE, SODA OR LEMONADE
- GIN & ELDERFLOWER SPRITZ \$18
THREEFOLD GIN, ST. GERMAIN ELDERFLOWER LIQUEUR, LEMON JUICE, FEVER TREE YUZU & LIME SODA

JUGS

- HIBISCUS SPRITZ \$35
KETEL ONE VODKA, HIBISCUS SYRUP, TRIPLE SEC WITH SODA, OR LEMONADE
- MOJITO YOUR WAY \$35
BACARDI WHITE RUM, FRESH MINT LEAVES, CHOICE OF FRUIT & SYRUP (MANGO, STRAWBERRY, PASSIONFRUIT, LIME), LEMONADE OR SODA
- LONG ISLAND \$35
SMIRNOFF VODKA, GORDON'S GIN, BACARDI WHITE RUM, TRIPLE SEC, LEMON JUICE, COCA-COLA

NON-ALCOHOLIC

- LYRES ITALIAN ORANGE SPRITZ \$12
LYRES ITALIAN ORANGE NON-ALCOHOLIC SPIRIT, FEVER TREE BITTER ORANGE SODA
- LYRES LONDON PINK SPRITZ \$12
LYRES PINK LONDON NON-ALCOHOLIC SPIRIT, LEMON JUICE, SODA
- LYRES FRUIT CUP \$12
LYRES CLASSIC LONDON DRY NON-ALCOHOLIC SPIRIT, PASSIONFRUIT SYRUP, PINEAPPLE JUICE, DASH OF GRENADINE