

MENU

Modern Australian Dining – Melbourne





MODERN AUSTRALIAN DINING - MELBOURNE

ENTRÉES

CHINESE SALT AND PEPPER CALAMARI

\$18

Sichuan salt and pepper, red chili, chives, garlic, lime
(DF, NF)

MARINATED OLIVES

\$16

Sour dough
(V, VG, DF, NF)

PORT PHILLIP BAY OYSTERS

(GF) \$6 EACH / \$32 HALF DOZEN

Finger lime, vinaigrette, lime
(GF, DF, NF)

SEARED HERVEY BAY SCALLOPS

\$22

Crisp prosciutto, truffle beurre blanc
(NF)

CHICKEN TENDERS

\$20

Smoked paprika, gherkins, blue cheese sauce
(NF)

HEIRLOOM TOMATO & BURRATA

(V) \$20

Basil oil, Davidson plum dressing, toasted sourdough
(V, NF)

CRISPY PORK BELLY

\$25

coriander, pickled fennel, spiced jus
(GF, NF)

CHICKEN DUMPLINGS

\$18

spicy tomato chutney, spring onions
(NF)

TRIO OF CROQUETTES(TRUFFLE, CHEESE, CHORIZO)

\$16

special sauce, parmesan, chives
(V)

PIER 17 SEASONED TRIPLE COOKED WEDGES

(V) \$20

sour cream and sweet chill
(V, NF)

CHEESE SELECTION

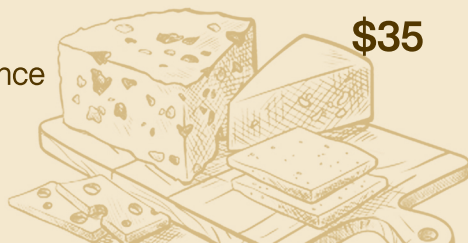
\$22

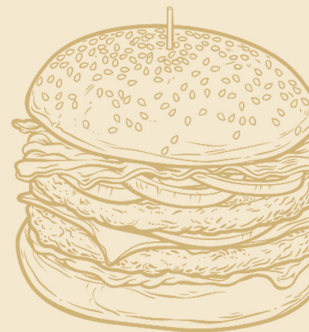
Artisan Victorian cheeses, quince paste, lavosh crackers
(V)

ANTI PASTO PLATTER

\$35

salami, prosciutto, mortadella, olives, blue cheese, brie cheese, quince
paste, lavosh crackers, seasonal fruits
(NF)





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MAINS

MARKET FISH

Truffle beurre Blanc, Charred Asparagus, Finger Lime, Lime cheek
(GF,NF)

\$44

GRASS-FED O'CONNOR SCOTCH FILLET (300G, GIPPSLAND)

Chips, salad and mushroom gravy
(GF, NF)

\$55

WESTERN DISTRICT LAMB CHOP

Herb sauce, Greek salad, Lemon
(GF, NF)

\$48

GREEN RISOTTO

Asparagus, green peas, spinach, parmesan, garlic, white wine
(V, GF, NF)

\$34

PRAWN LINGUINE

Crystal Bay prawns, chili, garlic, cherry tomatoes, white wine, parmesan, Lemon
(NF)

\$38

CHICKEN PARMA

Napoli sauce, smoked ham, mozzarella, garden salad, chips
(NF)

\$34

CRISPY FISH & CHIPS

Rockling, Beer batter, fries, tartare, lemon
(NF)

\$34

PIER 17 WAGYU BURGER

Double beef patty, Brioche bun, sliced tomato, cheddar, red onion, bacon, house sauce, chips
(NF)

\$32

FREE-RANGE CHICKEN BURGER

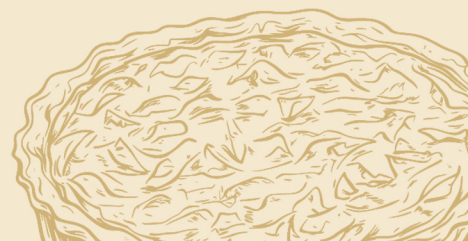
Buttermilk fried chicken, cheddar, slaw, house sauce, brioche bun, fries
(NF)

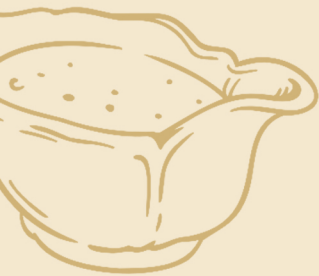
\$28

BEEF & GUINNESS PIE

Guinness, mash, green peas, red wine jus
(NF)

\$30





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SAUCES

MUSHROOM GRAVY	GF
PEPPERCORN SAUCE	GF
RED WINE JUS	GF

DESSERTS

VANILLA PANNA COTTA (GF)	\$16
TIRAMISU CHEESECAKE (V)	\$16
VANILLA OR CHOCOLATE ICE CREAM (V, GF, NF)	\$18

SIDES FOR TABLE

BUTTERY MASH (V, NF)	\$14
FRIES (V, VG, DF, NF)	\$13
GARDEN SALAD (V, VG, GF, DF, NF)	\$13
SEASONAL GREENS WITH TOASTED ALMOND FLAKES (GF, V)	\$14
CHARRED BABY CARROTS Wildflower honey & thyme (NF, GF, V)	\$15
ONION RINGS (GF, NF)	\$12



DIETARY INDEX

(GF = Gluten Free | V = Vegetarian | VG = Vegan | DF = Dairy Free | NF = Nut Free)

