MENU

Modern Australian Dining – Melbourne

PIER 17

BAR & GRILL

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MODERN AUSTRALIAN DINING - MELBOURNE

ENTREES

SCOLLOP WITH N'DUJA BUTTER — $24
3 PCS OF SCOLLOPS WITH N'DUJA BUTTER FINISHED FINGER LIME AND CHERVIL

CALAMARI WITH SMALL SALAD — $20
DEEP FRIED CALAMARI SERVE WITH LEMON WEDGE AND SMALL SIZE SALAD

OYSTER WITH MIGNONETTE — $28
6 PCS OF OYSTERS SERVE WITH MIGNONETTE, FINISHED FINGER LIME AND CHERVIL

CHICKEN TENDER — $20
3 PCS OF DEEP FRIED CHICKEN TENDER SERVE WITH HOUSE MADE CHIPOTLE MAYO AND CORNICHON

CHICKEN WINGS (6 PCS) — $20
6 PCS OF MARINADE CHICKEN WINGS SERVE WITH CHIPOTLE MAYO ON THE SIDE

CHICKEN SKEWER (2 PCS) — $22
2 PCS OF MARINADE CHICKEN SKEWERS AND PLUM DRESSING FINISHED CHOPPED CHIVE

LAMB SKEWER (2 PCS) — $24
2 PCS OF MARINADE LAMB SKEWERS SERVE WITH HOUSE MADE CHIMICHURRI

KING PRAWN SKEWER (2 PCS) — $25
2 PCS OF TIGER PRAWN SKEWERS SERVE WITH LIME CHEEK

CHICKEN TACO — $22
2 PCS OF GRILLED CHICKEN WITH TOMATO SALSA TACO, FINISHED CHIPOTLE MAYO AND CHICKEN SKINS CRUMB SERVE WITH LIME CHEEK

FICH TACO — $22
2 PCS OF DEEP FRIED ROCKLING FISH WITH SLAW MIX, FINISHED HOUSE MADE TARTAR SAUCE SERVE WITH LEMON WEDGE

VEGAN TACO — $22
2 PCS OF GREEN MANGO AND PAPAYA SALAD WITH ROASTED CAULIFLOWER, FINISHED HOUSE MADE LEMON DRESSING AND ALMOND

SLOW COOKED LAMB RIBS — $24
5-6 PCS OF 13 HRS SLOW COOKED LAMB RIBS SERVE WITH HOUSE MADE CHILI JAM, CORIANDER AND ROASTED PISTACHIO

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MAINS

WAGU BURGER — $34
DOUBLE WAGE PATTY, AMERICAN CHEESE, BUTTER AND CORAL LETTUCE, SLICED TOMATO AND RED ONION, AIOLI, BBQ SAUCE SERVE WITH CHIPS

CHICKEN BURGER — $30
MARINADE CHICKEN THIGH, AMERICAN CHEESE, COLESLAW, CHIPOTLE MAYO, SAUCE AURORE, SERVE WITH CHIPS

VEGAN BURGER — $30
HOUSE MADE TOFU PATTY, BUTTER AND CORAL LETTUCE, GRILLED PINEAPPLE AND PLUM DRESSING AND BBQ SAUCE, SERVE WITH CHIPS

SEAFOOD BURGER — $34
HOUSE MADE PRAWN PATTY, BETTER AND CORAL LETTUCE, GRILLED PINEAPPLE, CHIPOTLE MAYO AND TARTAR SAUCE, SERVE WITH CHIPS

BEEF GUINNESS PIE — $30
HOUSE MADE GUINNESS BEEF PIE SERVE WITH POTATO MASH, GREEN PEA AND RE WINE JUS

CREAMY CHICKEN & MUSHRROM PIE — $28
HOUSE MADE CREAMY CHICKEN & MUSHROOM PIE, SERVE WITH SALAD

PRAWN LINGUINI — $38
BUTTER SAUCE BASE PRAWN PASTA

SPICY HEIRLOOM TOMATO LINGUINI — $32
SPICY HEIRLOOM TOMATO PASTA WITH CHARRED BROCCOLINI

CREAMY PORCINI & TRUFFLE RISSO — $38
PORCINI MUSHROOM, WILD MUSHROOM DUXELLES, TRUFFLE PASTE

GRILLED ZUCCHINI RISSO — $34
GRILLED ZUCCHINI, SHALLOT, GARLIC, CREME FRAICHE, LEMON AND GRILLED ASPARAGUS

CHICKEN PARMA — $34
CHICKEN PARMA, CHIPS AND SALAD

FISH & CHIPS — $36
3 PCS OF ROCKLING FISH , SHIPS, SALAD SERVE WITH HOUSE MADE TARTAR SAUCE

SCOTCH FILLET (300 G) — $54
300G OF SCOTCH, SMALL SIZE OF CHIPS AND SALAD (CHOOSE ONE SAUCE)



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MAINS

PORTERHOUSE (300 G) $50

300G OF PORTERHOUSE, SMALL SIZE OF CHIPS AND SALAD (CHOOSE ONE SAUCE)

EYE-FILLET (250 G) $58

250G OF EYE-FILLET, SMALL SIZE OF CHIPS AND SALAD (CHOOSE ONE SAUCE)

CAULIFLOWER STEAK $45

ROASTED CAULIFLOWER, LEEK AND CELERIAC CREAM, TOASTED SEEDS WITH SWEET POTATO PUREE

LAMB CUTLETS WITH GREEK SALAD (4 PCS) $48

4 PCS OF LAMB CUTLETS WITH SMALL SIZE OF GREEK SALAD AND CHIMICHURRI SAUCE

MARKET FISH: 4 DIFFERENT FISH & GARNISH

BARRAMUNDI $48

PAN SEALED BARRAMUNDI WITH WITH FARO SALAD (DICED ROME TOMATO, SHALLOT, LEMON AND HERBS)

SNAPPER $48

PAN SEALED SNAPPER WITH GREEN AROMATIC MANGO & PAPAYA SALAD WITH THAI STYLE DRESSING

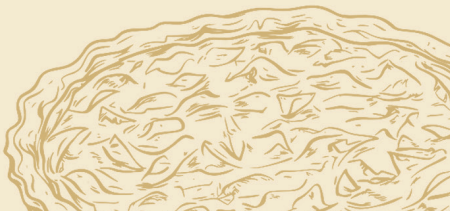
SALMON $48

PAN SEALED WHITE MISO MARINADE SALMON WITH COUSCOUS AND EDAMAME

DORI (JOHN OR MIRROR) $48

PAN SEALED DORI FISH WITH CREAMY MASH, GREEN PEA AND GRILLED ASPARAGUS





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SALADS

HEIRLOOM TOMATO & BURATTA $26
HEIRLOOM & ROME TOMATOES, HERBS, HOUSE MADE LEMON DRESSING, PLUM DRESSING, ITALIAN GLAZE AND BURATTA CHEESE

GREEK SALAD $16
MESCLUN GREENS, HOUSE MADE LEMON DRESSING, DICED FETA CHEESE, BLACK OLIVES AND ITALIAN GLAZE

GARDEN SALAD $15
MESCLUN GREENS AND HOUSE MADE LEMON DRESSING

GRILLES CHICKEN SLAW SALAD $26
GRILLED CHICKEN THIGH, COLESLAW, HOUSE MADE LEMON DRESSING, AIOLI, HERBS, FRIED SHALLOT

ALL KIDS MENU SERVE WITH 1 SCOPE OF ICE CREAM

KIDS CHEESE BURGER $20
SINGLE WAGE PATTY AND AMERICAN CHEESE WITH CHIPS

KIDS CHICKEN PARMA $20
HALF SIZE CHICKEN PARMA WITH CHIPS

KIDS CHICKEN NUGGET $20
MIXED 6 PCS OF CHICKEN NUGGETS AND CHIPS

DESSERT

STICKY DATE PUDDING WITH ICE CREAM $18
HOUSE MADE STICKY DATE PUDDING, BUTTER SCOTCH, SERVE WITH ONE SCOPE OR VANILLA ICE CREAM AND ROASTED HAZELNUT

BASQUE CHEESE CAKE $20
HOUSE MADE BASQUE CHEESE CAKE WITH CONDENSED MILK AND ROASTED COCONUT FLAKE

LEMON EGG TART <FUNCTION ONLY>

CHOCOLATE BROWNIE <FUNCTION ONLY>

VODKA

TTIO'S HANDMADE VODKA	$12
GRAY GOOSE VODKA	$15
CIROC	$15
BELVEDERE	$16
ABSOLUTE ELYX	$18
STOLICHNAYA ELIT	$19
BELUGA NOBEL	$21
BELUGA GOLD LINE	$30





GIN

1. BOMBAY SAPPHIRE	$13
2. TANQUERAY LONDON DRY	$13
3. FOUR PILLERS RARE DRY	$14
4. ROKU JAPANESE GIN	$14
5. HENDRICK'S	$15
6. THE BOTANIST	$18
7. MONKEY 47	$28

TEQUILA

1,. TEREMANA REPOSADO	$14
2. CASAMIGOS BLANCO	$15
3. CASAMIGOS REPOSADO	$17
4. PATRON SILVER	$15
5. DON JULIO BLANCO	$15
6. DON JULIO REPOSADO	$17
7. PATRON REPOSADO	$17



RUM

WHITE RUM

1. BACARDI SUPERIOR WHITE RUM	$12
2. DIPLOMATIC PLANAS	$15
3. PLANTATION 2STARTS	$15

DARK RUM

1. BUNDABERG	$12
2. DIPLOMATIC RESERVA	$18
3. PLANTATION DARK RUM	$14



RUM



SPICED RUM

1. CAPTAIN MORGAN	$12
2. SAILOR JERRY SPICED RUM	$12
3. THE KRAKEN	$15



WHISKY

BLENDED & BOURBON

1. CANADIAN CLUB	$12
2. MONKEY SHOULDER	$14
3. JOHNNIE WALKER BLACK LABEL	$15
4. JOHNNIE WALKER GOLD LABEL	$20
5. JOHNNIE WALKER BLUE LABEL	$36
6. CHIVAS REGAL 18 YEARS	$22
7. MAKERS MARK 46	$15
8.JACK DANIELS SINGLE BARREL	$18

JAPANESE WHISKY

1. NIKKA FROM THE BARREL	$32
2. HIBIKI JAPNESE WHISKEY	$30
3. YAMAZAKI 12 YEARS	$55
4. TOKI SUNTORY	$22

WHISKY



SINGLE MALT WHISKY

TALISKER 10 YEARS	$17
ARDBEG 10 YEARS	$17
OBAN 14 YEARS	$18
LAGAVULIN 16 YEARS	$19
GLENFIDDICH 18 YEARS	$28
MACALLAN 12 YEARS SHERRY OAK	$29
MACALLAN 18 YEARS SHEERY OAK	$52
GLENFIDDICH 12 YEARS	$22
GLENMORANGIE 12 YEARS	$22



AMERICAN BOURBON

1. BLANTON'S ORIGINAL SINGLE BARREL	$24

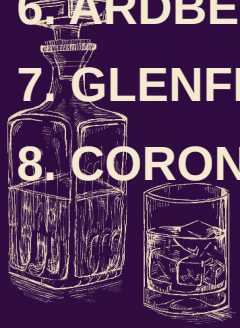
COGNAC

1. HENNESSY VSOP PRIVILEGE	$24
2. HENNESSY XO EXTRA OLD	$35

PREMIUM SELECTION



1. GLENFIDDISH 21	$46
2. GLENFIDDISH 22 YEARS	$50
3. GLENFIDDISH 23 YEARS	$55
4. OCTOMORE (11.1)	$58
5. OCTOMORE (12.2)	$62
6. ARDBEG 25 YEARS	$110
7. GLENFIDDISH	$125
8. CORONATION	$32



FINE AND ULTRA PREMIUM

1. DEANSTON (40 YEARS)	$110
2. HIGHLAND PARK(40 YEARS)	$160
3. MACALLAN (25 YEARS)	$170
4. MACALLAN REFLEXION	$450
5. MACALLAN 200 ANNIVERSARY	$600

RYE WHISKEY

1. WILLETT FAMILY ESTATE RYE WHISKEY	$60

LIQUEURS



1.BAILEYS IRISH CREAM	$12
2.KHALUA COFFEE LIQUEUR	$12
3. APEROL APERITIVO	$12
4. MALEBU COC	$12
5. CAMPARI	$12
6. JAGERMEIST	$13
7. MEDORI	$13
8. COINTREAU/ TRIPLE SEC	$14
9. DISARONNO AMARETTO	$14
10. GALLIANO SAMBUCA BLACK	$14
12. GALLIANO SAMBUCA VANILLA	$14
13. FRANGELICO HAZELNUT LIQUEUR	$14
14. CHAMBORD	$15
15. ST-GERMAIN ELDERFLOWER LIQUEUR	$16



CHAMPAGNE & SPARKLING

BY THE GLASS & BOTTLE

1. NIONIS PROCECCO	GLASS ($14) BOTTLE($65)
1. VEUVE BONNEVAL CHAMPAGNE (CHAMPAGNE, FRANCE)	$145
2. KRAEMER BLANC DE BLANCS (CHARENTE,FRANCE)	$60
3. VEUVE CALCQUOT YELLOW LABEL BRUT NV (CHAMPAGNE, FRANCE)	$160
4. VEUVE CLACQUOT YELLOW LABEL BRUT NW MAGNUM	$460



PREMIUM RED WINES

1.MAGAREY LANE "THE GLENROY" CABERNET SAUVIGNON (COONAWARRA, SOUTH AUSTRALIA)	$199
2. SORBY ADAMS "NEPTUNE RINGS" ARAGO CABERNET SHIRAZ (BAROSSA VALLEY, SOUTH AUSTRALIA)	$199
3. HATCH MCLAREN VALE SHIRAZ (MCLAREN VALE, SOUTH AUSTRALIA)	$199
4. CARLIN DE PAOLO BAROLO DOGG (MCLAREN VALE, SOUTH AUSTRALIA	$199



PREMIUM WINES AT PIER 17

PREMIUM WHITE WINE

1. DOMALNE L. CHATELIAN CHABLIS — $199
   (BURDGUNGY, FRANCE)

2. RUSTENBERG CHARDONNAY — $110
   (STELLENBOSCH, SOUTH AFRICA)

3. CLAIRAULT CHARDONNAY — $75
   (MARGARET RIVER, WA)

4. CLAYMORE" ONE LOVELY DAY" RIESLING — $65
   (CLARE VALLEY, SA)



RED WINES

BY THE GLASS AND BOTTLE

1. PATTRITTI "LAVORE" SHIRAZ (HOUSE RED) — GLASS ($14) BOTTLE($65)
   (MCLAREN VALE, SA)

2. PATTRITTI "LAVORE" CABERNET SAUVIGNON — GLASS ($14) BOTTLE($70)
   (MCLAREN VALE, SA)

3. MAGAREY LANE MERLOT — GLASS ($15) BOTTLE($65)
   (COONAWARRA, SA)

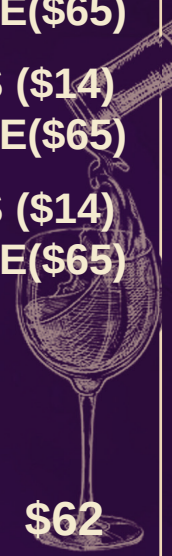
4. HARE RAISING PINOT NOIR — GLASS ($14) BOTTLE($65)
   (YARRA VALLEY, VIC)



WHITE WINE

BY THE GLASS AND BOTTLE

1.GUDILLY SAUVIGNON BLANC (MARGARET RIVER, WA)	GLASS ($15) BOTTLE($65)
2. PATTRITI GRENACHE ROSE (MCLAREN VALE, SA)	GLASS ($15) BOTTLE($65)
3. GUDILLY PINOT GRIS (ADELAIDE, SA)	GLASS ($14) BOTTLE($65)
4. DELISIO ARGENTO PINOT GRIGIO (ADELAIDE HILLS, SA)	GLASS ($14) BOTTLE($65)
5. AMESBURY ESTATE MOSCATO GOLD (LEETON, NSW)	GLASS ($14) BOTTLE($65)



RED WINES

BY BOTTLE ONLY

1. MAGAREY LANE CABERNET SAUVLIGNON (COONAWARA, SA)	$62
2. DOMAIN ROAD PINOT NOIR (CENTRAL OTAGO, NEW ZEALAND)	$95
3. PATTRITTI LOT 3 SHIRAZ (MCLAREN VALE, SA)	$110
4. LAKE HOUSE MERLOT (GREAT SOUTHERN, WA)	$80
5. HICKINBOTHAM PINOT NOIR (MORNINGTON PENINSULA, VIC)	$80
6. CLAIRAULT CABERNET SAUVIGNON (MARGARET RIVER, WA)	$85



BEER ON TAP

SCHOONER	$14
PINT	$18
JUG	$38

BEERS

INTERNATIONAL LAGERS

1. PERONI NASTRO AZZURRO	$13
2. ASAHI SUPER DRY	$12
3. CORONA EXTRA	$15
4. TIGER BEER	$14
5. CARLSBERG	$13
6. BUDWEISER	$13



AUSTRALIAN LAGERS

1. GREAT NORTHEN	$12
2. CARLTON DROUGHT	$12



PALE ALES AND XPA

1. BALTER XPA	$14
2. COOPERS PALE ALE	$13
3. LITTLE CREATURES PALE ALE	$14

CIDERS

1. SOMERSBY APPLE CIDER	$12
2. REKORDERLIG STRAWBERRY AND LIME	$12
3. REKORDERLIG PEAR CIDER	$12

ZERO ALCOHOL BEER

1. HEINEKEN 0.0	$12
2. PERONI NASTRO AZZURRO 0.0	$12

COLD BEVERAGES

PEPSI	$06
PEPESI MAX	$06
SUNKRIST	$06
SPRITE LEMONADE	$06
DRY GINGER ALE	$06
TONIC WATER	$06
REDBULL	$08

WATER

MODA STILL PURE WATER	$07
MODA SPAKLING PURE WATER	$07

JUICES

1. ORANGE JUICE	$06	4. APPLE JUICE	$06
2. CRANBERRY JUICE	$06	5. MANGO JUICE	$06
3. PINEAPPLE JUICE	$06		

Signature COCKTAILS

Crafted for the coast. Defined by Pier 17.

PIER 17 BLOSSOM (POMEGRANATE MARGARITA) — $29

A FLORAL TWIST ON A CLASSIC MARGARITA. TEQUILA, COINTREAU, POMEGRANATE, LIME, AND AGAVE HARMONISED INTO A SMOOTH, REFRESHING BLEND — BRIGHT, ELEGANT, AND DELICATELY BALANCED.

SCARLET WAVE — $28

A BOLD BLEND OF VODKA, POMEGRANATE, AND PASSION FRUIT, SHAKEN TO A SMOOTH, SILKY FINISH. RICHLY FRUITY WITH A BRIGHT CITRUS LIFT — A STRIKING RED COASTAL WAVE WITH EXTRA DEPTH.

PIER LYCHEE BLOSSOM — $28

AN ELEGANT FUSION OF VODKA, SOHO LYCHEE LIQUEUR, AND DELICATE ROSE SYRUP. SWEET, FLORAL, AND DELICATELY AROMATIC — A GENTLE COASTAL BLOOM WITH A SMOOTH, REFRESHING FINISH.

HARBOUR DREAM — $28

A REFRESHING MIX OF PISCO, FRESH LIME JUICE, ELDERFLOWER LIQUEUR, AND PASSION FRUIT. BRIGHT, TROPICAL, AND SUBTLY FLORAL — AN EXOTIC HARBOUR SIGNATURE CRAFTED FOR SMOOTH SIPPING.

CURRY LEAF GIMLET — $27

AN INVENTIVE TWIST FEATURING CURRY LEAF-INFUSED GIN, FRESH LIME JUICE, AND SWEET HONEY SYRUP. SAVORY, CITRUSY, AND PERFECTLY BALANCED — A UNIQUE HERBAL COCKTAIL WITH A WARM, COMPLEX EDGE.

MANGO CHILLI MARGARITA — $28

A FIERY BLEND OF MANGO CHILLI-INFUSED GIN, COINTREAU, AND FRESH LIME JUICE. SWEET, SPICY, AND VIBRANTLY TANGY — A BOLD TROPICAL COCKTAIL WITH AN UNFORGETTABLE KICK.

ROSE LYCHEE SPRITZ — $26

A BUBBLY MIX OF GIN, ROSE WATER, AND LYCHEE PURÉE, TOPPED WITH SPARKLING WINE. EFFERVESCENT, SWEET, AND GRACEFULLY FLORAL — A LIGHT, CELEBRATORY SPRITZ FOR ANY OCCASION.

SUNSET ON THE BAY — $29

A TROPICAL BLEND OF VODKA, APEROL, PINEAPPLE JUICE, LIME JUICE, AND PASSION FRUIT SYRUP. BRIGHTLY LAYERED, GENTLY BITTERSWEET, AND REFRESHING — INSPIRED BY THE WARM COLORS OF A BAY SUNSET.





Classic COCKTAILS

CLASSIC MARGARITA — $23

A TIMELESS MEXICAN CLASSIC BLENDING PREMIUM TEQUILA, COINTREAU, AND FRESH LIME JUICE WITH A SALTED RIM. CRISP, TART, AND DEEPLY SATISFYING.

SPICY MARGARITA — $24

A ZESTY TWIST ON THE CLASSIC FEATURING JALAPEÑO-INFUSED TEQUILA, TRIPLE SEC, AND LIME JUICE WITH A CHILI-SALT RIM. BOLD, FIERY, AND FULL OF CHARACTER.

PORNSTAR MARTINI — $26

A SEDUCTIVE MIX OF VANILLA VODKA, PASSOA, PASSION FRUIT LIQUEUR, AND LIME JUICE, SERVED WITH A SIDE SHOT OF SPARKLING PROSECCO. GLAMOROUS AND TROPICAL.

NEGRONI — $24

AN ICONIC ITALIAN APERITIF COMBINING EQUAL PARTS GIN, CAMPARI, AND SWEET RED VERMOUTH. BITTERSWEET, COMPLEX, AND SOPHISTICATED.

OLD FASHIONED — $24

A REFINED CLASSIC CRAFTED WITH BOURBON WHISKEY, ANGOSTURA BITTERS, AND A TOUCH OF SUGAR; STIRRED OVER ICE WITH AN ORANGE TWIST. RICH, SMOOTH, AND TIMELESS.

COSMOPOLITAN — $23

A VIBRANT COCKTAIL MADE WITH VODKA, COINTREAU, FRESH LIME JUICE, AND A SPLASH OF CRANBERRY JUICE. TART, FRUITY, AND STYLISHLY SERVED.

LONG ISLAND ICED TEA — $24

POTENT BLEND OF VODKA, GIN, RUM, TEQUILA, AND TRIPLE SEC, LIFTED WITH LEMON JUICE AND TOPPED WITH COLA. REFRESHINGLY STRONG WITH A BOLD CITRUS FINISH.

JAPANESE SLIPPER — $24

AN AUSTRALIAN-BORN CLASSIC FEATURING EQUAL PARTS MIDORI MELON LIQUEUR, COINTREAU, AND FRESH LEMON JUICE. SWEET, NEON GREEN, AND DELIGHTFULLY TART.

ESPRESSO MARTINI — $24

A LUXURIOUS PICK-ME-UP COMBINING VODKA, KAHLÚA COFFEE LIQUEUR, AND FRESHLY BREWED ESPRESSO, SHAKEN TO A RICH VELVETY FROTH. INDULGENT AND ENERGIZING.

PIÑA COLADA — $24

A TROPICAL FAVOURITE BLENDED WITH WHITE RUM, RICH COCONUT CREAM, AND FRESH PINEAPPLE JUICE. SMOOTH, CREAMY, AND INSTANTLY EVOCATIVE OF PARADISE.

CLASSIC MOJITO — $24

A REFRESHING CUBAN STAPLE WITH MUDDLED FRESH MINT LEAVES, WHITE RUM, LIME JUICE, AND SUGAR, TOPPED WITH SPARKLING SODA WATER. CRISP AND COOLING.

CLASSIC MARTINI (GIN / VODKA) — $24

THE ULTIMATE CLASSIC — CHOICE OF PREMIUM GIN OR VODKA STIRRED PERFECTLY WITH DRY VERMOUTH, SERVED ICE-COLD WITH A LEMON TWIST OR OLIVE GARNISH. ELEGANT AND CRYSTAL CLEAR.

MOCKTAILS

ZOMBIE SOUR — $19

A VIBRANT NON-ALCOHOLIC BLEND OF FRESH KIWI, TROPICAL PINEAPPLE JUICE, LEMON JUICE, AND CRISP APPLE JUICE, TOPPED WITH SPARKLING SODA OR LEMONADE.

WATERMELON MINT COOLER — $18

REFRESHING WATERMELON JUICE COMBINED WITH FRESH MUDDLED LIME AND LIME JUICE, FINISHED WITH A CRISP SPLASH OF LEMONADE. LIGHT, COOLING, AND FRUITY.

VIRGIN MOJITO — $18

A REFRESHING CLASSIC CRAFTED WITH FRESHLY MUDDLED MINT LEAVES, LIME JUICE, AND SIMPLE SYRUP, STIRRED OVER CRUSHED ICE AND TOPPED WITH SPARKLING SODA WATER.

STRAWBERRY LEMON — $19

A SWEET AND TANGY MIX OF FRESH STRAWBERRIES, FRESH LIME JUICE, SUGAR SYRUP, APPLE JUICE, AND CRANBERRY JUICE, TOPPED WITH FIZZY SODA OR LEMONADE.

SHOTS

JAM DONUT — $16

A SWEET LAYERED SHOT FEATURING CHAMBORD RASPBERRY LIQUEUR AND BAILEYS IRISH CREAM WITH A SUGAR-RIMMED GLASS. TASTES JUST LIKE A FRESH JAM DOUGHNUT.

WET PUSSY — $16

A POPULAR SMOOTH SHOT COMBINING VODKA, PEACH SCHNAPPS, AND A SPLASH OF CRANBERRY JUICE WITH FRESH LIME. FRUITY, SMOOTH, AND EASY TO SIP.

B52 — $16

A CLASSIC LAYERED SHOT COMPOSED OF KAHLÚA COFFEE LIQUEUR, BAILEYS IRISH CREAM, AND GRAND MARNIER TRIPLE SEC. RICH, VELVETY, AND VISUALLY STRIKING.

JÄGERBOMB — $16

AN ENERGIZING PARTY STAPLE FEATURING A SHOT OF HERBAL JÄGERMEISTER DROPPED INTO A GLASS OF ICE-COLD RED BULL ENERGY DRINK. BOLD AND INVIGORATING.

PIER 17
BAR & GRILL

MODERN AUSTRALIAN DINING - MELBOURNE

SIDE

SEASONAL GREEN — $18
CHARRED ASPARAGUS AND BROCCOLINI FINISHED EVOO AND ROASTED ALMOND

CHARRED DUTCH CARROT — $18
CHARRED DUTCH CARROTS FINISHED PLUM DRESSING

CREAMY MASH — $14
HOUSE MADE CREAMY POTATO MASH

CHIPS — $13
SERVE WITH TOMATO SAUCE

WEDGES — $15
SERVE WITH SOUR-CREAM AND SWEET CHILI SAUCE

SAUCE — $04
ALL HOUSE MADE, RED WINE JUS, PEPPERCORN, MUSHROOM GRAVY,
MUSTARD, AIOLI, CHIPOTLE ETC

PLATTER

ENTRÉE PLATTER — $38
3 PCS OF CHICKEN TENDERS, DEEP FRIED CALAMARI, SLOW COOKED
LAMB RIBS WITH BBQ SAUCE

MIXED PLATTER — $95
300G OF PORTERHOUSE, 2 PCS OF CHICKEN SKEWERS, DEEP FRIED CALAMARI,
SLOW COOKED LAMB RIBS WITH SMALL SIZE CHIPS AND SALAD

SEAFOOD PLATTER — $95
3 PCS OF DEEP FRIED ROCKLING FISH, SCOLLOPS AND OYSTERS, CALAMARI,
2 PCS OF KING PRAWN SKEWERS WITH SMALL SIZE CHIPS AND SALAD

ANTI PESTTO PLATTER — $45
BEEF SALAMI, PROSCIUTTO, MORTADELLA WITH MARINADE OLIVES, QUINCE PASTE,
GRAPE, STRAWBERRY AND LAVOSH CRACKERS

CHEESE SELECTION — $34
BLUE, CHEDDAR AND BRIE CHEESE WITH QUINCE PASTE, GRAPE, STRAWBERRY AND
LAVOSH CRACKERS