

FOREWORD

One of the highlights of this new season, is my ultimate summertime favourite heirloom green zebra tomatoes from Antiquity Oaks, Illinois. Bursting with flavours, these tomatoes inspire great passion by the families that have grown them passing their traditions and tastes down through the generations.

This season, we have also sourced a fabulous organic pork from animals raised in the rolling foothills of the Otway ranges in Southwest Victoria in Australia, boasting a tender texture and a discernable flavour. The pairing of the crispy pork belly, with luscious strands of abalone, and the purity of silken tofu is a dish I hope you will all enjoy tasting.

Finally, we are also delighted to bring back some old favourites—like the PIERSIDE signature plateau de fruits de mer, in addition to the original selection of half Maine lobster and seasonal oysters served chilled on ice, we offer brown spotted shrimps and home cured Tasmanian salmon. So take a bottle, take your time, and enjoy.

Bon appétit!

CHEF ROBIN HO

APPETIZERS

OYSTER / COFFIN BAY SA **\$3 EACH**
OYSTER / FANNY BAY C **\$4 EACH**

FRESHLY SHUCKED
WITH CHAMPAGNE SHALLOT VINAIGRETTE
OR DEEP FRIED WITH OATMEAL CRUST, LIME AIOLI

PLATEAU DE FRUITS DE MER (FOR 2) **60**
HALF MAINE LOBSTER, ROCK OYSTERS,
PRAWN COCKTAIL, TUNA TATAKI, CURED SALMON,
BABY OCTOPUS, NEW ZEALAND GREEN SHELL MUSSELS,
VENUS CLAMS AND BROWN SPOTTED SHRIMP

CARPACCIO OF GREEN ZEBRA TOMATOES **18**
RADISH, LEMON AND CAPER DRESSING

ICEBERG WALDORF SALAD **22**
KIKORANGGI, CARAMELIZED
WALNUTS AND SHAVED TRUFFLE

SALAD OF BABY RED BEET ROOT WITH **22**
GOAT CHEESE, HAZELNUT CROSTINI
AND BANYULS REDUCTION*

CHARGRILLED OCTOPUS PANZANELLA **21**
WITH BLACK OLIVES, VINE-RIPENED
TOMATO AND ROCKET

SEAWEED WRAPPED TUNA TEMPURA **18**
MUSTARD AND SOY DRESSING

*VEGETARIAN

SOUP

CELERIAC SOUP WITH BLACK TROMPETTS 18
AND DUCK LIVER TORTELINNI

HOKKAIDO CORN CHOWDER, 16
GRILLED ON ITS COB, FINISHED WITH
CARDAMOM SMOKED BUTTER

WARM STARTERS

CUMIN SPICED CRAB CAKE 18
WITH PICKLED CUCUMBER & CHILLI

SOFT SHELLED CRAB, 18
TOASTED ALMOND, FRESH LEMON
AND PARSLEY VINAIGRETTE

STEAMED WHITE ASPARAGUS 28
WITH IBERICO HAM, SLOW POACHED EGG

PAN ROASTED FOIE GRAS 28
ON TOASTED BRIOCHE,
AGED PORT AND PRUNE

CRISPY KUROBUTA PORK BELLY 26
WITH SILKEN TOFU, ABALONE SILVERS
(20 MINUTES)

HALF LOBSTER POT AU FEU 34
WITH WHITE CAP SHIMEJI, BURNT
PEPPERS AND GLASS NOODLES
(20 MINUTES)

PASTA

HAND CUT SPINACH PASTA	24
WITH CHARRED COURGETTE, FETA CHEESE, PINE NUTS AND TRUFFLE BUTTER	
CAPPELLINI WITH BROWN SHRIMP	24
CROUGETTE AND KOMBU, FRESHLY SHAVED BOTTARGA	
MAINE LOBSTER LINGUINI AGLIO OLIO	32
WITH SWEET BASIL AND CHILL	
(AS A MAIN)	40
BONE MARROW RISOTTO	28
WITH FLAT PARSLEY AND CELERY SALT	

FISH

MARKET FISH

(PLEASE ASK YOUR WAITER FOR TODAY'S SELECTION)

OVEN ROASTED MISO COD WITH	33
MINTED PEA PUREE	
PAN ROASTED TASMANIAN SALMON	32
WITH CAULIFLOWER BEIGNETS AND HORSERADISH	
HAZELNUT CRUSTED KING PRAWNS,	32
CHILLI AND LEMONGRASS LOBSTER SAUCE	

MEAT

**CRISPY DUCK CONFIT WITH
CELERIAC PUREE, BABY GEM
AND WALNUT DRESSING** **34**

CHARRED GRILLED ORGANIC PORK RACK **38**
WITH FAVA BEANS, COMPRESSED
GRANNY SMITH AND GREEN MUSTARD GRAIN

300 DAY GRAIN FED BRAISED BEEF CHEEKS **35**
WITH SAVOY CABBAGE AND BURNT ONION
RISOTTO, PARSELY BEIGNET

**HICKORY GRILLED BLACK ANGUS
STRIPLOIN** WITH SHALLOT TART TARTIN **38**
AND GLAZED BABY CARROTS

SIDES

TOMATO SALAD WITH WHITE BALSAMIC **8**

BABY GEM WITH WALNUT DRESSING **8**

GLAZED CUMIN CARROTS,
PRESERVED LEMON **7**

MINTED PEA PUREE **7**

MASH POTATO WITH TRUFFLE DRESSING **10**

SAUTÉED POTATOES IN DUCK FAT **8**

DESSERT

VANILLA BEAN PANNA COTTA WITH KUMQUAT & BURNT ORANGE	13
WHITE CHOCOLATE AND BAILEYS SOUFFLÉ WITH IRISH BAILEYS ICE CREAM	15
BANANA CREME BRULÉE WITH CARAMEL TARTE FINE, LEMON VERBENA AND MASCARPONE ICE CREAM	15
APPLE CHARLOTTE, PISTACHIO AND RAISINS, VANILLA BEAN ICE CREAM	14
SALTED CARAMEL AND PEANUT BUTTER MOUSSE WITH MILK CHOCOLATE GANACHE AND BANANAS	15
VALRHONA CHOCOLATE FONDANT AND VANILLA BEAN ICE CREAM	15
SELECTION OF HOME MADE ICE CREAM AND SORBET	4.5 PER SCOOP