

# PIER 11

A decorative flourish consisting of a wavy line that starts under the 'P', goes under the 'I', 'E', and 'R', and then extends further under the '11'.

*dinner*

*menu*

available  
monday to sunday  
from 5:30pm

## *bread...*

garlic bread *gfa* 6  
toasted turkish, garlic butter

cheesy garlic bread *gfa* 8  
toasted turkish, garlic butter, cheddar, parmesan, mozzarella

## *oysters...freshly shucked*

natural *gf* ½ dozen ... 24 dozen...44  
lemon wedges

seafood mornay *gf* ½ dozen ... 26 dozen...46  
gratinated

pier 11 kilpatrick *gf* ½ dozen ... 26 dozen...46  
pork belly, pier 11 bbq sauce

## *entrees...*

chef's seafood tasting plate... see daily specials

shredded pork belly spring rolls 15  
chilli lime dipping sauce

roast pumpkin & ricotta tortellini 18  
house made tortellini, almond & sage beurre noisette, cherry tomato,  
sugar snaps, danish feta

salt & pepper calamari *gf* 18  
new zealand calamari, lemon & aioli

shredded confit duck rolls 3 rolls / 6 rolls 18 / 28  
steamed pancakes, sriracha chilli slaw, coriander, mint, cucumber,  
fried shallots, peanuts, roll your own!!!

seared sashimi grade tuna *gfa* 19  
citrus & herb crusted tuna, crisps, beetroot, fresh summer vegetables

chilli & garlic prawns *gfa* 21  
mooloolaba prawns, chilli, cherry tomato, garlic, napoli, shallots, toasted turkish

half shell scallops *gf* 22  
hervey bay scallops, pork belly, apple, celery, radish & walnut

## *mains...*

pan seared coral coast barramundi with chef's accompaniment... please see special list	mp
seafood linguini <i>gfa</i> mooloolaba prawns, south aus mussels, fresh local fish, new zealand calamari, napoli, chilli, tomato, garlic, shallots, white wine	32
prawn & chorizo salad <i>gf</i> mooloolaba prawns, local chorizo, roast red capsicum, cherry tomato, caper berries, kipfler potato, lemon, red onion, mixed leaves, charred turkish	35
bug & crab ravioli house made ravioli in a fennel, tomato & saffron bouillabaisse with 1/2 shell scallop, mooloolaba prawns, south aus mussels, fresh local fish, new zealand calamari, rouille, charred turkish	46
pumpkin & ricotta tortellini house made tortellini, roast mushroom, cherry tomato, broccolini, zucchini, sage & almond beurre noisette, creamy danish feta	29
braised lamb shank <i>gf</i> sovereign, vic tomato & red wine ragu, rosemary, panache of vegetables, creamy mash	30
bbq pork ribs <i>gfa</i> fall off the bone ribs in pier 11 bbq sauce with crispy chips & creamy slaw	32
crispy skin pork belly <i>gf</i> bangalow, nsw sugar snaps, roast kipfler, celeriac, carrot puree, morcilla sausage, cider vinaigrette, pomegranate glaze	33
char-grilled eye fillet <i>gf</i> bindaree, nsw broccolini, dutch carrot, mushroom puree, pea mousse, potato rosti, thyme, red wine jus	44

## *extras/sides...*

panache of seasonal vegetables <i>gf</i>	5
crispy chips      add chef's gravy +3      add aioli +1	6
creamy mash potato <i>gf</i>	7
creamy slaw <i>gf</i> cabbage, carrot, mint, chive, sprouts	7
garden salad <i>gf</i> cucumber, tomato, red onion, green leaves, sprouts, herbs, lemon dressing	8
caesar salad <i>gfa</i> cos, crispy bacon, parmesan, crouton, caesar dressing, pangritata	12

## *desserts...*

mango pannacotta <i>gf</i> coconut praline, dried pineapple, kaffir lime snow, passionfruit sorbet	16
citrus plate lemon tart, lime mousse, orange gel, lemon sorbet, macadamia crumb, candied zest	17
chocolate & baileys mess gooey brownie, chocolate mousse, baileys mousse, persian floss, roasted white chocolate, chocolate soil, cookies & cream ice cream	17
sticky date pudding nut praline, honey comb, vanilla bean ice cream, caramel sauce	15
affogato <i>gfa</i> vanilla bean ice cream, espresso, chef's bite	9
liqueur affogato <i>gfa</i> choice of liqueur, vanilla bean ice cream, espresso, chef's bite	16
sorbet trio <i>gf, lactose free</i> passionfruit, lemon & raspberry	9
bowl of ice cream <i>gfa</i> chef's chocolate, caramel or berry sauce with vanilla ice cream	7

## *after dinner drinks...*

toblerone...kahlua, baileys, frangelico, ice cream, honey, chocolate	18
espresso martini...vodka, kahlua, chocolate liqueur, espresso	16
liqueur coffees...irish, jamaican, bailey's or kahlua	12
port <i>60ml</i> galway pipe	9
penfold's grandfather	22
cognac <i>45ml</i> sempe vieil armagnac	16
courvoisier or hennessy vsop	17
dessert wine <i>375ml bottle</i> tahbilk cane cut marsanne	8gls/36
hollick the nectar	35
belaroma coffee cappuccino, latte, flat white, long black, macchiato, piccolo extra shot, mug or decaf ex 0.5	4
vienna, mochaccino, chai latte or hot chocolate	5
tea selection: english breakfast, earl grey	4
leaf: camomile, chai, green, lemongrass & ginger, peppermint	