

Malt PIER

Tea Drop Specialty Tea	4.50
English Breakfast	
Supreme Earl Grey	
Peppermint	
Spring Green	
Chamomile Blossom	
Lemongrass & Ginger	
Malabar Chai	
Smoothies	7.50
Banana, Milk, Maple Syrup	
Mango, Lychee & Apple <i>DF</i>	
Blueberries, Milk, Elderflower	
Strawberries, Orange & Banana <i>DF</i>	
Passionfruit, Pineapple, Lemon & Mango <i>DF</i>	
Nutri Bullet Juices	7.50
Carrot Ginger, Lemon, Orange <i>DF</i>	
Spinach Apple, Cucumber, Mint & Lime <i>DF</i>	
Mixed Berries, Apple & Lime <i>DF</i>	
Breakfast Cocktails (available from 10:00)	
Pier Breakfast Martini	18
Tanqueray Gin, Triple Sec, Orange Marmalade, Lemon and Honey	
Bloody: Mary, Maria or Mare	17
Your choice of Vodka, Tequila or Gin Mare, Lemon, Tomato juice, Tabasco & Worcestershire, salt & cracked pepper	
Mimosa	8
Prosecco and Orange Juice	

Toast & Preserves			7
Rye, Turkish, Sourdough, Gluten Free			
Smashed Avocado Plate			19
Smashed Avocado, Whipped Goat's Cheese, Rye Bread, Roast Capsicum Puree, Poached Baby Beetroot, Pepita, Charred Lime <i>GFO</i>			
House Banana Loaf			12
Whipped Vanilla Butter, Candied Walnut Crumb, Drunk Berries <i>N</i>			
Baked Croissant			
Jam & Butter			7
Jamon & Cheese			10
Malt Pier Omelette			19
Vanilla Cured Salmon, Asparagus, Brie, Roast Cherry Tomato, Rocket, Cashew Pesto <i>GF / DFO / N</i>			
The Cumberbatch			19
Potato Hash brown, Poached Eggs, Jamon, Asparagus, Crab, Hollandaise Sauce, Flying Fish Roe <i>GF / DFO</i>			
Bacon & Egg Croissant			17
Tomato Relish, Halloumi, Sautéed Kale			
Build Your Own – Eggs your way			11
Free Range Eggs, Cooked Your Way, Toast Choose from Rye, Turkish, Sourdough, Gluten Free			
1 Free Range Egg	3	Sumac Calamari	5
Grilled Halloumi	5	Avocado	5
Cherry Tomatoes	5	Potato Hash Brown	6
Braised Field Mushroom	5	Vanilla Cured Salmon	6
Sautéed Kale	5	Double Smoked Bacon	6

All Sides Are Gluten Free - can be added to any dish

Granola	19
Maple Roasted House-Made Granola, Acai Panna cotta, Mixed Berries & Coconut Yoghurt <i>V/N</i>	
French Toast	18
Vanilla Pear Pearls, Salted Chocolate Cremeux, Raspberry Gel & Honeycomb <i>V/N</i>	
Vanilla Cured Salmon	19
Red Sorrel, Whipped Goat's Cheese, Pesto & Blackened Cauliflower <i>G</i>	
Beetroot & Pear Salad	17
Walnut, Kale, Fennel, Maple Vinaigrette <i>V/N</i> Add Sumac Calamari or Chicken	
Bowl of Chips	9
Rosemary Salt, Confit Garlic & Paprika Aioli	
Southern Fried Chicken Burger	21
Brioche, Bacon, Pickled Red Cabbage, Jack Cheese, Paprika & Garlic Aioli <i>GFO</i>	
Malt Steak Sandwich	25
Turkish Bread, Rib Fillet, Tomato Relish, Kale, Beetroot, Onion Marmalade, Jack Cheese, Chips	
Fish & Chips	24
Battered Market Fish, Lime, Chips & Confit Garlic & Paprika Aioli <i>DF</i> Add Sumac Calamari	
Caramel Tart	13
Chocolate Mousse, Candied Walnuts & Vanilla Fairy floss <i>N</i>	
Acai Panna Cotta	13
Honeycomb, Freeze Dried Raspberries, Poached Pear & Vanilla Soil <i>V</i>	