



Breakfast all day

Fruit Toast , Mixed Berry Compote, Lemon Vanilla Mascarpone <i>v</i>	10
Ham and Cheese Croissant , Honey Mustard Glaze	10
Cacao and Black Tahini Granola , Spiced Organic Honey, Berries, Coconut Vanilla Yoghurt <i>vg gf df</i>	12
Eggs Your Way , Sourdough Toast, House Made Tomato Relish and Greens <i>gfor dfor</i>	15
Avocado Sourdough Toast , Green Peas, Persian Fetta, Rocket Pistou, Beetroot, Labneh, Sorrel, Sumac Oil, <i>gfor, dfor, vgor</i>	18
Eggs Benedict , Potato Waffle, Greens, Poached Eggs, Chipotle Hollandaise, Cornbread Crumb, Balsamic [Choice of Halloumi, Pulled Pork, Bacon, House Cured Salmon] <i>gfor</i>	23
Pulled Pork and Eggs , Grilled Flat Bread, Herbed Yoghurt, Roasted Chilli Oil, Persian Fetta, Fried Eggplant, Burnt Lime, Ras El Hanout & Poached Eggs <i>gfor</i>	22
Wild Mushroom Bruschetta , Sourdough, Caramelised Shallot Mousse, Bocconcini, Rosemary and Walnut Pesto, Crisp Porcini, Poached Eggs, Parmesan <i>gfor</i>	21
House Cured Salmon , Sourdough, Lemon Dill Crème Fraiche, Grilled Asparagus, Portobello Mushroom Duxelle, Shallot Vanilla, Vinaigrette, Pink Peppercorns <i>gfor</i>	25
Brioche French Toast , Lemon Vanilla Mascarpone, Sea salt Caramel, Roasted Hazelnuts, Oat Cake Crumble, Meringue, White Chocolate Crumb	18
Chef's Special [check chalk board for today's special]	POA

Sides

Sourdough / Gluten Free toast	2	Egg / Hash Brown / Tomato Relish / Chipotle Hollandaise	3
Roasted Portobello Mushrooms / Grilled Bacon / Halloumi	5	Scrambled Eggs / Chorizo / Avocado / House Cured Salmon	6

Kids menu

Toast with Vegemite, Peanut Butter or Jam	6	Ham and Cheese Croissant	7
Scrambled egg on toast w sauce	8	French toast, Maple syrup, Ice cream	8

Open for Breakfast & Lunch Tuesday – Sunday from 6:30am



Lunch from 11:30am

Open Steak Sandwich , Roasted Tomatoes, Caramelised Onion, Tasty Cheese, Fried Egg, Greens, Fries and Aioli <i>gfor</i>	23
Grilled Chicken and Bacon Open Sandwich , Roasted Tomatoes, Avocado, Greens, Fries and Aioli <i>gfor</i>	22
Salt and Pepper Calamari , Crisp Curry Leaves, Toasted Almond Flakes, Fried Chilli, Greens, Caramelised Lemon and Aioli <i>gf, df</i>	23
Market Fish of the day [check the chalkboard for today's	28
Squid Ink Spaghetti , Prawns, Mussels, Calamari, Barramundi, Tomato Cream and Citrus Reduction	26
Grilled Polenta , Persian Fetta, Marinated Olives, Roasted Bosc pear. Toasted hazelnuts, Rocket Pistou, Cornbread Crumb <i>v, vg</i>	23
Pier Panzanella , Roasted Capsicum, Rocket, Sourdough Croute, Roasted Tomato, Caramelised Red Onion, Parmesan, Bocconcini, Honey Mustard Vinaigrette	21
Chefs special [check the board for this week's special]	
Fries with Aioli	9
 Sweets	
Textures of Chocolate	14
Lemon and Lime Sorbet, Ginger Sponge, Charred Pineapple, Finger Lime, Meringue Crumble	14

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We would love to host your next event, so let us know if we can assist.

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