

## DINNER

### ENTREEE

BREAD, TAPENADE, OLIVE OIL AND BALSAMIC 3 PER PERSON

SOUPE DU JOUR 9

ESCARGOT, CAFE DE PARIS BUTTER 19

CHARCUTERIE BOARD, HOUSE RELISH, GRILLED BREAD 20

LINGUINE, PRAWNS, OLIVES, NAPOLI SAUCE 15

PIERRES STEAK TARTARE - CONDIMENTS 25

SPRING BAY MOULES MARINIERE 20

### MAIN

CRISPY SKIN SALMON, BRAISED LEEKS, BEURRE BLANC, SALSA VIERGE 29

PROSCIUTTO WRAPPED CHICKEN, MUSHROOM DUXELLE, SEASONAL VEGETABLES 28

RACK OF LAMB, ISRAELI COUSCOUS, CHICKPEAS, HARISSA, LEMON ZEST YOGHURT 32

CONFIT DUCK LEG, PILAF RICE, BABY CARROTS, JUS 29

ROASTED AND STUFFED QUAIL, BRAISED RED CABBAGE, FONDANT POTATO, HONEY GLAZE 30

EYE FILLET, BROCCOLINI, SWISS BROWNS, MASH, GARLIC PUREE 34

SCOTCH FILLET, CAFE DE PARIS BUTTER, JUS, FRIES, GREEN SALAD 34

### SIDES

STEAMED VEGETABLES, BUTTER 7

FRIES, MAYONNAISE 7

TOSSED GREEN SALAD 7

MASH 7

FOR ALL DIETARY REQUIREMENTS, PLEASE CONSULT YOUR WAIT STAFF.



## DESSERT

MUSK PANNACOTTA, CARAMEL POPCORN, PERSIAN FAIRY FLOSS 12

PIERRE'S LEMON MERINGUE PIE, BERRY COMPOTE 14

WATERMELON JELLY, KIWI FRUIT GRANITE, CANDIED PINEAPPLE 13

WARM CHOCOLATE FONDANT, SOUR CHERRY PARFAIT, TOASTED HAZELNUTS 13

ICE CREAM AND SORBET SELECTION 10

BOUTIQUE CHEESES WITH APPLE PASTE 20

### GLASS

2005 GLENGUIN THE STICKY BOTRYTISED SEMILLON  
2005 DOMAINE DURBAN MUSCAT BEAUME DE VENISE

### 75ML POUR

HUNTER VALLEY NSW 9  
RHONE FRANCE 8.8

### FORTIFIED

NV SEPPELT PARA LIQUERS PORT RANGE 101-115  
(PLEASE ASK FOR NUMBER OPEN)

### 45ML POUR

BAROSSA SA 25

NV LASTAU CREAM SHERRY  
NV VALDESPINO PEDRO XIMENEZ  
NV FONSECA PORTO TAWNY PORT  
NV SEPPELTSFIELD CELLAR NO 8 MUSCAT  
NV SEPPELTSFIELD CELLAR NO 6 TOKAY

### 75ML POUR

JEREZ SPAIN 11.5  
JEREZ SPAIN 8.5  
OPORTO PORTUGAL 12.5  
RUTHERGLEN VIC 10.5  
RUTHERGLEN VIC 10.5

### ARMAGNAC

HENRY SERVAGNAT 19.5  
HENRY SERVAGNAT VSOP 22  
CHATEAU DE LAUBADE XO BAS 25

### 30ML POUR

### COGNAC

MARTINEAU FRENCH 7.2  
HENNESSY VSOP 14  
HENNESSY XO 15  
REMY MARTIN XO 15  
RAGNAUD-SABOURIN GC NO. 4 12  
RAGNAUD-SABOURIN VSOP NO. 10 15  
RAGNAUD-SABOURIN RESERVE 17

### 30ML POUR

### DIGESTIF

IL MOSCATO DI NONINO GRAPPA 11  
AMARO NONINO 11  
NONINO PRUNELLA MANDORLATA 11.5  
PELLEGRINO LEMONCELLO 8.5  
BONNY DOON NECTARINE 9  
BRANA POIRE WILLIAM 16

### LIQUEUR

LUXARDO AMARETTO 8.5  
MOLINARI BLACK SAMBUCCA 8.5  
G E MASSENEZ CREME DE CASSIS 8  
JOSEPH CARTRON PEACH 8

### SINGLE MALT

DALWHINNIE 15 YEAR OLD 12.5  
LAGAVULIAN 16 YEAR OLD 13



## PETIT PIERRES

SEARED CHICKEN TENDERLOIN WITH CHIPS AND SALAD OR VEGETABLES 9.5

HOUSEMADE FISH BITES WITH CHIPS AND SALAD OR VEGETABLES 9.5

TOASTED HAM AND CHEESE SANDWICH 8

CHEESE BURGER AND CHIPS 9.5

LINGUINE WITH NAPOLI SAUCE AND CHEESE 9.5

KIDS CHIPS WITH TOMATO SAUCE 7

ALL KIDS MEALS INCLUDE A BOWL OF ICECREAM WITH TOPPING



## VEGETARIAN

PEA, ASPARAGUS AND MINT RISOTTO 16/22

SPICED COUS COUS, TOMATO, PRESERVED LEMON, POACHED EGG 15

PICKLED VEGETABLES, RICOTTA, CANDIED NUTS 16

ANTIPASTO PLATTER 22

LINGUINE, TOMATO, OLIVE, CHILLI 20 / 26

## SIDES

FRIES, MAYONNAISE 7

TOSSED GREEN SALAD 7

STEAMED VEGETABLES, BUTTER 7

MASH 7

