

# PIERSIDE

## FESTIVE SET LUNCH MENU

30 NOVEMBER 2009 TO 31 DECEMBER 2009

*(Not available on Saturdays & Sundays)*

Wild mushroom broth with porcini and spinach tortellini

or

Pan seared maine scallops with caramelized endive tarte tartin and smoked tarragon sabayon

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Spiced-cruste magret duck with parma ham, field mushroom risotto with sauteed jerusalem artichokes

or

Pan roasted line-caught snapper, scallops and lobster medallion with fennel confit, saffron potatoes and lobster bouillabaisse

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Nougat glace with grand marnier, caramelized walnut, kumquat and ginger compote

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Coffee or tea

Mignardise

\$42++ PER PERSON

## FESTIVE SET DINNER MENU

30 NOVEMBER 2009 TO 30 DECEMBER 2009

Celeriac soup with black trumpet and turchon of duck liver

or

Goose rillettes with fricassee of wild mushroom, poached eggs and hazelnut crostini

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Roulade of pork belly and pork cheeks crepinette with savoy cabbage and roasted pumpkin with manuka and apple sauce

or

Half maine lobster pot au feu with winter vegetables and truffle celeriac noodles

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Nougat glace with grand marnier, caramelized walnut sable, kumquat and ginger compote, praline ice cream

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Coffee or tea

Mignardise

\$78++ PER PERSON

## SANTA'S BAR

4 DECEMBER TO 31 DECEMBER 2009

This festive season, Pierside presents Santa's Bar from Mondays to Saturdays with DJ Matt Wainwright spinning on every Fridays and Saturdays. Unwind to the beat and our festive inspired bar snacks and drinks like candy cane martini, apple mistletoetini, holiday slinger, tequila tinkle and christmas jones.

## TRUFFLE MENU

16 NOVEMBER 2009 TO 30 DECEMBER 2009

Seared hokkaido scallops with scottish scampi and sea urchin emulsion and shaved alba white truffle

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Pan roasted duck liver with steamed persian white asparagus, jamon iberico and black autumn truffle

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Capellinni with chanterelle, trumpet and black truffle peelings

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Braised 300 day grain fed beef cheeks with artichoke barigoule, fried parsnips, truffle mash and maderia sauce

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Caramelized fine apple tarte tartin with almond dragee and white truffle ice cream

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Coffee or tea

Mignardise

\$180++ PER PERSON

## NEW YEAR'S EVE DINNER

31 DECEMBER 2009

Tian of dungeness crab with avocado and avruga with horseradish cream

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Tourchon of foie gras and duck rillettes with figs

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Pan roasted maine scallops with caramelized belgium endive tarte tartin, preserved meyer lemon salt and micro basil

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Twice cooked 200 day grain fed short ribs with brussels sprout, parsnip rosti, porcini and bordelaise sauce

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Dark chocolate mousse with rum and apricot, pistachio and cranberry baklava

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Coffee or tea

Mignardise

\$108++ PER PERSON INCLUSIVE OF A GLASS OF VEUVE CLICQUOT YELLOW LABEL BRUT NV

## FIREWORKS ON THE WATERFRONT ON NEW YEAR'S EVE

31 DECEMBER 2009

ALFRESCO BAR FROM 10PM TO 12:30AM

\$180++ FOR 2 BOTTLES OF BILLECART SALMON BRUT RESERVE NV

or

\$45++ PER PERSON WITH FREE FLOW OF DRAFT BEER, HOUSE WINES

**FOR NEW YEAR'S EVE MENUS, RESERVATIONS AND PRE-PURCHASE REQUIRED BY 21 DECEMBER 2009**

**FOR RESERVATIONS, PLEASE CALL PIERSIDE**

**ONE FULLERTON 6438 0400**

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