

The
PEACH  PIT
Scarborough

FOOD MENU

SHARING IS CARING

Warmed olives <i>gf,v</i>	7	Mini lobster brioche bun - <i>chive, celery, lemon aioli, potato crisps</i>	17
Shoestring fries - <i>house ketchup, béarnaise gf, v</i>	10	The Board - <i>grilled chorizo, jamon serrano, manchego, local olives, charred bread, olive oil, balsamic gfo</i>	30
Daily oysters - <i>champagne vinegar, shallots, lemon gf</i>	4ea 20/38	Bang Bang chicken wings - <i>siracha & soy, kimchi, lime (half kilo)</i>	17
Local scallops - <i>garlic butter, baby capers, pea puree, parmesan crisp(4)</i>	20	TPP Seafood plate - <i>half crayfish tail, daily oysters, chilled local prawns, fried calamari, local scallops, salmon sashimi, battered local snapper, tartare, house ketchup, lemon (serves 2-3)</i>	70
Fried calamari - <i>chilli & garlic salt, parsley, yuzu aioli</i>	16		
Croquettes - <i>manchego and jamon croquettes, green pepper aioli (4)</i>	16		

LARGE PLATES

Angus beef burger - <i>bacon, cheese melt, pickles, tomato relish, shoestrings</i>	22
Crayfish fettucine - <i>crayfish, chilli, garlic, capers, olive oil, parsley butter</i>	32
Chicken parmy - <i>shoestring fries, green leaf salad</i>	26
Fish of the day – <i>fresh fish from the market</i>	32
Rolled pork belly - <i>blood orange and fennel salad, candied walnuts gf</i>	29
Scotch fillet - <i>shoestrings, wild rocket, bearnaise gf (300g)</i>	33
	+ add crayfish tail 8
Fish and chips - <i>battered local snapper, shoestrings, tartare, lemon gfo</i>	25
Pappardelle - <i>mushroom, mascarpone, porcini stock, pecorino, almonds v</i>	24
Lamb rump - <i>ricotta gnocchi, eggplant puree, beetroot</i>	32
½ charred chicken - <i>pimento, charred corn, roasted radish, watercress, fried potato, mojo gf</i>	30

SIDES

Shoestrings - <i>house ketchup, bearnaise</i>	10	Green vegetables - <i>mixed greens, garlic, chilli</i>	12
Wedges - <i>sour cream, sweet chilli</i>	11	Greek salad - <i>olives, feta, cucumber onion, capsicum, cherry tomato</i>	10
		+ chicken	6

BOWLS

Poke bowl - salmon, soba noodle, nori, black sesame, white onion, pickled ginger, wakame, light soy	24
Buddha bowl - quinoa, cherry tomato, pickled cabbage, avocado, kale, charred broccoli, cashew granola, beetroot vinaigrette vgo v gf	23
	+ add chicken 6
Coconut chicken - poached coconut chicken breast, vermicelli noodle, zucchini, carrot, capsicum, bean shoots, sambal, coconut milk, shallots, coriander oil gf	23
Poached stone fruit - spanish blue cheese, jamon, mint, wild rocket, vincotto, hazelnut and brioche crumb gfo	23
Baby beetroot panzanella - torn buffalo mozzarella, roasted beets, heritage tomato, brioche, parsley, balsamic, olive oil v	22

PIZZAS

Heritage tomato - buffalo mozzarella, basil, pomodoro v	20	Mushroom medley - spanish blue cheese, pine nut, pomodoro v	20
Lamb - maple bacon, jamon, bbq sauce, rocket, pomodoro	24	Prawn - confit thin potatoes, capers, watercress, pomodoro	23
Chicken - ricotta salata, cherry tomato, lemon thyme, pomodoro	23		

LITTLE LEGENDS

Battered fish and chips - green leaf salad tomato sauce	10	Grilled chicken - rice & steamed greens gf	10
Cheese and bacon pizza - tomato sauce, mozzarella cheese vo	10	Chicken slider - grilled chicken, tomato, chips	10
Fettucine - napoli sauce and parmesan	10	Add healthy juice \$3	

DESSERTS

Popcorn ice cream - chocolate soil, rum, ice magic	11	Poached stone fruit - vanilla semifreddo, vincotto gf	11
Kids ice cream	3		

GET THE LATEST UPDATES
LIKE US ON



/THEPEACHPITBAR