



waterfront
ON THE PIER

BEVERAGE MENU & WINE LIST



@waterfrontonthe pier

1300-887-585

onthepiermelb.com

Welcome to Waterfront on the Pier and
picturesque Port Phillip Bay.

Formally known as Railway Pier, the historic Station Pier was opened in 1854. Originally it was connected to Flinders Street station via the Sandridge Bridge, and was Australia's first. For over 160 years, the pier has played an integral part in Australia's history including its pivotal role throughout the gold rush of the 1850's, as well as its function as a primary port for welcoming immigrants and refugees, and as a port for the Royal Australian Navy.

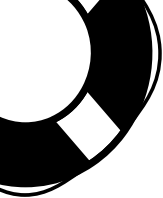
Over the previous 160+ years, Station Pier has gone through some extensive change. It was extended in 1861, however, was then demolished and completely rebuilt between 1922 and 1930 in order to accommodate the larger, more powerful steamships of the era. Today it remains the largest timber piled wharf structure in Australia.

It was only in 2001 when the base of the pier was redeveloped to include some restaurant buildings including our very own Waterfront Restaurant.

As the Owner / Managing Director of On the Pier P/L, it is important to me to continue to pay homage and respect to the history of such an iconic and historical landmark right here in Port Melbourne. With my own background in hospitality as well as being a trained chef, I have dedicated my career to servicing the hospitality industry at every level. As a custodian within the industry, being able to combine my passion for food, wine, entertainment and curating a memorable experience for every patron is paramount. The ability to achieve this surrounded by such picturesque views of Port Phillip Bay is why I truly love Waterfront on the Pier.

-Jonathan Hampton





NON-ALCOHOLIC

COFFEES

LATTE | CAPPUCCINO | FLAT WHITE | LONG BLACK |
ESPRESSO | SHORT MACCHIATO | LONG MACCHIATO |
PICCOLO | HOT CHOCOLATE | ICED CHOCOLATE |
ICED LATTE | CHAI LATTE

REGULAR \$4.50 LARGE \$6.50

SOY / ALMOND / OAT MILK \$0.50 EXTRA

TEA

ENGLISH BREAKFAST | PEPPERMINT | GREEN TEA |
EARL GREY | CHAMOMILE | CHAI LATTE

\$4.50

SOFT DRINKS

COCA COLA | COCA COLA ZERO | SPRITE | FANTA

REGULAR \$4 LARGE \$7

LEMON LIME BITTERS

REGULAR \$5 LARGE \$8

ICED TEA LEMON | ICED TEA PEACH | GINGER BEER

\$5.50

JUICE

APPLE | ORANGE | PINEAPPLE | CRANBERRY

REGULAR \$4 LARGE \$7

WATER

MINERAL | SPARKLING

\$7



MOCKTAILS



SHIRLEY TEMPLE \$14

Ginger Ale, Orange Juice, Grenadine

CUCUMBER MOJITO \$14

Cucumber, Lime Juice, Soda Water

FRUIT LOOPS \$14

Pineapple Juice, Orange Juice, Cranberry Juice, Grenadine



COCKTAIL MENU



MOJITO \$18

White Rum, Sugar, Lime Juice, Soda Water, Mint

STRAWBERRY MOJITO \$18

Strawberries, White Rum, Sugar, Lime Juice, Soda Water, Mint

COSMOPOLITAN \$18

Vodka, Cointreau, Cranberry Juice, Lime Juice

BRAMBLE \$18

Gin, Sugar Syrup, Lemon Juice, Crème de Mure

OLD FASHIONED \$18

Bourbon, Angostura Bitters, Sugar, Club Soda

APEROL SPRITZ \$18

Aperol, Prosecco, Orange Bitters, Soda Water

NEGRONI \$18

Gin, Campari, Martini Rosso

BELLINI \$18

Prosecco, Peach Puree


ESPRESSO MARTINI \$20

Vodka, Kahlua, Espresso, Sugar Syrup

TOBLERONE \$20

Frangelico, Kahlua, Baileys, Chocolate Syrup, Cream





*“The discovery
of a new wine is
increasingly better
for mankind than
the discovery of a
new star”*

-LEONARDO DA VINCI



WINE LIST

WINES BY THE GLASS
(150ml)

BUBBLES

<i>Moët & Chandon Imperial, Épernay, France</i>	\$25	\$135
<i>Besserat Blanc de Blanc Grand Cru, Épernay, France</i>		\$155
<i>Besserat Cuveé Rosé, Épernay, France</i>	\$175	
<i>Bottega Vino Del Poeti Prosecco DOC, Veneto, Italy</i>	\$11	\$50
<i>Capel Vale Brut, Western Australia</i>	\$50	

MOSCATO & OTHERS

<i>Farnese Sensuale Moscato, Basilcata, Italy</i>	\$11	\$50
<i>Cantine Cellaro Luma Grillo, Sicily, Italy</i>	\$58	
<i>Vesevo Benevantino Falaghina, Campania, Italy</i>	\$12	\$60
<i>TWR Gewurztraminer, Marlborough, NZ</i>	\$60	

ROSÉ

<i>The Hedonist Rosé, McLaren Vale, SA</i>	\$60	
<i>Claymore "Whole Lotta Love" Rosé, Clare Valley, SA</i>	\$12	\$55
<i>Vigneti del Vulture Pipoli Del Rosato Basilicata, Basilicata, Italy</i>		\$55



WHITES



RIESLING

- Sons of Eden "Freya" Riesling, Eden Valley, SA* \$65
Clayore Riesling, Clare Valley, SA \$11 \$55
Capel Vale Regional Series Riesling, Mount Barker, WA \$60

SAUVIGNON BLANC

- Anthony Girard Domaine La Clef du Recit Sancerre,
Loire Valley, France* \$90
O:TU Wines Classic Sauvignon Blanc, Marlborough, NZ \$12 \$60
Bream Creek Sauvignon Blanc, Tasmania \$75

PINOT GRIGIO/GRIS

- St Hubert's "The Stag" Pinot Grigio, Yarra Valley, VIC* \$60
Maressa Pinot Gris, Mornington Peninsula, VIC \$60
Mr Riggs Woodside Pinot Gris, Adelaide Hills, SA \$65
Caldora Pinot Grigio, Abruzzo, Italy \$50
Four Southern Boys Pinot Grigio, Adelaide Hills, SA \$11 \$55

CHARDONNAY

- Capel Vale Regional Series Chardonnay, Margaret River, WA* \$12 \$60
Hamelin Bay Chardonnay, Margaret River, WA \$70
Haselgrove "The Staff" Chardonnay, Adelaide Hills, SA \$55
Phi Vineyard Chardonnay, Yarra Valley, VIC \$78
Rustic Bay Chardonnay, Mornington Peninsula, VIC \$54
Maison Harbour Santenay 1er Cru 'Les Gravières', Burgundy, France \$195





REDS



PINOT NOIR

<i>Barristers Block Pinot Noir, Tasmania</i>	\$12	\$55
<i>Coldstream Hill Pinot Noir, Adelaide Hills, SA</i>	\$70	
<i>Stonier Pinot Noir, Mornington Peninsula, VIC</i>	\$90	
<i>Bream Creek Pinot Noir, Tasmania</i>	\$80	

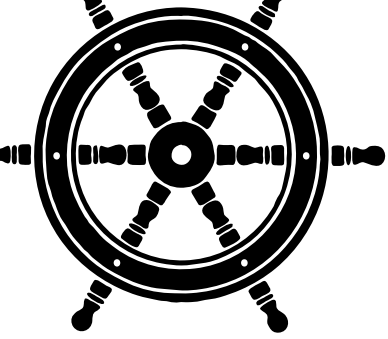
RED BLENDS & OTHERS

<i>Capel Vale debut Range Malbec, Margaret River, WA</i>	\$48	
<i>Lethbridge Nebbiolo, Pyrenees, VIC</i>	\$80	
<i>Falernia Carmenere Gran Reserva, Valle de Elqui, Chile</i>	\$68	
<i>Tomich Hill Wines "California" Merlot, Paso Robles, California</i>	\$68	
<i>Bottega Barbaresco Collina Del Sole 2010 DOCG, Piedmont, Italy</i>	\$90	
<i>Bottega Barolo Collina Del Sole 2009 DOCG, Piedmont, Italy</i>	\$135	
<i>Rocca delle Macie Vernaiolo, Tuscany, Italy</i>	\$10	\$48
<i>Chiantari Nero D'avola, Sicily, Italy</i>	\$68	
<i>The Hedonist Sangiovese, McLaren Vale, SA</i>	\$58	

SHIRAZ

<i>Saltram 1859 Barossa Shiraz, Barossa Valley, SA</i>	\$55	
<i>Seppelt Chalambar Shiraz, Grampians, VIC</i>	\$65	
<i>Capel Vale Regional Series Shiraz, Mount Barker, WA</i>	\$60	
<i>Browns of Padthaway Ernest Shiraz, Padthaway, SA</i>	\$55	
<i>Haselgrove Catkin Shiraz, McLaren Vale, SA</i>	\$13	\$65





REDS

CABERNET SAUVIGNON

Claymore Blac Magic Woman Reserve, Clare Valley, SA \$90

The Hedonist Cabernet Sauvignon, McLaren Vale, SA \$12 \$58

The Hedonist Cabernet Sauvignon 2012, McLaren Vale, SA \$68

Elderton Ashmead Cabernet Sauvignon 2001, Barossa Valley, SA \$155

Moss Wood Ribbon Vale Cabernet Sauvignon, Margaret River, WA \$95

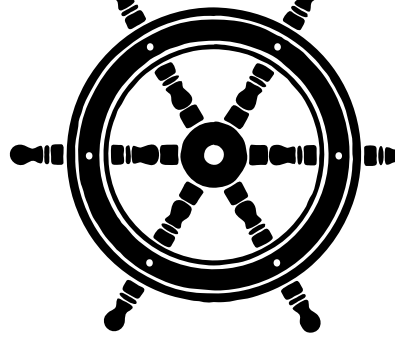
*Wynns Coonawarra Estate The Gables Cabernet Sauvignon,
Coonawarra, SA* \$55

DESSERT WINES

Mr. Riggs "Sticky End" Viognier 2016, McLaren Vale, SA \$10 \$55



BEERS



ON DRAUGHT \$9 | \$13

Heineken

Furphy

James Squire - 150 Lashes Pale Ale

James Squire - Broken Shackles Lager

James Squire - Orchard Thieves Apple Cider

BEER STUBBIES \$11

Corona

Crown Lager

Heineken

Heineken - 0.0% Non-Alcoholic Lager

James Squire - 150 Lashes Pale Ale

Mountain Goat - Beer

Peroni

Pure Blonde - Lager

White Rabbit - Dark Ale

CIDER STUBBIES \$12

Rekorderlig - Mango & Raspberry

Rekorderlig - Strawberry & Lime





SPIRITS

VODKA

- Grey Goose* \$11
- Belvedere* \$13
- Crystal Head* \$15

RUM

- Bacardi - White Rum* \$11
- Havana Club - 3 Anos* \$11
- Plantation* \$13

TEQUILA

- Olmecca Blanco* \$10
- Tequila Patron XO Café* \$15
- Tequila Patron Silver* \$15

GIN

- Bombay Sapphire London Dry Gin* \$12
- Four Pillar Dry Gin* \$13
- Hendrick's Gin* \$15

WHISKY

- Jameson* \$11
- Johnnie Walker Black Label* \$11
- Wild Turkey* \$11
- Maker's Mark* \$13
- Glenfiddich 12 y/o* \$15
- Chivas 12 y/o* \$15
- Chivas 18 y/o* \$18
- Glenfiddich 12 y/o* \$15
- Johnnie Walker Blue Label* \$20



SPIRITS



BRANDY

- St Remy VSOP Brandy* \$13
Martell VSOP Red Barrell Cognac \$18

LIQUEURS

- Kahlua* \$10
Disaronno \$11
Baileys \$11
Cointreau \$12
Jägermeister \$12

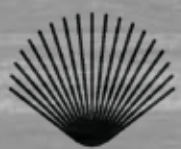
APERITIFS

- Aperol* \$10
Campari \$10
Martini Bianco \$10
Martini Rosso \$10
Tawny Port \$13

DIGESTIFS

- Limoncello* \$11
Ouzo 12 \$11
Frangelico \$11
Galliano Sambuca \$11
Galliano Black Sambuca \$12
Grappa \$13
Amaro Montenegro \$13





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