

THESE ARE SAMPLE MENUS - UPDATED DAILY

WE AMEND ALL MENUS FOR EACH DINERS DIETARY REQUIRMENTS

Tasting Menu \$80.0 p.p

Wine Pairing - \$40.0 p.p

First Course

SCALLOPS SERVED WITH A LEMON GEL, RADISH, SPICED MAYO ON AN ORANGE & GINGER SAUCE

Second Course

CHICKEN AND FETTA TORTELLINI WITH CHICKPEA PUREE, OYSTER MUSHROOMS, BABY CORN
AND A PISTACHIO CREAM SAUCE

Third Course

SLOW COOKED BLACK GARLIC & ROSEMARY PORK BELLY, WITH SWEET POTATO PUREE,
ASPARAGUS, GOURMET TOMOATOES, SMOKED JUS

Fourth Course

SMOKED KANGAROO FILLET SERVED RARE, WITH PAVE POTATO, CHAR-GRILLED VEGETABLES, SPICED
TOMATO RELISH AND AN AUTUMN BERRY JUS

Fifth Course

WHITE CHOCOLATE PANNA COTTA WITH WALNUT & ALMOND CRUMB, PEACH PUREE, SEASONAL FRUIT & MANGO
SHERBET

Sixth Course

PINS STICKY DATE PUDDING SERVED WITH BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM, BUSCUIT TUILLE AND
LIQUID NITROGEN BERRIES

For something special, ask about our 10 Course Degustation Menu

Created daily - \$120.0 p.p

Wine pairing - \$60.0 p.p

*Not all ingredients are listed in the menu descriptions. Please speak to your waitstaff if you have specific dietary requirements or allergies.
Menu may change without notice. Sunday and public holidays a 10% surcharge applies. Card payments incur a 1.5% charge*

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Vegetarian Tasting Menu \$80.0 p.p

Wine Pairing - \$40.0 p.p

First Course

SOUP OF THE DAY FEATURING SEASONAL PRODUCE AND SERVED WITH FRESH BREAD

Second Course

MUSHROOM, SPINACH & RICOTTA TORTELLINI WITH CHICKPEA PUREE, OYSTER MUSHROOMS,
BABY CORN AND A PISTACHIO CREAM SAUCE

Third Course

PUMPKIN RISOTTO SERVED WITH CHAR-GRILLED VEGETABLES AND PARMESAN CHEESE

Fourth Course

BRAISED MEDITERANEAN CHICKPEAS SERVED WITH CHAR-GRILLED VEGETABLES, SMOKED ALMONDS,
BASIL PESTO & CRÈME FRAICHE

Fifth Course

SALTED CARAMEL CHEESECAKE WITH CARAMEL SAUCE, VANILLA ICE CREAM, TUILLE BISCUIT & CARAMEL POPCORN

Sixth Course

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Tasting Menu \$80.0 p.p

Wine Pairing - \$40.0 p.p

First Course

ZUCCHINI FLOWERS FILLED WITH RICOTTA, SUNDRIED TOMATO, FIG & PRESERVED LEMON, WITH A CAPSICUM CREAM SAUCE

Second Course

SCALLOPS SERVED WITH A LEMON GEL, RADISH, SPICED MAYO ON AN ORANGE & GINGER SAUCE

Third Course

SLOW COOKED BLACK GARLIC & ROSEMARY PORK BELLY, WITH SWEET POTATO PUREE, ASPARAGUS, GOURMET TOMOATOES, SMOKED JUS

Fourth Course

MOROCCAN SPICED LAMB CUTLETS, SERVED WITH CRUMBED HALOUMI, COUS COUS & WILTED SPINACH

Fifth Course

WHITE CHOCOLATE PANNA COTTA WITH WALNUT & ALMOND CRUMB, PEACH PUREE, SEASONAL FRUIT & MANGO SHERBET

Sixth Course

SALTED CARAMEL CHEESECAKE WITH CARAMEL SAUCE, VANILLA ICE CREAM, TUILLE BISCUIT & CARAMEL POPCORN

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Wine Pairing - \$40.0 p.p

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Second Course

SEARED PRAWNS & CHORIZO ON A MIXED SMALL LEAF & ROCKMELON SALAD WITH A VINIAGARETTE DRESSING

Third Course

CHICKEN BALANTINE WRAPPED IN PROSCUITTO, WITH A CHORIZO & CREAM CHEESE FILLING, ROASTED MUSHROOM, WARM ITALIAN SALSA, BROCOLINI & A PISTACHIO CREAM SAUCE

Fourth Course

48 HOUR SLOW COOKED WAGYU BEEF CHEEKS SERVED WITH TRUFFLE MASH, SOY BRAISED ZUCHINI, ASPARAGUS AND PINS SIGNATURE JUS

Fifth Course

WHITE CHOCOLATE PANNA COTTA WITH WALNUT & ALMOND CRUMB, PEACH PUREE, SEASONAL FRUIT & MANGO SHERBET

Sixth Course

WARM SEMOLINA PUDDING WITH BLUEBERRY COMPOTE, PEACH PUREE & MINT CRÈME FRAICHE

SIDES - \$ 9.0

PINS HOUSE SALAD

ROASTED CHAT POTATOES

SEASONAL VEGETABLES

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