

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

ENTRÉE

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

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

MAINS

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

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

DESSERT

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

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

SIDES - \$ 9.0

PINS HOUSE SALAD

ROASTED CHAT POTATOES

SEASONAL VEGETABLES

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

ENTRÉE

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

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

MAINS

PUMPKIN RISOTTO SERVED WITH CHAR-GRILLED VEGETABLES AND PARMESAN CHEESE

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

DESSERT

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

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

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ENTRÉE

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

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

MAINS

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

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

DESSERT

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

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

SIDES - \$ 9.0

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

MAINS

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

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

DESSERT

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

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

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ROASTED CHAT POTATOES

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