

THESE ARE SAMPLE MENUS - UPDATED DAILY  
WE AMEND ALL MENUS FOR EACH DINERS DIETARY REQUIRMENTS

*Tasting Menu \$80.0 pp*

*Wine Pairing - \$40.0 pp*

*First Course*

CHEFS SELECTION SNACK

*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*

48 HOUR SLOW COOKED WAGYU BEEF CHEEKS SERVED WITH TARO HASH, SWEET POTATO PUREE,  
CHAR GRILLED ONION, BABY CORN AND PINS SIGNATURE JUS

*Fifth Course*

SET CUSTARD, FRUIT GRANITA, BUTTER MILK FOAM, FRESH BERRIES, LIME SHERBET

*Sixth Course*

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

SIDES - \$ 9.0

PINS HOUSE SALAD

ROASTED CHAT POTATOES

SEASONAL VEGETABLES

*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*

THESE ARE SAMPLE MENUS - UPDATED DAILY  
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*Vegetarian Tasting Menu \$80.0 p,p*

*Wine Pairing - \$40.0 p,p*

*First Course*

CHEFS SELECTION SNACK

*Second Course*

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

*Third Course*

BEETROOT RISOTTO SERVED WITH LEMON AND GOATS CHEESE

*Fourth Course*

BRAISED MEDITERANEAN CHICKPEAS SERVED WITH SEASONED CAULIFLOWER, CHAR-GRILLED  
VEGETABLES, SMOKED ALMONDS, BASIL PESTO & WHIPPED GOATS CHEESE

*Fifth Course*

FRUIT GRANITA, BUTTER MILK FOAM, FRESH BERRIES, LIME SHERBET

*Sixth Course*

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

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THESE ARE SAMPLE MENUS - UPDATED DAILY

WE AMEND ALL MENUS FOR EACH DINERS DIETARY REQUIREMENTS

## *Chef's Table Menu \$120.0 p,p*

*Wine Pairing - \$60.0 p,p*

### *First Course*

CHEFS SELECTION OF SNACKS

### *Second Course*

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

### *Third Course*

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

### *Fourth Course*

SALMON FILLET (SERVED MED RARE) WITH SNOW PEAS, A WAKAMI CREAM SAUCE,  
LEMON GEL, CELERIAC PUREE, PICKLED GINGER

### *Fifth Course*

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

### *Sixth Course*

48 HOUR SLOW COOKED WAGYU BEEF CHEEKS SERVED WITH TARO HASH, SWEET POTATO PUREE,  
CHAR GRILLED ONION, BABY CORN AND PINS SIGNATURE JUS

### *Seventh Course*

PALETE CLEANSER

### *Eighth Course*

SET CUSTARD, FRUIT GRANITA, BUTTER MILK FOAM, FRESH BERRIES, LIME SHERBET

### *Ninth Course*

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

### *Tenth Course*

PETIT FOURS

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## *Tasting Menu \$80.0pp*

*Wine Pairing - \$40.0pp*

### *First Course*

CHEFS SELECTION SNACK

### *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 TOMATOES, 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*

SET CUSTARD, FRUIT GRANITA, BUTTER MILK FOAM, FRESH BERRIES, LIME SHERBET

### *Sixth Course*

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

### SIDES - \$ 9.0

PINS HOUSE SALAD

ROASTED CHAT POTATOES

SEASONAL VEGETABLES

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## *Tasting Menu \$80.0pp*

*Wine Pairing - \$40.0pp*

### *First Course*

CHEFS SELECTION SNACK

### *Second Course*

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

### *Third Course*

SALMON FILLET (SERVED MED RARE) WITH SNOW PEAS, A WAKAMI CREAM SAUCE, LEMON GEL, CAULIFLOWER PUREE, PICKLED GINGER

### *Fourth Course*

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

### *Fifth Course*

SET CUSTARD, FRUIT GRANITA, BUTTER MILK FOAM, FRESH BERRIES, LIME SHERBET

### *Sixth Course*

TOBLERONE CHEESECAKE SERVED WITH CHOCOLATE FUDGE SAUCE, HONEY, PASSIONFRUIT ICECREAM AND A TUILE BISCUIT

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CHEFS SELECTION SNACK

*Second Course*

GIN CURED SALMON, SALAD GREENS, BLOOD ORANGE, BLUE CHEESE MAYO, WALNUTS

*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*

SET CUSTARD, FRUIT GRANITA, BUTTER MILK FOAM, FRESH BERRIES, LIME SHERBET

*Sixth Course*

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

**SIDES - \$ 9.0**

PINS HOUSE SALAD

ROASTED CHAT POTATOES

SEASONAL VEGETABLES