

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

Tasting Menu \$90.0pp

Wine Pairing - \$50.0pp

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 \$90.0 p.p

Wine Pairing - \$50.0 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 \$130.0 p,p

Wine Pairing - \$70.0 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 \$90.0pp

Wine Pairing - \$50.0pp

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 \$90.0pp

Wine Pairing - \$50.0pp

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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SEASONAL VEGETABLES

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Wine Pairing - \$50.0pp

First Course

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