

pinocchio

RESTAURANT & BAR

JUNE 2022

ENTREES

Shucked To Order – Kohe Kohe Oysters - Subject To Availability

Natural W Shallot & Chardonnay Vinaigrette Or Beer Battered W House Tartare

-Min Order 3- / 5.0 Each

House Toasted Ciabatta Bread W Lot 8 Olive Oil, Balsamic Reduction (X4) / 12

Smoked Fish Cakes, Tartare Sauce, Green Leaves, Citrus Dressing, Herbs / 22

Slow Roasted Cheek Croquettes, Red Wine Glaze, Mustard Mayo, Beetroot Relish / 22

Chargrilled Garlic & Chilli Tiger Prawns, Iceberg Lettuce, Lemon, Baby Herbs / 22

MAINS

Confit Duck Leg, Cauliflower Puree, Savoy Cabbage Slaw, Orange Jus, Herbed Potato Rosti, Cherry Relish

-Signature Main- / 39.50

Beer Battered Fish Of The Day, Twice Cooked Chips, House Tartare Sauce, Lemon, Green Leaf Salad / 29

Tempura Cauliflower, Romesco, Capsicum, Fennel & Orange Salad, Dark Cherry, Almonds, Cress / 29

“Local Favourite”

6-Hour Braised Beef Cheek, House Made Slaw, Maple Butternut Puree, Hazelnuts, Toasted Ciabatta / 36

ON THE SIDE

Twice Cooked Chips / 12 - Add Aioli Or Tomato Sauce 50c

Simple Green Salad, Lemon & Garlic Vinaigrette / 10

Roasted Portobello Mushrooms, Balsamic Glaze, Fried Onion / 13

TO FINISH

Affogato, Vanilla Bean Ice Cream, Revive Espresso Coffee, Frangelico Liquor / 16

Salted Caramel & Chocolate Tart, Chantilly Cream, Vanilla Bean Ice Cream / 18

Kiwi Pavlova ‘Our Way’, Meringue, Raspberry Cream, Passionfruit Curd, Kiwifruit, Mango Sorbet / 17

Weekly Specials

WEDNESDAY

*Gourmet
Burger Night
21 or w
house
beverage 29*

THURSDAY

*‘Peroni
battered
market fish,
twice cooked
chips, house
tartare,
green salad
22*