

pinocchio

RESTAURANT & BAR

ENTREES

Shucked To Order – Pacific Rock Oysters - Subject To Availability

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

-Min Order 3- / 5.5 Each

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

Roasted Pork & Duck Croquettes, Chilli Mayo, Cherry, Freeze Dried Mandarin, Hazelnut / 22

House Smoked King Salmon, Grilled Bread, Cream Fraiche, Pickles, Avocado Oil, Herbs / 21

Chargrilled Garlic & Chilli Tiger Prawns, Romesco, Pineapple, Toasted Coconut / 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

300gram Medium Rare Scotch Fillet, Café De Paris, Red Wine Jus, Broccolini, Herb Roasted Potatoes / 38

Roasted Beetroot, Pumpkin Puree, Candied Walnuts, Goats Cheese, Basil Mayo, Tomatoes, Fennel Salad / 29

6-Hour Braised Beef Cheek To Share For Two, (350g) House Made Slaw, Butternut Puree, Cherry Relish,

Toasted Hazelnuts (Includes Two Sides Of Your Choice) / 86

ON THE SIDE

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

Simple Green Salad, Lemon & Garlic Vinaigrette / 10

Roasted Parkvale 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

Chefs Cheese Selection, Poached Pear, Quince Paste, Relish, Rice Crackers / 22

House Made Chocolate Truffle, Hazelnut Praline, Raspberry Dust, Salted Caramel / 4.50

Weekly Specials

WEDNESDAY

*Gourmet
Burger Night
21 or w
house
beverage 29*

THURSDAY

*'Peroni
batted
market fish,
twice cooked
chips, house
tartare,
green salad
22*