

# pinocchio

RESTAURANT & BAR

## Entrees

HOUSE TOASTED CIABATTA BREAD w Lot 8 olive oil, balsamic reduction (x4) / 12

BEEF TATAKI, black truffle mayo, cherry, tomato, Parmigiano Reggiano, nut praline, EVOO / 20

SLOW ROASTED PORK BELLY, shoulder croquette, crackling, apple puree, radish salad, chilli / 22

PORTOBELLO MUSHROOM SLIDERS, beetroot relish, lettuce, aioli (x2) / 10

TEMPURA TIGER PRAWNS, tartare sauce, lemon, herbs / 15

## Mains

CONFIT DUCK LEG, parsnip purée, potato rosti, cherry, orange jus, spinach  
-signature main- / 39

MEDIUM RARE BEEF EYE FILLET, maple pumpkin puree, pork croquettes, black truffle, roasted mushrooms, spinach, hazelnut crumb / 39

PARKVALE MUSHROOM CROQUETTES, romesco sauce, house slaw, beetroot relish, goats' cheese, green leaf salad / 27

'PERONI' BATTERED LINE CAUGHT MARKET FISH, hand cut chips, house tartare, lemon, green leaf salad / 29

6-HOUR BRAISED BEEF CHEEK TO SHARE FOR 2, (350g) house made slaw, parsnip puree, cherry relish, toasted hazelnuts (includes two sides of your choice) / 85

## -Tasting Menu - Trust The Chef -

5 courses - \$130 or \$160 w wine pairings per person

7 courses - \$170 or \$205 w wine pairings per person

## Weekly Specials

### WEDNESDAY

Gourmet Burger Night 21 or w drink 29

### THURSDAY

Line caught fish, twice cooked hand cut chips, house tartare, green salad 20

## Oysters

Subject to availability

SHUCKED TO ORDER

TE KOUMA BAY – COROMANDAL

5.00 Each -Min Order 3

Natural w shallot & chardonnay  
vinaigrette

OR

Beer battered w house tartare

## On The Side

TWICE COOKED HAND CUT CHIPS / 12 / Aioli 50c

NEW SEASON ASPARAGUS, Lot 8 EVOO, toasted almonds / 13

ROASTED PARKVALE MUSHROOMS, balsamic, fried onions / 10

SIMPLE GREEN SALAD, lemon vinaigrette / 9

## To Finish

AFFOGATO, vanilla bean ice cream, Revive espresso coffee, Amaretto / 16

SALTED CARAMEL & CHOCOLATE TART, Chantilly cream, vanilla bean ice cream / 18

WHITE CHOCOLATE & HAZELNUT PARFAIT, raspberry, caramel, orange, crumb / 18

HOUSE MADE CHOCOLATE TRUFFLE, hazelnut crumb, raspberry, caramel / 4.5

CHEESE – FRENCH COMTE, KIKORANGI BLUE, relish, quince paste, walnuts, crackers / 23

Food By Paul Ansell