

# 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

CHARGRILLED TIGER PRAWNS, romesco, almonds, iceberg lettuce, lemon emulsion, baby herbs / 21

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

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

## Mains

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

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

MARLBOROUGH KING SALMON, tiger prawn & red pepper salsa, potato rosti, cauliflower puree, spinach, crispy shallots / 35

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

### Main To Share for two - Local Favourite

6-HOUR BRAISED BEEF CHEEK, (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 25

### SUNDAY

Roast 25

(Last Sunday of every month)

## 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

BROCCOLI, romesco sauce, almonds / 10

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,  
house made relish, quince paste, walnuts, water  
crackers / 23

Food By Paul Ansell

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