

dinner menu

two courses \$70, three courses \$85

tasting menu six courses \$110



starters

- Charred Sourdough** whipped goat's curd, pickled eschalot, evo oil \$6
Marinated Alto Olives lemon, chilli, garlic, thyme \$6
Sydney Rock Oysters ginger & shallot mignonette \$4.5 ea, \$26 ½ doz, \$50 doz

entrees

- Grilled W.A Scampi** nduja butter, remoulade, finger lime
Braised & Charred Asparagus Pecora Dairy fresh curd, spiced sesame, grape
Roasted ½ Shell Scallops duch fat butter, pangrattato, chives
Kingfish Crudo sour cream, green apple, kohlrabi, rice crisp
Tempura King Prawns avocado, mandarin, aleppo pepper, aioli

mains

- Roasted Barramundi** cherry tomato, zucchini, hazelnut, bone sauce
BBQ Per Peri Chicken sweet corn, almonds, fresh herbs
Orecchiette Pasta mushrooms, garlic pangrattato, Pecora Dairy Yarrawa
Pork Cutlet nectarine, parsnip, cider & mustard seed jus
Riverine Beef Eye Fillet beetroot, radicchio, mushroom ketchup, jus

sides

- Fried Kipfler Potatoes** smoked mussel mayonnaise \$14
Green Oak & Fennel Salad pickled eschalot, herbs, honey mustard dressing \$12
Spice Roasted Pumpkin garlic yoghurt, pepitas, fresh herbs \$14

desserts

- Caramelised Pineapple** The Pines Caramel Gelato, zabaglione
Yoghurt Panna Cotta poached rhubarb, spiced crumble
The Pines Three Daughters Cheddar salt & pepper lavosh, pear chutney

Please advise waitstaff of any dietary requirements. Not all ingredients are listed.
10% Sunday Surcharge. 15% Public Holiday Surcharge.