

lunch menu



Charred Sourdough whipped goat's curd, pickled eschalot, evo oil	\$6
Marinated Alto Olives lemon, garlic, chilli, thyme	\$8
Sydney Rock Oysters ginger & shallot mignonette	\$4.5 ea, \$26 ½ doz, \$50 doz
San Danielle Prosciutto pepperoncini	\$14
Chargrilled Octopus capsicum sauce, grilled corn, herb oil	\$24
Kingfish Crudo cucumber, sour cream, salmon roe, rice crisp	\$22
Roasted Balmain Bug nduja butter	\$28
Prawn & Cherry Tomato Orecchiette pangrattato, basil	\$28
Confit Duck Leg grilled peach, vino cotto	\$34
Fish Burger tartare, cucumber, pickled eschalots, milk bun, chips	\$26
Battered Local Fish & Chips tartare, lemon, garden salad	\$28
Crumbed Calamari & Chips tartare, lemon, garden salad	\$26
Beef Eye Fillet chips, mixed leaves, café de paris butter	\$45
Pan Roasted Barramundi potato rosti, kale salad, herb yoghurt	\$36
Brown Butter Kipfler Potatoes smoked mussel mayonnaise	\$14
Green Oak Lettuce fennel, herbs, honey mustard dressing	\$12
Spice Roasted Pumpkin garlic yoghurt, pepitas, herbs	\$14
Yoghurt Panna Cotta roasted plum	\$15
Dark Chocolate Delice berries, cream chantilly	\$16
The Pines Three Daughters Cheddar fennel seed lavosh, relish	\$18
Kids	\$14 + garden salad \$5
Fish & Chips, Nuggets & Chips, Calamari & Chips, Orecchiette Bolognese	
Ice Cream Scoop choice of flavour & topping	\$5

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