

dinner 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
Braised & Charred Zucchini Pecora Dairy fresh curd, macadamia	\$20
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
Orecchiette Pomodoro heirloom cherry tomato, pangrattato, basil	\$28
Confit Duck Leg grilled peach, salsify, vino cotto	\$34
Slow Cooked Beef Brisket mushroom ketchup, onion rings, pickled enoki	\$38
Pan Roasted Barramundi summer greens, sauce vierge	\$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
Charred Broccolini lemon, mustard, almond	\$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 choice of flavour & topping	\$5

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