

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
Kingfish Sashimi cucumber, sour cream, salmon roe, rice crisp	\$24
Roasted ½ Shell Scallops duck fat butter, pangrattato, chives	\$26
Tempura King Prawns avocado, mandarin, fresh herbs, aioli	\$24
Peri Peri BBQ Chicken parsnip, herbs, almonds	\$34
Battered Local Fish & Chips tartare, lemon, garden salad	\$28
Crumbed Calamari & Chips tartare, lemon, garden salad	\$26
Summer Pasta chef's daily pasta special	\$28
Beef Eye Fillet chips, mixed leaves, café de paris butter	\$48
Pan Roasted Barramundi potato rosti, kale salad, herb yoghurt	\$36
Chips garlic aioli	\$12
Mixed Leaf Salad fennel, herbs, honey mustard dressing	\$12
Spice Roasted Pumpkin garlic yoghurt, pepitas, herbs	\$14
Yoghurt Panna Cotta roasted rhubarb, spiced crumble	\$15
Caramelised Pineapple caramel gelato, zabaglione	\$16
The Pines Three Daughters Cheddar salt & pepper 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.