

Food Menu - Dinner

SERVING FROM 5PM-8PM



ENTREE/ MAINS

WHIPPED GOAT CHEESE

Nduja oil and apple served with toasted ciabatta
v | nf | gfo +\$3.00
\$24.00

SHARK BAY BLUE SWIMMER CRAB CAKES

Served with romesco sauce, dill cream and fresh lemon
\$26.00

CRISPY CALAMARI

Served with fennel and watercress salad and Nduja mayo
gf | nf
\$26.00

ANTIPASTO FOR 2

Prosciutto, salami, fontina, fior di latte, marinated olives.
Served with toasted ciabatta
nf | gfo +\$3.00
\$36.00

HOMEMADE ORECCHIETTE

Seared beef fillet, cherry tomatoes, basil, fresh chilli, garlic and
EVOO
df | nf
\$36.00

FOUR CHEESE GNOCCHI

Housemade potato gnocchi with gorgonzola, parmesan,
pecorino and fontina in a garlic cream sauce. Served with
walnuts
\$34.00

PUMPKIN RISOTTO

Roasted pumpkin, pecorino cream and pinenuts
gf | v
\$34.00

LAMB SHOULDER

Served with potato mash, baby peas and salsa verde
gf | nf
\$38.00

BEEF FILLET

Wrapped in prosciutto. Served with king brown mushrooms,
charred green onion, cauliflower puree and jus
\$44.00

LOCAL PINK SNAPPER

Served with heirloom tomatoes, fennel and caperberries
gf | nf
\$42.00

CRISPY PORK BELLY

Sweet potato puree, baby carrots with Tuscan dressing
\$38.00

gf-gluten free | gfo-gluten free option | v-vegetarian | ve-vegan | df-dairy free | dfo-dairy free option | nf-nut free



Food Menu - Dinner

SERVING FROM 5PM-8PM



SIDES

CAPRESE SALAD

Heirloom tomatoes, burrata, fresh basil with balsamic glaze

gf | nf | v

\$25.00

EGGPLANT PARMIGANA

Chargrilled eggplant, napoli sauce and pecorino

gf | v | dfo

\$14.00

ROCKET SALAD

Wild rocket, red onion, shaved parmesan, olive oil and fresh

lemon

gf | v | dfo

\$12.00

MASH POTATO

Pecorino crust

gf | v

\$12.00

CHIPS

Rosemary salt. Served with aioli.

df | nf

\$11.00

DESSERTS

WHITE CHOCOLATE PANACOTTA

Served with vanilla bean icecream, roasted chocolate and mixed berries

gf | v

\$14.00

CREME BRULEE

Classic vanilla bean

gf

\$14.00

CHEESE FOR 2

Selection of soft and hard cheese, dried fruits and nuts

\$32.00

CHOC CHERRY ESPRESSO

Kahlua, Chambord, espresso, sugar, chocolate bitters

\$21.00

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  @pinkys.rottneestisland

*Thank you for dining with us.
Please leave a review on Google.*



Food Menu - Lunch

SERVING FROM 11AM - 5PM



ENTREE/ MAINS

WHIPPED GOAT CHEESE

Nduja oil and apple served with toasted ciabatta
v | nf | gfo +\$3.00
\$24.00

SHARK BAY BLUE SWIMMER CRAB CAKES

Served with romesco sauce, dill cream and fresh lemon
\$26.00

CRISPY CALAMARI

Served with fennel and watercress salad and Nduja mayo
gf | nf
\$26.00

ANTIPASTO FOR 2

Prosciutto, salami, fontina, fior di latte, marinated olives.
Served with toasted ciabatta
nf | gfo +\$3.00
\$36.00

HOMEMADE ORECCHIETTE

Seared beef fillet, cherry tomatoes, basil, fresh chilli, garlic and EVOO
df | nf
\$36.00

FOUR CHEESE GNOCCHI

Housemade potato gnocchi with gorgonzola, parmesan, pecorino and fontina in a garlic cream sauce. Served with walnuts
\$34.00

PUMPKIN RISOTTO

Roasted pumpkin, pecorino cream and pinenuts
gf | v
\$34.00

LAMB SHOULDER

Served with potato mash, salsa verde and baby peas
gf | nf
\$38.00

SODA BATTERED FISH

Blue cod. Served with fennel and watercress salad, chips, tartare sauce and fresh lemon
nf | dfo
\$30.00

STEAK SANDWICH

Scotch fillet, lettuce, tomato, caramelised onion on Turkish bread, Served with chips and aoli sauce
df | nf | gfo +\$3.00
\$30.00

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