ENTREES

CRUMBED DUKKAH EGG

Soft poached egg crumbed in dukkah spices, steamed asparagus and truffle infused hollandaise sauce

gf | v

$18.00

CRUSTACEAN AND SHELLS WITH SAFFRON SAUCE

Saffron sauce, lobster, clams, black mussels and Japanese hibachi grilled paprika prawns

gf | nf

$27.00

ROULADE OF ZUCCHINIS

Oven roasted zucchinis, char-grilled eggplant and flame torched capsicum with sour cream, Japanese togarashi pepper, cream cheese, romesco sauce and chipotle mayonnaise

gf | v

$23.00

UMI NO HOUSEKI MISO AND NIGIRI

Nigiri tuna, aburi salmon, nigiri salmon and miso soup. Served with pickled ginger and wasabi

df | gf | nf

$28.00

FRIED QUAIL IN SPICES

Fried quail in spices, served with chipotle mayo, fried capers and sour cream

dfo | nf

$28.00

SEARED SCALLOPS WITH MUSHROOM CREAM

Pan seared scallops, noisette zucchini, wild forest mushroom cream and coral netting made from activated charcoal

gf | nf

$26.00

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

MAINS

PAPPARDELLE ALA PEPERONATA
Homemade pappardelle with capers, brown onion, zucchini, eggplant, butter, roasted capsicum, garlic, chilli oil and white wine
nf
$32.00

LAMB BACKSTRAP
Pan seared lamb backstrap in Szechuan pepper and garlic. Served with cream potato layers, roasted cherry tomatoes and rosemary jus
gf | nf | dfo
$46.00

CHICKEN IN PROSCIUTTO AND SAGE
Poached chicken breast stuffed with spinach, mushrooms, grana padano cheese, wrapped in prosciutto and sage, served with vanilla truffle infused mashed potatoes
gf | nf
$37.00

ABURI STYLE SCOTCH FILLET
Blue cheese infused scotch fillet char-grilled on coals, flame torched mayonnaise with togarashi pepper. Served with choy sum
gf | nf
$49.00

FISH OF THE DAY
Pan seared fish in lemongrass and kaffir lime butter. Served with bok choy, emulsified seaweed sauce and Japanese style rice
gf | nf
$45.00

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

@pinkys.rottnestisland

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

ALL DAY KIDS

KIDS BURGER
Cheese and tomato sauce served with chips
$12.00

KIDS FISH
Battered fish served with chips
$12.00

KIDS PASTA
Fettuccine, napoli sauce and parmesan cheese
$12.00

DESSERTS

AFFAGATO
Vanilla icecream and espresso
gf | v | nf
$12.00
add Frangelico | Kahlua or Baileys $10

WINTER TART
Homemade apple crumble tart. Served with crème patisserie
and vanilla ice cream
v | nf
$16.00

DOME AU CHOCOLATE
Rich chocolate dome filled with sour cream ganache, poached
strawberries in Chambord liqueur, crème de chocolate, freeze
dried raspberries and crushed vanilla powder
v | nf
$16.00

RASPBERRY SORBET
Raspberry sorbet. Served with wild berry compote
df | v | ve | gf
$16.00

MIGNARDISES
Selection of bite-sized chocolates and macaroons. Served with
tea, coffee or liqueur
Liquor choice of Amaretto | Frangelico or Chambord
$28.00

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

f ⓘ @pinkys.rottnestisland

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