

F O O D

**OPEN
EVERYDAY
7AM-8PM**

Please order at the bar with your table number, or scan the QR code on your table.

L U N C H 2:30 PM - 5:00 PM

Pinky's

ROTTNEST ISLAND



Winter at Pinky's - Slow down, warm up.

<p>Soda Battered Fish & Chips 34 Blue Eye Cod served with salad, chips, tartare sauce and fresh lemon. <i>DF NF</i></p> <p>Baby Cos Salad 18 <i>Add chicken +\$8</i> Crisp cos, heirloom tomato, red onion, herbs and balsamic dressing. <i>VE GF DFO</i></p> <p>Steak Sandwich 34 Scotch fillet with rocket, tomato, basil mayo and caramelized onion on Turkish bread. Served with chips. <i>DF GFO</i></p> <p>Mushroom Truffle Burger 32 Mushroom patty, rocket, tomato, pickles, onion, and truffle mayo sauce. Served with chips. <i>GFO +\$3</i></p>	<p>Octopus Salad 34 WA Cape Leeuwin marinated octopus with rocket and fennel salad. <i>DF NF GF</i></p> <p>Gnocchi Fondue 36 Pillowy potato gnocchi glazed in a three-cheese fondue, finished with toasted walnuts and caramelized pear. <i>GF V</i></p> <p>Cheeseburger 30 Angus patty, cheese, lettuce, tomato, pickles, onion, and burger sauce. Served with chips. <i>GFO +\$3</i></p> <p>Smoked Brisket Croquettes 26 Crisp croquettes smoked brisket, served with spiced mayo, crispy shallots and fresh watercress. <i>NF</i></p>
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Come and have breakfast with us!

BREAKFAST

2:30 PM - 5:30 PM

40

butter croissant . cinnamon roll . banana waffle
donut . fruit pancake . zucchini bread

S N A C K S 2:30 PM - 5:00 PM

Chips <i>VE GF</i>	15
Buffalo Chicken Wings <i>GF</i>	20
Loaded Waffle Fries	22
Truffle Mushroom Arancini	24

K I D S ALL DAY

Fish & Chips	16
Cheeseburger & Chips	16
Quokka Nuggets & Chips	16

No real quokkas were harmed!

Our kitchens cook with nuts, seeds, fish, dairy & other allergens. We can not guarantee that other traces will not remain. *gf-gluten free | gfo-gluten free option | vg-vegetarian | v-vegan | df-dairy free | dfo-dairy free option | nf-nut free*

B E E R

O N T A P

	Schooner Jug	
Swan Draught 4.4%	12.5 36	
Stone & Wood Pacific Ale 4.4%	14 38	
Hahn Superdry 3.5 3.5%	12.5 34	
Little Dragon Ginger Beer 4.0%	15.5 44	

B O T T L E S

Single Fin 4.5%	12.5
Corona 4.5%	13.5
Hahn Superdry 4.6%	12
Heineken 4.2%	13
Somersby Pear 4.5%	12.5
James Squire Zero 0.0%	9
James Boags Light 2.7%	10

C A N S

Dal Zotto Prosecco 10.5%	16
James Squire Lemon 4.0%	14
Gage Roads Pinkys Cider 4.5%	11.5
Rocky Ridge Cali IPA 5.8%	14.5
Rocky Ridge Rotating	15
Little Creatures Hazy IPA 6.4%	14.5
Beer Farm Hazy Pale 4.6%	14.5
Beer Farm Milk Stout 5.5%	15
Stone & Wood Easy Pale 3.5%	11



H A P P Y H O U R

4:00 PM - 6:00 PM

15 Cocktails

Sex on the Beach
Dark & Stormy
Fruit Tingle
Classic Margarita
Mojito
Tom Collins
Limoncello Spritz

8

House Wines

Wavelength SB
Wavelength Shiraz
Alkoomi Rosé
McPherson Bubbly Personality

10

Beer on Tap

Swan Draught
Stone & Wood Pacific Ale
Little Dragon Ginger Beer
Hahn Superdry 3.5

F O O D

FROM
11 AM

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E N T R E E

Wild Mushroom & Truffle 28
Fremantle wild mushrooms tossed with herbs over creamy polenta, finished with pecorino and bright salsa Verde. V | GF | VO

Garlic Tiger Prawns 29
Skillet prawns with chili, garlic and lemon; served with grilled ciabatta. GFO | DF

Smoked Brisket Croquettes 26
Crisp croquettes smoked brisket, served with spiced mayo, crispy shallots and fresh watercress. NF

Slow-cooked for long, quiet island evenings

S I D E S

Balsamic Brussels Sprouts VE | GF 16
Roasted Pumpkin V | GF | VE 16
Crispy Chat Potatoes V | GFO 16
Chips VE | GF 15
Baby Cos Salad V | GF | GFO 18

M A I N S

Braised Pork Shoulder 42
24-hour braise served over pumpkin purée with green apple-butter sauce, salsa Verde. GF | DF

Gnocchi Fondue 36
Pillowy potato gnocchi glazed in a three-cheese fondue, finished with toasted walnuts and caramelized pear. GF | V

Lamb Ragù Pappardelle 40
Fresh pappardelle with slow-cooked lamb ragù, ricotta Salata and pistachio crumb. GFO

Tenderloin Fillet 49
Beef tenderloin wrapped in prosciutto with truffled wild mushrooms, crisp polenta chips and rich pan jus. GF | NF

Crumbed Pumpkin 32
Spicy-sweet, soft wedges potatoes which makes a no-fuss holiday meal.

Chicken Lemon Cotoletta 38
Crumb chicken in a lemon-butter sauce, with creamy polenta/crispy shallots and baby carrots.

Southern WA winter pears, slowly poached with cinnamon, juniper & star anise.

D E S S E R T S

17 Crème Brûlée GF
Classic vanilla bean custard with a glassy caramel top

18 Spiced Poached Pear GF | GFO **19**
Warm spices with pear, maple & white chocolate mousse and pistachio crumb

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W I N E S

S P A R K L I N G

Bubbly Personality	12 48
<i>Victoria</i>	
Dal Zotto Prosecco	14 59
<i>King Valley, Victoria</i>	
Villa Sandi Prosecco	66
<i>Veneto, Italy</i>	
Dal Zotto Sparkling Limoncello	61
<i>King Valley, Victoria</i>	
Howard Park Petit Blanc	80
<i>Margaret River, WA</i>	
Laurent Perrier La Cuvée	130
<i>Champagne, France</i>	

R E D

Wavelength Shiraz	12 48
<i>Manjimup, WA</i>	
Tomfoolery Shiraz	14 65
<i>Barossa Valley, SA</i>	
Amelia Park Cabernet Merlot	13.50 56
<i>Margaret River, WA</i>	
42 Degrees Pinot Noir	15.50 72
<i>Southern Tasmania</i>	
Domaine Naturaliste Discovery	14.50 65
Cabernet Sauvignon	
<i>Margaret River, WA</i>	
Giant Steps Pinot Noir	82
<i>Yarra Valley, Victoria</i>	
Head Red GSM	14.50 68
<i>Barossa Valley, SA</i>	
Howard Park Flint Rock Shiraz	67
<i>Margaret River, WA</i>	
Howard Park Scotsdale Cabernet Sauvignon	110
<i>Margaret River, WA</i>	

W H I T E

Wavelength Sauvignon Blanc	12 48
<i>Manjimup, WA</i>	
Shaw & Smith Sauvignon Blanc	78
<i>Adelaide Hills, SA</i>	
Montevento Pinot Grigio	13 56
<i>North-eastern Italy</i>	
Alkoomi Riesling	14.5 62
<i>Frankland River, WA</i>	
Domaine Naturaliste Discovery	14.50 65
Chardonnay	
<i>Margaret River, WA</i>	
Petal & Stem Sauvignon Blanc	13 56
<i>Malborough, New Zealand</i>	
Ampersand Riesling	75
<i>Frankland River, WA</i>	
Creamery Chardonnay	110
<i>California, USA</i>	
Loimer Lois Gruner Veltliner	85
<i>Kamptal, DAC</i>	

R O S É

Alkoomi Grazing Rosé	12.50 49
<i>Frankland River, WA</i>	
Ampersand Rosé	78
<i>Frankland River, WA</i>	
La Tonelle Rosé	14.50 59
<i>France</i>	
Madfish Moscato (Pink)	12.50 50
<i>Margaret River, WA</i>	



C O C K T A I L S & M O R E

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C L A S S I C S

Pina Colada	22
Margarita Classic or Tommy's	22
Spicy Margarita	23
Sex on the Beach	22
Long Island Ice Tea	24
Mojito	22
Dark & Stormy	23
Amaretto Sour	22
Cosmopolitan	22
French Martini	22
Lychee Martini	22
Espresso Martini	22



Crowd's favourite

M O C K T A I L S

Watermelon Fizz	14.5
<i>Ginger Ale, Lime, Mint</i>	
Passionfruit No-jito	14.5
<i>Soda, Lime, Mint</i>	

D E S S E R T C O C K T A I L S

Pinky's Mulled Ginger	15
<i>Ginger Beer, Apple Cider, Cinnamon Whiskey</i>	
Signature Espresso Martini	22
<i>Ingredient, ingredient, ingredient</i>	

S I G N A T U R E S

Pinky's Colada	24
<i>Malibu Rum, Vanilla Vodka, Mango Puree, Pineapple, Coconut Cream</i>	
Blossom	23
<i>Vanilla Vodka, Chambord, Pavan, Pineapple, Orange Bitters, Strawberry Jam</i>	
Sunset Margarita	23
<i>Tequila, Peach, Schnapps, Agave Syrup, Grapefruit, Orange Bitters</i>	
Island Mai Tai	23
<i>Spiced Rum, Amaro Montenegro, Macadamia Sugar, Pineapple, Bitters, Lime</i>	
Grapefruit Negroni	23
<i>Malfy Rosa Gin, Grapefruit Pampelle, Aperol, Cinzano</i>	
The Pink Martini	24
<i>Pinky's Pink Gin, Sin Gin Rosella, Dry Vermouth, Samphire</i>	
The Ode to Higgins	24
<i>Jameson Whiskey, Ferent, Macadamia Liqueur, Orange, Chocolate Bitter</i>	
Pinky's Signature Spritz	20
<i>Pinky's Pink Gin, Limoncello, Cranberry, Prosecco</i>	
Limoncello Spritz	20
Aperol Spritz	20

Irish Coffee 16

Not So Irish Coffee 16

Coffee, your choice of milk, Whipped Cream, your choice of Liqueur

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