

Pinky's

ROTTNEST ISLAND



Winter at Pinky's - Slow down, warm up

Follow us on Instagram
@pinkys.rotnnestisland

FOOD

OPEN
EVERYDAY
7:30 AM - 8 PM

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

Lunch 11:30 AM - 2:30 PM

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



Come and have breakfast with us!

Breakfast

7:30 AM - 10:00 AM

40

Pinky Beach views and seasonal buffet breakfast favourites.

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 <i>VE / GF</i>	24

K I D S All Day

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

No real quokkas were harmed!

Our kitchens handle nuts, seeds, fish, dairy & other allergies. We can not guarantee that traces will not remain.

GF-gluten free | GFO-gluten free option
V-vegetarian | VE-vegan | VEO-vegan option
DF-dairy free DFO-dairy free option | NF-nut free

BEER

ON TAP

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

BOTTLES

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

CANS

Dal Zotto Prosecco 10.5%	16
James Squire Lemon 4.0%	14
Gage Roads Pinky's Cider 4.5%	12.5
Rocky Ridge Cali IPA 5.8%	14.5
Rocky Ridge <i>Rotating</i>	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



HAPPY HOUR

4:00 PM - 6:00 PM

15

Cocktails

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

8

House Wines

Wavelength SB
Wavelength Shiraz
Alkoomi Rosé
Bubbly Personality

10

Beer on Tap

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

DINNER

5 PM
TO
8 PM

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ENTREE

Wild Mushroom & Truffle	28
Fremantle wild mushrooms tossed with herbs over creamy polenta, finished with pecorino and bright salsa verde. <i>V GF VO</i>	
Garlic Tiger Prawns	29
Skillet prawns with chili, garlic and lemon; served with grilled ciabatta. <i>GFO DF</i>	
Smoked Brisket Croquettes	26
Crisp smoked brisket croquettes, served with spiced mayo, crispy shallots and fresh watercress. <i>NF</i>	

Slow-cooked for long, quiet island evenings

SIDES

Balsamic Brussels Sprouts <i>VE GF</i>	17
Roasted Pumpkin <i>V GF VE</i>	16
Crispy Chat Potatoes <i>V GF</i>	18
Chips <i>VE GF</i>	15
Baby Cos Salad <i>V GF DF</i>	18

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

Desserts

Spiced Poached Pear	19
Warm spiced pear, maple & white chocolate mousse and pistachio crumb. <i>GF DFO</i>	

MAINS

Braised Pork	39
24-hour braised pork shoulder served over pumpkin purée with green apple butter sauce, jus. <i>GFO DFO</i>	
Gnocchi Fondue	36
Pillowy potato gnocchi glazed in a three-cheese fondue, finished with toasted walnuts and caramelized pear. <i>GFO V</i>	
Lamb Ragù Pappardelle	38
Fresh pappardelle with slow-cooked lamb ragù, ricotta salata and pistachio crumb, basil oil. <i>GFO</i>	
Tenderloin Fillet	49
Beef tenderloin wrapped in prosciutto with truffled wild mushrooms, crisp polenta chips and rich pan jus. <i>GF NF</i>	
Crumbed Pumpkin	32
Pumpkin steak, salsa verde, walnut crumb, pomegranate, baby spinach salad. <i>VE</i>	
Chicken Lemon Cotoletta	38
Crumb chicken in a lemon-butter sauce, with creamy polenta, crispy shallots and baby carrots. <i>GF</i>	
Soda Battered Fish & Chips	34
Blue Eye Cod served with salad, chips, tartare sauce and fresh lemon. <i>DF NF</i>	

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WINES

SPARKLING

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	160
<i>Champagne, France</i>	

RED

Wavelength Shiraz	12 48
<i>Manjimup, WA</i>	
Tomfoolery Shiraz	14 65
<i>Barossa Valley, SA</i>	
Amelia Park Cabernet Merlot	13.5 56
<i>Margaret River, WA</i>	
42 Degrees Pinot Noir	15.5 72
<i>Southern Tasmania</i>	
Domaine Naturaliste Discovery	14.5 65
Cabernet Sauvignon	
<i>Margaret River, WA</i>	
Giant Steps Pinot Noir	82
<i>Yarra Valley, Victoria</i>	
Head Red GSM	14.5 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>	

WHITE

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>Northeastern Italy</i>	
Alkoomi Riesling	14.5 62
<i>Frankland River, WA</i>	
Domaine Naturaliste Discovery	14.5 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 Grüner Veltliner	85
<i>Kamptal, DAC</i>	

ROSÉ

Alkoomi Grazing Rosé	12.5 49
<i>Frankland River, WA</i>	
Ampersand Rosé	78
<i>Frankland River, WA</i>	
La Tonelle Rosé	14.5 59
<i>France</i>	
Madfish Pink Moscato	12.5 50
<i>Margaret River, WA</i>	



COCKTAILS & MORE

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

CLASSICS

Piña 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

MOCKTAILS

Watermelon Fizz	14.5
<i>Ginger Ale, lime, mint</i>	
Passionfruit No-jito	14.5
<i>Soda, lime, mint</i>	

SIGNATURES

Pinky's Colada	24
<i>Malibu rum, vanilla vodka, mango purée, 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, fernet, macadamia liquor, orange, chocolate bitters</i>	
Pinky's Signature Spritz	20
<i>Pinky's Pink Gin, Limoncello, cranberry, prosecco</i>	
Limoncello Spritz	20
Aperol Spritz	20

Desserts Cocktails

Pinky's Mulled Ginger	16	Irish Coffee	16
<i>Ginger beer, apple cider, cinnamon whiskey</i>		Not So Irish Coffee	16
Signature Espresso Martini	23	<i>Coffee, milk, whipped cream, your choice of liqueur - ask your server</i>	
<i>Rotating special - ask your server</i>			