

MAIN MENU

TO SHARE

Our menu is designed for sharing, encouraging you to explore a variety of flavours together. Each dish will be served as soon as it's ready, creating a dynamic and relaxed dining experience. Enjoy the spontaneity of our kitchen as you savour every moment with friends and family.

Freshly Shucked Oysters <small>*ordered in multiples of 6</small>	Natural with Lemon 7 (ea)	Champagne Granita 7.5 (ea)
Sonoma Sourdough, House Whipped Butter		7 (ea)
Marinated Alto Olives, Herbs, Citrus, Garlic, Chilli		12
Crispy Kale, Salt & Vinegar		17
Sautéed QLD Prawn & Angel Hair Pasta, XO Sauce		36
Marinated Tuna, Soy, Ginger, Pickled Cucumber, Yuzu Emulsion, Sesame		36
Roasted Beetroot, Goats Curd, Hazelnut Dressing, Granny Smith, Amaranth		33
		Add
Seared Scallops, Cauliflower Bhaji, Vanilla Caramel, Curry Oil	38	13
Zucchini Blossoms, Herbed Ricotta, Gremolata	29	10
Grilled King Prawns, Garlic Herbed Butter, Lemon	38	13
Crispy Pork Jowl, Granny Smith Apple, Asian Herbs, Fragrant Sauce	33	11
Each of the above dishes is served with three pieces per plate. Feel free to add more as desired!		

MAINS

Our mains are crafted to satisfy both the individual and the group. Whether you prefer to savour your dish alone or share the experience with others, the choice is yours. Please let your server know how you'd like your meal — shared or not— and we'll make sure it's served just the way you prefer.

Pappardelle, Cherry Tomato, Zucchini, Chilli Herb Butter	41
Risotto of Peas & Broad Beans, Smoked Mushroom Butter, Herbed Ricotta	41
Battered Dory, Mixed Leaves, Chips, Tartare Sauce	42
Pan Fried Barramundi, Braised Savoy Cabbage, Cloudy Bay Clams, Fennel, Bonito Velouté	49
LARGER MAINS <small>*Recommended for 2-4 to Share</small>	
Pan Seared Butterflied Red Snapper, Red Pepper Escabeche, Fennel Grape Salad	83
Whole Roasted Lamb Shoulder, Onion, Carrot, Gremolata	115
Roasted Whole Chicken, Celeriac Remoulade, Jus Gras	Half 41 Whole 79



A 10% surcharge will be applied on Saturday and Sunday | A 15% surcharge will be applied on Public Holidays
A 10% service fee applies to all bookings of 15 or more guests* | \$10pp BYO
* The full amount is passed on to the staff in the form of tips.

MAIN MENU

FROM THE GRILL

220g Beef Filet, Red Wine Jus, Olive Oil Mash, Crispy Onion	59
250g Jack's Creek Koji Cured Flank Steak , Café de Paris, French Fries	51
Grilled Lamb Cutlets, Braised Lentils, Pine Nut Salsa, Jus Add Cutlet +13	47
The Pines Burger, Double Pattie, Miso Bacon, Cheese, Special Sauce, LTO Chips	41
The Truffle Burger, Single Pattie, Tomato & Bacon Relish, Truffle Aioli, Lettuce, Truffle Chips	38

RANGERS VALLEY BLACK ONYX

A premium MB3+ Black Angus beef raised in the cool climate of the New England Tablelands at Rangers Valley, one of the world's most respected premium marbled beef producers. Its the marbled beef that all others are compared to.

300g Scotch Fillet, Glenn Innes, NSW

Served with choice of one side and Café de Paris Butter or Red Wine Jus

84

Rib Eye on the Bone, 4 Week Dry Aged, Glenn Innes, NSW

Served with choice of two sides and Café de Paris Butter, Red Wine Jus

24 per 100 grams

See Waiter for Daily Weights

SIDES

French Fries, Salt & Pepper	13
Steamed Green Beans, Hazelnut Dressing, Persian Fetta	15
Mixed Baby Leaves Salad, Mustard & Red Wine Dressing	13
Whipped Royal Blue Potatoes, Garlic, Butter	14
Mac and Cheese, Pangrattato, Paprika, Chives	15

ADD ONS

Grilled King Prawn, Garlic Herbed Butter	13
Seared Scallop, Cauliflower Bhaji, Vanilla Caramel, Curry Oil	13
½ Morton Bay Bug	11

*Make any steak a Surf and Turf

FOOD WITH FRIENDS

This menu is all about sharing the best of what our chefs love to create, served down the center for an easy and communal dining experience.

74pp | Minimum 4
See page 3 for more details



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LITTLE PINES

Aged 13 & Under

All \$26 with a Scoop of Ice Cream to finish

Cheeseburger with Tomato Sauce & Fries

Linguine, Tomato Sauce & Parmesan

Battered Fish & Chips

Crumbed Chicken Breast & Fries

Spaghetti Bolognese

DESSERT

Chocolate Parfait 22

Cherry, Strawberry, Balsamic, Crème Chantilly, Basil

Lemon Cake 22

Brown Butter, Lemon Verbena Syrup, Marigold

Pâte à Choux 22

Pistachio Crème, Raspberry

Coconut Mousse 22

Granny Smith Apple, Passionfruit Sorbet,
Lemon Balm

Australian Artisan Cheeses 39

served with Chutney, Relish & Crispbread

Red Wax Matured Cheddar, Maffra Cheese Company, Gippsland, VIC
Triple Cream Brie, Udder Delights, Adelaide Hills, SA
Goat, Meredith Dairy, Meredith, VIC
Gippsland Blue, Tarago River Cheese Company, Gippsland, VIC

VEGAN

SNACKS

Baked Sourdough, Olive Oil, Balsamic Vinegar 7 (ea)

Marinated Alto Olives, Herbs, Citrus, Garlic, Chilli 12

Crispy Kale, Salt & Vinegar 17

ENTRÉE

Roasted Beetroot, Hazelnut Dressing, Granny 31

Smith, Amaranth

MAINS

Risotto of Peas and Broad Beans, Chargrilled 41

Asparagus, Pea Tendrils

DESSERT

Coconut Mousse, Granny Smith Apple, 22

Passionfruit Sorbet, Lemon Balm

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SONOMA SOURDOUGH

House Whipped Butter

ZUCCHINI BLOSSOMS

Herbed Ricotta, Gremolata

CRISPY PORK JOWL

Granny Smith Apple, Asian Herbs, Fragrant Sauce

RISOTTO OF PEA AND BROADBEAN

Smoked Mushroom Butter, Herbed Ricotta

WHOLE LAMB SHOULDER

Onion, Carrot, Gremolata

WHIPPED ROYAL BLUES

Garlic, Butter

MIXED BABY LEAVES

Mustard & Red Wine Dressing

*Please Enjoy Our Menu as Designed – No Substitutions



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