

# THE PINES

CRONULLA

## THE BEST OF BOTH

Minimum 9 Adults - 3 Courses with Snacks

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95pp

## THE PINES EXPERIENCE

Minimum 2 People - 6 Courses with snacks

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140pp

Add 7 x Matching Wines 90pp



[thepinescronulla.com.au](http://thepinescronulla.com.au) | [@thepinescronulla](https://www.instagram.com/thepinescronulla)

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

# BEST OF BOTH

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## FOR THE TABLE TO START

Marinated Alto Olives, Herbs, Citrus, Garlic, Chilli

Baked Sourdough, House Whipped Butter

## ENTRÉES TO SHARE

Heirloom Tomatoes, Vannella Stracciatella, Focaccia, Balsamic, Olive Oil, Basil

Scallop Ceviche, Citrus Dressing, Pickled Peach, Coriander

Crispy Pork Jowl, Pickled Radish, Mango, Asian Herbs

## CHOOSE ONE MAIN

Ravioli of Spinach & Ricotta, Parmesan, Brown Butter, Pine Nuts, Capers, Sultanas , Sage

Pan-Roasted Humpty Doo Barramundi, Zucchini Purée, Fennel and Pepper Escabeche

Pure Black Koji Cured Flank Steak, 250g with Garlic & Herb Butter, Gippsland, VIC

## SIDES TO SHARE

French Fries, Salt & Pepper

Mixed Baby Leaves Salad, Mustard & Red Wine Dressing

## DESSERTS TO SHARE

Chocolate Parfait, Vanilla Crème, Mandarin, Hazelnut Crunch, Basil

Coconut Mousse, Rum Granita, Pineapple Crisp, Sorbet



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# THE PINES EXPERIENCE

Minimum 2 People

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## FOR THE TABLE TO START

Zucchini Blossoms, Meredith Goats Curd,  
Spiced Honey, Chervil

Baked Sourdough, House Whipped Butter

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## COURSES

Heirloom Tomatoes, Vannella Stracciatella,  
Focaccia, Balsamic, Olive Oil, Basil

Scallop Ceviche, Citrus Dressing,  
Pickled Peach, Coriander

Crispy Pork Jowl, Pickled Radish,  
Mango, Asian Herbs

Pan-Roasted Humpty Doo Barramundi,  
Zucchini Purée, Fennel and Pepper Escabeche

Beef Filet, Blackberry Jus Gra,  
Olive Oil Mash , Crispy Onion

Pavlova, Crème Chantilly, Mixed Berry Compote,  
Passion Fruit Sorbet, Baby Lemon Balm



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