

# THE PINES

CRONULLA

## SNACKS

### Freshly Shucked Oysters

Natural with Lemon 6 (ea) *ordered in multiples of 6	Champagne Granita 6.5 (ea) *ordered in multiples of 6	
Baked Sourdough, House Whipped Butter		5 (ea)
Marinated Alto Olives, Herbs, Citrus, Garlic, Chilli		10

## ENTRÉE

Zucchini Blossoms, Whipped Meredith Goats Curd, Spiced Honey	29
Sautéed QLD Prawn & Angel Hair Pasta, XO Sauce	32
Heirloom Tomatoes, Vannella Stracciatella, Focaccia, Balsamic, Olive Oil, Basil	29
Beef Tartare, Horseradish Emulsion, Sherry & Maple Dressing, Crispy Royal Blues	29
Scallop Ceviche, Citrus Dressing, Pickled Peach, Coriander	32

### CRISPY PORK JOWL

Pickled Radish, Mango, Asian Herbs

31

## MAIN

Ravioli of Spinach & Ricotta, Parmesan, Brown Butter, Pine Nuts, Capers, Sultanas, Sage	43
Risotto Primavera, Baby Carrots, Onion, Peas, Fennel, Leeks, Zucchini, Spring Herbs	41
Slow Cooked Citrus Cured Petuna Trout, Lemongrass Broth, Wild Mushrooms	45
Roast Chicken Breast, Leek Purée, Sweet Corn Fritter, Lemon Thyme Jus Gras	44
300g Pukara Estate Lamb Cutlets, Spiced Yoghurt, Garlic Crushed Chats, Mint Jus	48

### PAN-ROASTED HUMPTY DOO BARRAMUNDI

Zucchini Purée, Fennel and Pepper Escabeche

45

## FROM THE GRILL

350g Northern Rivers Pork Chop, Charred Peach, Apple Balsamic, Walnuts, Seeded Mustard Jus	41
220g Beef Filet, Blackberry Jus Gras, Olive Oil Mash, Crispy Onion	55
Jack's Creek Koji Cured Flank Steak 250g, Garlic & Herb Butter, French Fries	45
The Pines Double Burger, Maple Bacon, Cheese, Lettuce, Tomato, Onion, Burger Sauce, Umami Fries	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.

#### 350g Scotch Fillet, Glenn Innes, NSW

Served with choice of one side and Garlic & Herb Butter or Red Wine Jus

79

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

Served with choice of two sides and Garlic & Herb Butter, Red Wine Jus

18 per 100 grams

See Waiter for Daily Weights

## SIDES

French Fries, Salt & Pepper	12
Steamed Broccolini, Garlic & Lemon Dressing	15
Mixed Baby Leaves Salad, Mustard & Red Wine Dressing	12
Whipped Royal Blue Potatoes, Garlic & Salted Butter	14
Roasted Cauliflower, Crème Fraiche, Buckwheat, Herb Oil	14

### THE PINES EXPERIENCE

Minimum 2 People | 6 Courses with Snacks | Matching Wines Available

140pp | 7 x Matching Wines 90pp

### LITTLE PINES

Aged 13 & under

All \$25 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



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1.9% credit card surcharge applicable  
A 15% surcharge will be applied on all Public Holidays