

PINCHY'S

made by sea

Moonlight Flat Oysters- Batemans Bay, NSW	6.5
Gazander Oysters - Coffin Bay, SA	6.5
<i>Our oysters are opened to order and served natural with green chilli & spearmint mignonette</i>	
Tuna Tartare, truffle honey, cucumber, crème fraiche & dill (3)	17
King Crab Taco, avocado, spiced tomato salsa & coriander (2) *	16
Scalloped Potato, scallop ceviche, yuzu kosho & sorrel (3)	18
Snapper Croquettes, chipotle mayo & chilli oil (3) *	14
Mussels Escabeche, dashi cream, pickled shallots, dill & homemade fennel focaccia	22
Kingfish Ceviche, ponzu, avocado & pickled fennel	24
Prawn Katsu, togarashi cream, melon & granny smith apple	22
Grilled Octopus, Davidson plum BBQ sauce, taramasalata, winter tomatoes & pickled chilli	26
Roasted Beetroot, coconut labneh, pickled shallots, dill & homemade fennel focaccia (v)	20
Caramelised Artichoke, ponzu, fennel, avocado & radish (v)	22
Fish 'n Chips - Crispy Whiting, 24 hour potatoes, homemade condiments & lemon	45
Lobster Linguine, cherry tomato, miso butter & parsley	48
Fish Pie - Snapper & Blue Eye, Jerusalem artichoke, leek, caper & tomato chutney	42
Pinchy's Lobster Roll, salt bush fries & béarnaise sauce	40
BBQ Oyster Mushroom, shiso emulsion, sunflower mustard & pickled fennel (v)	34
Grilled Cauliflower, pickled kohlrabi, chimichurri & toasted pine nuts (v)	32
Iceberg, butter leaf, pickled shallots, croutons & house dressing (v)	12
French Fries, truffle salt, parmesan & mayonnaise *	15
Grilled broccoli, cimi di rapa & red chilli (v)	12

* *Vegan options available*

Menu items are subject to change depending on seasonality and availability.

While Pinchy's will endeavor to accommodate requests for meals for guests with food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.