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## Tasting Menu

Indulge in the world's best seafood prepared with finesse by our chef.
We also have an entirely vegan made friendlier menu, where seafood dishes turn plant-based.

To start:
King Crab Taco, avocado, spiced tomato salsa \& coriander Tuna Tartare, truffle honey, cucumber, crème fraiche \& dill

## Please choose from:

Grilled Octopus, Davidson plum BBQ sauce, taramasalata, winter tomatoes \& pickled chilli
Prawn Katsu, togarashi cream, melon \& granny smith apple

To finish your choice of:
Fish 'n Chips - Crispy Whiting, 24 hour potatoes, homemade condiments \& lemon
Pinchy's Lobster Roll, salt bush fries \& béarnaise sauce
Fish Pie - Snapper \& Blue Eye, Jerusalem artichoke, leek, caper \& tomato chutney

## \$80 per person

Whole table required to order tasting menu Bookings for 6 or more guests will dine on our tasting menu

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.

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## Made Friendlier Tasting Menu

Indulge in the world's best seafood prepared with finesse by our chef.
We also have an entirely vegan made friendlier menu, where seafood dishes turn plant-based.

To start:
Spiced Tofu Taco, avocado, spiced tomato salsa \& coriander
Leek Croquettes, vegan aioli, herb oil

Please choose from:
Roasted Beetroot, coconut labneh, pickled shallots, dill \& homemade fennel focaccia Caramelised Artichoke, ponzu, fennel, avocado \& radish

To finish your choice of:
Grilled Cauliflower, pickled kohlrabi, chimichurri \& toasted pine nuts BBQ Oyster Mushroom, shiso emulsion, sunflower mustard \& pickled fennel

## $\$ 70$ per person

Whole table required to order tasting menu Bookings for 6 or more guests will dine on our tasting menu

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