

# PINCHY'S

*made by sea*

## THE PINCHY'S FORK

The little Pinchy's fork that accompanies your food is in line with our concept that food is best enjoyed in individual bites. This sexy little fork is the perfect tool to help you enjoy smaller dishes in a casual style, indulging elegantly in our succulent seafood inspired dishes.

## PINCHY'S OYSTER MENU

Served Natural / Green Chilli, Spearmint & Geraldton Wax Mignonette (Gf) (Min 3)

### GAZANDER OYSTERS (COFFIN BAY, SA) 6

### MOONLIGHT FLAT (BATEMANS BAY, NSW) 6

Moonlight Kisses

### WAPENGO ROCKS - 6

Wild Organic Oysters (Wapengo Lake, NSW)

Pinchy's strongly believes in only eating the freshest high quality oysters. Say no to pre-shucked oysters.

All oysters are freshly harvested out of the water each week and kept alive, strictly opened to order. Our selection is subject to change due to varying weather conditions.

### Caviar

30g Jar Served With Homemade Potato Crisps.

### Golden Osetra 210

### Baeri Siberian Reserve 170

### Oscietra Grand Reserve 190

### Russian Beluga 360

## MADE BY SEA MENU - 7 COURSE TASTING MENU - \$85PP

### KING CRAB TACO

spicy tomato and coriander, avocado mousse \*

### TUNA TARTARE

avocado mousse, kohlrabi, blood lime soy chili ketchup \*

### CALAMARI SALAD

dashi butter, grilled cucumber, wasabi, tempura sea lettuce\*

### KINGFISH CEVICHE

pickled fennel, orange ponzu, shiso \*

### SPICY KFC (Kentucky Fried Cod)

japanese bread, iceberg, sambal, house dill pickle

### CANADIAN SCALLOP

cauliflower cream, macadamia, black truffle \*

### PINCHY'S LOBSTER ROLL

chilled canadian lobster, butter, lettuce, mayo, pinchy's seasoning, chives, lemon \*

## MADE FRIENDLIER - 6 COURSE TASTING MENU \$60PP

### CHARRED CAPSICUM CRISP

char grilled capsicum, pumpkin and horseradish puree, cucumber, vegan crisp, sea grapes\*

### CAESAR SALAD TARTLET

lightly smoked celeriac, confit garlic emulsion, baby cos lettuce, capers and vegan parmesan

### SPICED TOFU TACO

spice tomato and coriander, avocado mousse\*

### BETROOT TARTARE

slow roasted beetroot, nori croutons, avocado salsa\*

### LEEK CROQUETTE

vegan parmesan, herb oil

### LION'S MANE MUSHROOM ROLL

charred mushroom, pinchy's seasoning, lemon\*