

# THE PINNACLE KITCHEN

MONDAY - THURSDAY 5PM - 9:30PM • FRIDAY 3PM - 9:30PM • SATURDAY 12:30 - 9:30PM • SUNDAY 12:30 - 8:30PM

## SNACKS / SMALL PLATES

CHICKPEA FRITTERS (GF/VG/DF) WITH ROSEMARY, MINT & CHIMICHIRRI SAUCE .....	9
SALT & LEMON PEPPER CALAMARI (GF) WITH HERBS, LEMON & AIOLI .....	12
COCONUT & MINT LABNEH DIP (VG) WITH QUINOA, ACTIVATED PUMPKIN SEEDS, DUKKAH, OLIVE OIL, LEMON & FLATBREAD .....	12
SALMON & SWEET POTATO CROQUETTES (DF) WITH SESAME SEEDS & CHILLI JAM.....	12
BUTTERMILK FRIED CHICKEN BITES WITH PICKLES & PAPRIKA AIOLI .....	12
QUESADILLA (VG) WITH SWISS BROWN MUSHROOM, ZUCCHINI, SPINACH, DAIRY-FREE MOZZARELLA & SALSA DE MAIZ DULCE .....	14
<i>WE SUGGEST THE FENNEL SALAD FOR A SIDE DISH</i>	
SEARED YELLOW FIN TUNA (GF/DF) WITH ASPARAGUS, CUCUMBER, AIOLI NOIR, JALAPENO RELISH & TRUFFLE OIL .....	16
<i>PAIRS WELL WITH THE TOMATO SALAD ON THE SIDE</i>	
CARAMELIZED LAMB LOIN (GF) WITH SLOW ROAST DUTCH CARROTS, PEA & BASIL PUREE, QUESO FRESCO & RED WINE REDUCTION .....	16
<i>TRY WITH A SIDE SERVING OF SEASONAL GREENS</i>	

## SIDES

CRINKLE CUT CHIPS (GF/DF) WITH AIOLI, MALT VINEGAR .....	7
SMASHED CHATS (GF) WITH SPRING ONION RANCH SAUCE & CELERY SALT.....	6
SEASONAL GREENS (GF/VG/DF) WITH POMEGRANATE & DUKKAH.....	6
FENNEL, PEA & MINT SALAD (GF/VG/DF) WITH HOUSE DRESSING..... (ADD GRILLED HALOUMI +\$3)	6
VINE-RIPENED TOMATO SALAD (GF/VG/DF) WITH GREEN OLIVES, SHALLOTS, BASIL, SHERRY VINEGAR DRESSING & TRUFFLE OIL .....	6

## DESSERT

BANANA FRITTER WITH CINNAMON SUGAR, MAPLE SYRUP & ICE CREAM .....	9
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### PINNACLE SPECIAL BOARD DAILY

V: VEGETARIAN VG: VEGAN GF: GLUTENFREE S&N: SEEDS&NUTS VGO: VEGAN OPTION  
DF: DAIRY FREE DIETARY SPECIFICATION WITHIN REASON UPON REQUEST.  
DUE TO THE NATURE OF KITCHEN & BUILDING OPERATIONS WE CANNOT GUARANTEE 100%  
GLUTENFREE & VEGAN FRIENDLY. WE TRY TO ACCOMMODATE ALL NEEDS.

## PUB CLASSICS

CHICKEN PARMA WITH LEG HAM, TOMATO BASIL SUGO, MOZZARELLA, GARDEN SALAD & CHIPS .....	18
EGGPLANT PARMA (V) WITH TOMATO BASIL SUGO, MOZZARELLA, GARDEN SALAD & CHIPS.....	18
MARINATED GRILLED HALOUMI BURGER (V) WITH SESAME SEEDS, LABNEH, AVOCADO, LETTUCE, TOMATO & CHIPS.....	18
YOUNG HENRYS BEER BATTERED FISH & CHIPS WITH SLAW, RANCH SAUCE, LEMON & HERBS.....	18
SPICED LAMB BURGER WITH SWISS CHEESE, STREAKY BACON, TOMATO RELISH, CARAMELIZED ONION, SALAD, AIOLI & CHIPS.....	18
MARINATED SMOKY CHICKEN BREAST SALAD (GF/DF) (ADD BACON +\$3) WITH ROAST CAPSICUM, GREEN BEANS, WATERCRESS, AVOCADO, PUFFED QUINOA & CORIANDER LIME DRESSING .....	18
250G SCOTCH FILLET (GF/DF) (ADD FRIED EGG +\$1) CHIPS, GREENS & RED WINE SAUCE .....	25