



COFFEE

Black 4.5
White 4.5
Filter 5.0

NOT COFFEE 5.5

Coconut Turmeric Latte
Beetroot Latte
Soy Prana Chai
Matcha Latte
Hot Chocolate

ALTERNATE MILKS 1.0 extra

Soy
Oat milk
Coconut milk
Almond milk
Lactose free milk

ORGANIC TEA 4.5

Good Morning
Earl Grey
White Peony
Lemongrass & Ginger
Peppermint
Chamomile

SODA

Natural Soft Drinks 4.0
Kombucha 5.0
Coke 3.5
Coke No Sugar 3.5

SMOOTHIES

SNICKERS (VE) 9.9

Protein, banana, peanut butter, dates, coconut nectar,
almond milk
+ espresso 1.0

MIXED BERRY (VE) 9.9

Blueberries, raspberries, peanut butter,
nectar, protein, almond milk

MANGO LASSI 9.9

Mango, honey yogurt, milk, cardamom

BANANARAMA 8.5

Banana, honey, yogurt, cinnamon, milk

OREO THICKSHAKE 9.0

Oreo, ice cream, malt, milk
+ peanut butter 1.0 extra

CAPPUCCINO THICKSHAKE 9.9

Espresso, cocoa, ice cream, milk

GREEN SMOOTHIE 9.9

Spinach, kale, protein, pineapple,
mango, coconut milk

H2O

Hepburn Springs Still Water 3.5
Hepburn Springs Lightly Sparkling Water 4.0

FRESHLY SQUEEZED JUICES

ORANGE JUICE 7.5

PINK DETOX 7.9

Beetroot, carrots, orange, ginger, apple

VITA-BLISS 7.9

Carrots, ginger, oranges

JUICIFY 9.9

Apple, carrot, orange

LITTLE PEEPS

Pancake 11.5 (vanilla ice cream, sprinkles, maple syrup)
Cheesy ham toastie 9.5
Egg on toast 7.5 (one slice white sourdough w/ egg of choice)
Avocado & Vegemite soldiers 6.0
Fish & Chips 17.5 (one barramundi fillet w/ side of chips)
Cheeseburger & chips 12.0
Chippies w/ tomato sauce 7.0

LITTLE PEEPS DRINKS

UNICORN MILKSHAKE 5.9

Chocolate / Strawberry / Vanilla / Blue Heaven

KIDS OJ 5.0

ORGANIC TOAST 8.5

Sourdough (grain/white) or fruit loaf with cultured butter
+ GF toast 2.0 extra

EGGS ON TOAST 14.0

Two slices of white sourdough w/ two eggs of choice (sides extra)

EGG & BACON MUFFIN 9.5

Fried egg, bacon rasher, cheddar cheese w/ bbq sauce in
Turkish roll

RASPBERRY & PEAR BIRCHER (VE) 19.0

Oat milk soaked oats, coconut yogurt, homemade crumble, apple
juice, chia seeds, raspberry soaked poached pears, seasonal fruits

ACAI BOWL (VE, GF) 19.9

With banana, orange, strawberry, peanut butter, passionfruit
coulis, coyo, coconut nectar, almond milk, chia, coconut flakes,
organic crumble

BRUNCH BURGER 17.50

Brioche bun, fried egg, lettuce mix, halloumi, hash brown,
chilli jam
+ GF toast 2.0 + avo smash 5.0 + bacon 6.0

PINKIE HOTCAKES 23.0

Ricotta hotcakes, vanilla mascarpone, honey ricotta, lemon
crumble, candied orange & dark chocolate ganache

AVOCADO TOAST (GFO, VO) 21.5

Smashed seasoned (S&P) avocado, pomegranate, cherry tomato,
beetroot hummus, Persian feta & fresh herbs on multigrain bread
+ GF toast 2.0 + poached egg 3.0 + grilled halloumi 5.5

GREENS & GRAINS BOWL (GFO, VO) 22.9

Charred corn, boiled quinoa, sautéed kale, green beans, pumpkin
& ginger puree, smashed avo, poached egg with Persian feta
garnish on grain sourdough
+ grilled halloumi 5.5

BEAN-Y PUMPKIN EGGS (GFO) 21.5

Red kidney beans, spiced pumpkin soup topped with two
poached eggs, Persian feta, pepitas, Asian spices, chorizo served
with multigrain bread

CHILLI SCRAMBLE (GFO) 22.0

Scrambled eggs, spiced chorizo, fresh chilli, green beans, spring
onion, coriander yogurt with dried shallots

THE SHROOM (GFO, VO) 23.0

Pan cooked variety of local mushrooms, Romesco sauce, charred
asparagus, alfalfa, enoki mushrooms, poached egg w/ grated
parmesan cheese garnish on multigrain toast

PINKIE BENEDICT 22.0

Slow cooked & barbequed pulled ham hock, home made Pinkie
hash brown, hollandaise sauce, two poached eggs served with
crispy apple chips

CHICKEN & JASMINE RICE (DFO) 23.0

Grilled chicken & jasmine rice served with spiced sautéed
seasonal vegetables and a side of creamy mushroom sauce

SALMON STEAK (GFO) 26.9

Grilled crispy skin Tasmanian salmon, home made sweet potato
rosti, turmeric cauliflower & poached egg served with salmon
sauce (contains dairy)

BARRAMUNDI-DISH (GF, DFO) 28.0

Grilled barramundi served on a bed of jasmine rice, asparagus,
lemon caper sauce, sautéed tomato medley mix, Persian feta and
pumpkin puree

SALT 'N' PEPPER CALAMARI (GFO) 26.9

Lightly floured fried calamari served with salad mix and chips
along with a side of salmon sauce

SALMON & AVO BOWL (GF) 24.0

Brown rice, sesame, avocado, pickled ginger, torched cured
salmon, siracha kewpie, sautéed spinach, nori garnish

SUPERFOOD SALAD (GF, VO) 20.0

Kale, quinoa, avocado, julienne granny smith, halloumi, almonds,
goji, chia, sumac hommus
+ poached egg 3.0 + grilled chicken breast 6.5

CHICKEN SCHNITZEL WRAP 18.0

Chicken schnitzel, caramelised onions, cheddar, leaves,
mustard mayo in multigrain wrap
+ side of chips 4.5

FRIED CHICKEN BURGER 22.0

Crispy fried chicken, housemade slaw, bacon, tasty cheese,
siracha mayo and beer battered chips

PINKIE CHEESEBURGER 22.0

150gr beef patty, bacon, American cheese, fresh tomato,
lettuce, olive tapenade, kewpie mayo & beer battered chips

LAMB SKEWERS (GF) 28.5

Greek style marinated skewered lamb fillet, served grilled with
beetroot salad (beetroot, pine nuts, cherry tomato, shaved
parmesan & lemon dressing)

STEAMED OR FRIED SEASONAL VEGETABLES 14.0

CHIPS & MUSHROOM SAUCE 14.5

BOWL OF CHIPS 9.0 w/ tomato sauce

SWEET POTATO CHIPS 10.5 w/ kewpie mayo

+ SIDES

+ Parmesan Cheese 3.5	+ Halloumi 5.5
+ Steamed/fried Veggies (seasonal) 9.5	+ Avocado 5.0
+ Side Chips 4.5	+ Bacon 6.0
+ Turmeric Cauliflower 5.0	+ Chorizo 6.0
+ Grilled Chicken 6.5	+ Mushrooms 6.5
+ Sautéed Spinach 5.0	+ Roasted Tomato 3.5
+ Cured Salmon 7.0	+ Fetta 4.5
+ Side of Grilled Salmon 14.5	+ Egg 3.0
+ Hash Brown 4.0	+ Gluten Free Bread 2.0 (1 slice)
+ Pinkie Hash Brown 6.5	
+ Mushroom Sauce 5.5	

ALL SAUCES (EXCL. TOMATO SAUCE) 2.0 each

+ Kewpie Mayo	+ Dijon Mustard
+ Siracha Mayo	+ Seeded Mustard
+ Aioli Sauce	+ Pickled Ginger
+ Chilli Jam	+ Salmon Sauce
+ Mustard Mayo	

Vegan (VE) Vegan option (VO) Dairy Free option (DFO) Gluten Free (GF)
Gluten Free option (GFO)

Please note:

- A surcharge of 10% will apply on all public holidays.

- Pinkie Cafe cannot guarantee that there's no allergen traces in any of our meals.

- Our kitchen closes at 3pm.