



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

ALTERNATIVE 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 SHAKE 9.9

Mango, honey yogurt, milk, cardamom

BANANA SHAKE 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 10.9

Avocado, 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 8.9

Beetroot, carrots, orange, ginger, apple

VITA-BLISS 8.9

Carrots, ginger, oranges

JUICIFY 9.9

Apple, carrot, orange

PINKIE KIDS

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 (two fish flakes w/ side of chips)
Chicken nuggets & chips 14.5

PINKIE KIDS DRINKS

UNICORN MILKSHAKE 6.9

Chocolate / Strawberry / Vanilla / Blue Heaven

KIDS OJ 5.0

ORGANIC TOAST 9.5

Sourdough (grain/white) or fruit loaf w/ 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 a Turkish roll

RASPBERRY & SAFFRON PEAR BIRCHER (VE) 19.0

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

ACAI BOWL (VE, GF) 21.0

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

BRUNCH BURGER 17.5

Brioche bun, fried egg, lettuce mix, halloumi, hash brown & tomato relish
+ GF toast 2.0 + avo smash 6.0 + bacon 6.5

PINKIE HOTCAKES 23.0

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

AVOCADO TOAST (GFO, VO) 22.5

Smashed seasoned (S&P) avocado, pomegranate, cherry tomato, beetroot hummus, feta & fresh herbs on multigrain bread
+ GF toast 2.0 + poached egg 3.0 + halloumi 6.0
+ baked beans 4.5

GREENS & GRAINS BOWL (GFO, VO) 22.9

Charred corn, boiled quinoa, sautéed kale, green beans, pumpkin & ginger purée, smashed avo, poached egg w/ feta garnish on grain sourdough
+ halloumi 6.0

PINKIE BOOST BREAKFAST 33.0

Two poached eggs, sourdough toast, bacon, smoked chorizo, blistered tomato, roasted turmeric cauliflower, braised mushrooms w/ pistachio dukkah
+ halloumi 6.0 + baked beans 4.5

CHILLI SCRAMBLE (GFO) 23.0

Scrambled eggs, spiced chorizo, fresh chilli, green beans, spring onion, spicy harissa w/ dried shallots on flat bread

THE SHROOM (GFO, VO) 23.0

Pan cooked variety of local mushrooms, spicy harissa, charred asparagus, snow pea tenderloins, enoki mushrooms, poached egg w/ grated parmesan cheese garnish on multigrain toast
+ grilled chicken breast 6.5 + baked beans 4.5

PINKIE BENEDICT 24.5

Slow cooked & barbecued pulled pork, home made Pinkie hash brown, hollandaise sauce, two poached eggs served w/ crispy apple chips
+ mushrooms 6.5 + baked beans 4.5

CHICKEN & JASMINE RICE (DFO) 25.0

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

SALMON STEAK (GFO) 28.9

180gr grilled crispy skin Tasmanian salmon fillet, royal blue potato mash topped w/ broccolini, dutch carrots & pickled onion (potato mash contains dairy)

PINKIE ROYALE (DFO) 25.5

Home made Pinkie hash brown topped w/ smoked salmon, hollandaise sauce & two poached eggs served w/ crispy apple chips & a side of sautéed spinach & olives

SALT 'N' PEPPER CALAMARI (GFO) 26.9

Lightly floured fried calamari served w/ salad mix & chips w/ tartare sauce

SALMON & AVO BOWL (GF) 24.0

Brown rice, sesame oil, avocado, pickled ginger, torched cured salmon, siracha kewpie, sautéed spinach, nori garnish
+ pickled ginger 2.0 + halloumi 6.0

SUPERFOOD SALAD (GF, VO) 21.9

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

CHICKEN SCHNITZEL WRAP 18.9

Chicken schnitzel, caramelised onions, cheddar, leaves, mustard mayo in a multigrain wrap
+ halloumi 6.0 + side of chips 5.5

STEAK SANDWICH (GF, DFO) 23.9

Tenderised beef scotch fillet served in long mini Turkish pide bread w/ lettuce, tomato, caramelised onion, tomato relish & chips

FRIED CHICKEN BURGER 23.9

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

WAGYU CHEESEBURGER 23.9

160gr beef patty, gherkins, egg, fresh tomato, lettuce mix, tomato relish & beer battered chips

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/ aioli sauce

+ SIDES

+ Parmesan Cheese 3.5	+ Halloumi 6.0
+ Steamed/fried Veggies (seasonal) 9.5	+ Avocado 6.0
+ Side Chips 5.5	+ Bacon 6.5
+ Baked Beans 4.5	+ Chorizo 6.0
+ Turmeric Cauliflower 5.0	+ Gherkins 3.5
+ Grilled Chicken 6.5	+ Mushrooms 6.5
+ Sautéed Spinach 6.0	+ Roasted Tomato 5.0
+ Cured Salmon 7.0	+ Feta 4.5
+ Smoked Salmon 8.0	+ Egg 3.0
+ Hash Brown 4.0	+ Gluten Free Bread 2.0 (1 slice)
+ Pinkie Hash Brown 7.5	
+ Mushroom Sauce 5.5	

ALL SAUCES (EXCL. TOMATO SAUCE) 2.0 each

+ Mayo	+ Chilli Jam
+ Siracha Mayo	+ Dijon Mustard
+ Mustard Mayo	+ Seeded Mustard
+ Tomato Relish	+ Pickled Ginger
+ Aioli Sauce	

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.