

Welcome to Pink. A #PinkVibesOnly Hangout serving you fun food, cocktails & more self-love.

Our restaurant is designed to bring out the best version of YOU. Get snap happy. Gram' a selfie. Use flash. Be as creative as you want.

Let curiosity get the best of you. Go upstairs and explore our insta-studio. Find the flower wall, get lost in our #PinkVibesOnly decor.

See that self-love mural upstairs?

Take a selfie in front of it, post it with the #frompinktoyou and we'll donate \$2 in support of women's mental health with @liptember.

We love to see you loving yourself as you are. Spread that self-love, babe. Tag us @PinkTheRestaurant #PinkVibesOnly #PinkTheRestaurant

	SMALL THINGS	
This is the beginni	ng of something beautiful	
	') - BBQ Jackfruit, Pink Coleslaw, Fried Barramundi, Guac, Sauerkraut,	Kale 6
FOCACCIA ROSA (v House made Bread w Garlic & Herb Oil	, Rosemary, Pink Himalayan Salt	8
· ·) ato & Onion w Fresh Basil)live Oil on Sourdough.	12
CALAMARI WITH I Fried Salt & Pepper	LOVE r Calamari seasoned in Lemon Pepper	19

served with side Salad & Pink Aioli

Wholesome AF Salad bowls designed to amplify your radiance both inside and out...

VEGAN BUDDHA BOWL (vg, gf)	18.9
Purple Cauliflower on a bed of Turmeric Quinoa w Sauerkraut,	
Pickled Yellow Radish, Enoki Mushrooms, Edamame, Rosemary Roas	sted
Pumpkin, Pickled Carrots, Crispy Kale & Pink Sesame Dressing.	

THE CHICK & THE AVO (gf)	19.9
Sweet & Sour poached Chicken Breast served w Mixed Leaves,	
Sagama Saada Cugumbar, Arrogado la Charmy Tomatoga	

RAINBOW SUPERFOOD SALAD (vg)	21.9
Chopped Spinach, Roasted Red Peppers, Sauerkraut, Red Onion,	
Zucchini, Pumpkin, Pomegranate, Avocado, Hemp & Pumpkin Seeds	
w Blue Soba Noodles.	

There is always a wild side to an innocent face	
POLENTA JENGA (vg, gf) Polenta Chips stacked & served w Pink Vegan Aioli	9.9
SEASONED CHIPS (vg, gf) Lemon Pepper Seasoned Chips served w Pink Vegan Aioli.	9.9
SWEET POTATO CHIPS (vg, gf) Lemon Pepper Seasoned Chips served w Pink Vegan Aioli.	9.9
NICE ASPARAG-ASS (v, vgo) Grilled Asparagus served w Labneh and Garlic Chive Flowers.	10.9

To-Die-For Pasta made with love from wholesome quality ingredients. Enjoyed best guilt free 🥝

LOL – LINGUINE OF LOVE (gfo)	23.9
Chicken, Spinach, Cherry Tomatoes.	
Tossed w Linguine & our Beetroot Sauce.	

MRS HIPPY (v)	24.9
Pumpkin, Sage & Rosemary Ravioli cooked in Burnt Butter sauce,	
served on Pumpkin Puree w Shaved Parmigiano & crispy Sage.	

ALLERGIC?

We got you. Ask us for help. gf = gluten free, gfo = gluten free option v = vegetarian vg = vegan vgo = vegan option

JOIN OUR PINK FAMILY

If you're kind and want to work with us, send us an email jobs@pinktherestaurant.com.au

Through thick and thin, Pizza is always be there for you. Our signature Pizza Dough is house made with only the highest quality, all-natural ingredients to nourish your beautiful self. Because you deserve it. #MakePizzaNotWar

All Pizzas can be made Gluten Free upon request.

THE PRINCESS (v, vgo) We know its cheesy, but she's grate	21.9
Tomato Base topped w Mozzarella, Bocconcini, Fresh Basil.	
Drizzled in Extra Virgin Olive Oil.	

TRICK OR TREAT (v, vgo) This is pumpkin to talk about... 22.9 Pumpkin Puree, Mozzarella, Baby Spinach, Roast Pumpkin, Feta & Toasted Pine Nuts.

TWIN FLAME Hot, enduring & Perri Perri good... 23.9 Tender Chicken, Chargrill Roasted Peppers, Cherry Tomatoes, Spanish Onion & Mozzarella w Chives & Perri Perri Sauce.

I THINK YOU'RE CUTE (v, vgo) Totally Eggcellent... 23.9 Cherry Tomatoes, Chargrilled Eggplant, Eggplant Puree, Mozzarella, Bocconcini & Lemon Caper Dressing.

MAGIC MUSHROOM (v, vgo) Fungi'ng awesome... 24.9 House made Mushroom Puree, Porcini Mushrooms & Mozzarella. w Truffle Oil & Rocket.

ANTIPASTO PIZZA (v, vgo) Olive you very much... 26.9 Chargrilled Roasted Peppers, Kalamata Olives, Spinach, Fetta, Mozzarella, Rocket w Basil Pesto.

GARDEN OF VEGAN (vg) Vegan from my head tomatoes... 27.9 Tomato base topped w Spinach, Broccolini, Cherry Tomatoes, Chargrilled Eggplant, Roasted Peppers, Pumpkin, Mushrooms & Garlic.

THE BUTCHERS DAUGHTER Salami-get this straight... 27.9 Italian Pork Sausage, Chorizo, Mild Salami, Cherry Tomatoes w Shaved Parmesan & Mozzarella.

29.9 SWEET & CHILL When in doubt, sweet & chill out... Tiger Prawns, Chargrilled Roasted Peppers, Spinach, Spanish Onion & Mozzarella w Chives & Nim-Jam Sauce.

HEY, SWEETIE

My Panna Cotta don't want none unless you've got buns Hun...

SELF LOVE FAIRY FLOSS (vg) 7.5 Your very own Rose Quartz Self Love Bracelet to wear which opens your heart to yourself and others, served w Cotton Candy.

PINK MESS (v, gf)

Our famous Dehydrated Meringue served w Strawberry Cream & Curd.

VEGAN ORANGE CAKE (vg) Vegan Orange Cake served with Dark Chocolate Vegan Sauce and House Made Coconut & Date Ice Cream.

CHOC LOVE PIZZA (V) 16.9

Choice of our Signature Pink Chocolate or Dark Chocolate, Crunchy Frosty Flakes, Salted Caramel Sauce, Marshmallows, Fresh Seasonal Berries & Crunchy Chocolate Bits.

FOND OF YOU (v, vgo) serves 2-4 people 21.9

Choice of our Signature Pink Chocolate or Dark Chocolate Fondue served w Fresh Seasonal Fruits and Sweets.

FUN FOOD - COCKTAILS - SELF LOVE

OPEN 7 DAYS A WEEK FROM 12PM - LATE

BOOKINGS AVAILABLE FOR GROUPS & PRIVATE FUNCTIONS HELLO@PINKTHERESTAURANT.COM.AU

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