

R A W

Oysters Shucked to Order (GF)	
Sydney Rock, Pacific	5 Each
Smoked Wallaby Tartare (GF)	
Kohlrabi, Pickled Shallot	20
Beetroot Cured Ocean Trout	
Crumpets & Caviar	19
Cured Kingfish (GF)	
Black Garlic, Papaya	21

E N T R É E

Wood Fired Quail (GF)	
Polenta & Salt Bush	22
Heritage Tomato Panzanella Salad (V,N)	
Romesco, Black Olives & Garlic	19
BBQ Bug	
Carrot & Brown Butter Emulsion	24
Porcini Tortellini (V)	
Sorrel, Aged White Balsamic	22
Asparagus & Prawns (GF)	
Salmon Roe, Sour Cream & Bronze Fennel	26

G R I L L

300g Jacks Creek Scotch, NSW	46
200g Rangers Valley Wagyu Rump Cap, NSW	38
250g Sher Wagyu Porterhouse, VIC	55
250g O'Connor Eye Fillet, VIC	50

R Ô T I S S E R I E & J O S P E R O V E N

Wood Fired John Dory (GF)	
Sauce Veronique, Warrigal Greens	36
Rotisserie Suckling Pig (GF)	
Red Cabbage Puree, Black Pudding	38
Wood Fired WA Marron (GF)	
Chorizo Blanc, Desert Lime	55
Roasted Dry Aged Duck for two (GF)	
Honey & Lavender	84
Gnocchi (V)	
Pumpkin, Sage, Parmesan & Brown Butter	29

S I D E S

Hand Cut Chips, Rosemary Salt (GF,V)	10
Baby Carrots, Spiced Honey & Cider (V)	13
Potato Purée (GF,V)	13
Cosberg, Caesar Dressing, Radish (GF,V)	12

S W E E T S

Meyer Lemon Tart	
Crème Fraiche, Davidson Plum	19
Rhubarb Soufflé (GF)	
Buttermilk Ripple Ice Cream	20
Strawberry Cheesecake (N)	
Elderflower Granita & Eucalyptus	21
Caramelised White Chocolate Cube (N)	
Almond Ice Cream, Fresh Cherries	22
Selection Of Cheeses	24

P A S C A L E

B A R A N D G R I L L

 @PascaleBarandGrill

 #PascaleBarandGrill

 #QT_Hotels

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and no added gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

(GF) – Gluten Free, (N) – Contains Nuts, (V) – Vegetarian

