

R A W

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

E N T R É E

Heritage Tomato Salad (V,N)	
Romesco, Apple & Ricotta	19
BBQ Bug	
Carrot & Brown Butter Emulsion	24
Fraser Island Crab Ravioli	
Smoked Tomato Consommé & Cucumber	25
Kurobuta Pork Belly (GF)	
Charred Cosberg, Shitake & Apple Balsamic	23
Asparagus & Jamón (GF)	
Jamón Joselito, Pickled Green Strawberry	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

Spiced Roast Eggplant (V,N,GF)	
Zucchini, Green Tomato Chutney	29
Wood Fired John Dory (GF)	
Sauce Veronique, Warrigal Greens	36
Wood Fired WA Marron (GF)	
Seaweed Emulsion, Blood Lime	55
Roast Saddle of Lamb (GF)	
Salt Bush Lamb, Peas & Onion Jus	38
Roasted Dry Aged Duck for two (GF)	
Grilled Nectarine & Beetroot Terrine	84

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

Lemon Verbena Iced Parfait (GF)	
Gin Marshmallow & Cucumber	19
Raspberry 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

