

R A W

Oysters Shucked to Order (GF)	
Sydney Rock, Pacific	4.5 Each
Cured Kingfish (GF)	
Black Garlic, Papaya	15
Smoked Wallaby Tartare (GF)	
Kohlrabi, Pickled Shallot	14
Cauliflower Vadouvan (GF,N)	
Macadamia Cream & Golden Raisin	12

S M A L L

Heritage Tomato Salad (V,N)	
Romesco, Apple & Ricotta	17
Fraser Island Crab Raviolo	
Smoked Tomato Consommé & Cucumber	20
Kurobuta Pork Belly (GF)	
Charred Cosberg, Shiitake & Apple Balsamic	18
Asparagus & Jamón (GF)	
Jamón Joselito, Pickled Green Strawberry	21

G R I L L

200g Jacks Creek Scotch, NSW	36
200g Sher Wagyu Porterhouse, VIC	40
200g Rangers Valley Wagyu Rump Cap, NSW	36
200g O'Connor Eye Fillet, VIC	40

M A I N S

Spiced Roast Eggplant (V,N,GF)	
Zucchini, Green Tomato Chutney	29
Steamed Murray Cod (GF)	
Pork Crackle, Burnt Carrots & Orange Purée	30
Wood Fired WA Marron (GF)	
Seaweed Emulsion, Blood Lime	55
Roast Saddle of Lamb (GF)	
Salt Bush Lamb, Peas & Onion Jus	34
Crispy Skin Free Range Chicken (GF)	
Black Garlic & Sweet Corn, Golden Enoki Mushroom	32

S I D E S

Hand Cut Chips, Rosemary Salt (GF,V)	11
Baby Carrots, Spiced Honey & Cider (V)	11
Potato Purée (GF,V)	11
Cosberg, Caesar Dressing, Radish (GF,V)	11

S W E E T S

Lemon Verbena Iced Parfait (GF)	
Gin Marshmallow & Cucumber	17
Apple Crumble Soufflé	
Vanilla Ice Cream	16
Blackcurrant Pavlova (GF)	
Torched Meringue, Liquorice	17
Chocolate & Hazelnut Opera Cake (N)	
Wattleseed Ice Cream	18
Cheese Board (N)	
Brie, Blue, & Cheddar, Dried Fig, Quince Paste, Lavosh	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 All Credit Cards Incur a 1.08% Surcharge

