

Aperitifs

NV Perrier-Jouet 'Grand Brut' Reims, France	26
Aperol Spritz Aperol, Prosecco, Soda, Orange	19
Negroni Campari, Four Pillars Gin, Cinzano Rosso	21

Live oysters

Sydney Rock Oysters or Pacific Oysters (GF) Served with Mignonette Dressing	<i>Half Dozen 27</i> <i>Dozen 54</i>
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Entrée

Beef Tartare (GF) Quail Egg, Kettle Chips	22
Char Grilled Tuna (GF) Gribiche & Finger Lime	22
BBQ Octopus (GF) Soubise & White Onion	20
Grilled Sardines Caponata & Roasted Padron Peppers	21
Butter Clams Garlic, Chilli & Crunchy Sourdough	21

Vegetable Entrée

Mushrooms on Toast (V) Pine Mushrooms, Toasted Brioche, Onion Jam	19
Pumpkin Risotto (V) Parmesan, Pepitas & Sage	21

Vegetable Main

Roast Vegetable Pithivier (V) Eggplant, Zucchini, Pumpkin, Tomato	31
Cacio e Pepe (V) Spaghetti Pasta, Kampot Pepper, Parmesan	33

Seafood Mains

Fish of The Day Ask Your Waiter For Details	MP
Wood Fired John Dory (GF) Sauce Veronique, Yarra Valley Caviar	38

Mains

Pork Cutlet Caramelised Apple, Scallions & Green Raisins	38
Milk Fed Veal Schnitzel Lemon, Parsley Butter & Remoulade, 220g	39
Free Range Rôtisserie Chicken (GF) Forrest Mushrooms & Artichokes	<i>Half 35</i> <i>Whole 65</i>
Spiced Lamb Shoulder (GF) Cauliflower & Grapes	38

Wood Fired Grill

Bone In Rib Eye (GF) O'Connor, Bone In Rib Pasture Fed, Vic, 500g	70
Sher Wagyu Porterhouse (GF) Grass Fed, Vic, 250g	55
Jacks Creek Scotch (GF) Grain Fed, NSW, 300g	46
O'Conner Eye Fillet (GF) Grass Fed, Vic, 250g	50
David Blackmore Tri Tip (GF) Full Blood Wagyu Grass Fed, Vic, 200g	55
Steak Frites (GF) Porterhouse, Grass Fed, NSW, 220g w/Fries	38

A little on the side...on us

<u>Red Wine</u>
<u>Béarnaise</u>
<u>Bordelaise</u>

Sides

Mixed Leaf Salad (V,GF)	11
Roasted Red Cabbage, Raisins &	
Truffle Pecorino (GF)	12
Forrest Mushrooms, Garlic & Lemon (V,GF)	11
Watercress, Fennel, Hazelnut Salad (V,GF,N)	11
Charred Winter Greens, Toasted Sesame (V,GF)	12

Potato Sides

Potato Purée (V,GF)	12
Twice Cooked Crispy Potatoes (V,GF)	11
French Fries (V,GF)	10

Sweets

Apple Crumble Soufflé (V) Vanilla Ice Cream	18
Blackcurrant Pavlova (GF) Torched Meringue, Liqueurice	19
Pear Mille Feuille (N) Salted Caramel & Sandalwood Nut, Roasted Pear Sorbet	21
Chocolate & Hazelnut Opera Cake (N) Wattle Seed Ice Cream	21
Sticky Date Pudding (N,V) Clotted Cream Ice Cream, Pecan Praline	19

QT Ice Cream Sandwich Chocolate, Vanilla & Salted Caramel Ice Cream	12
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Cheese

Marcel Petite Comté, 'Le Comté Bleu' Cow's Milk
Pyengana Cheddar Aged Clothbound, Cow's Milk
Brie De Nangis Cow's Milk
Shropshire Blue, Cow's Milk
Will Studd Le Marquis Chevre, Goat's Milk
Single Serve 16 Choice of 3 for 34

All Served With Fresh Local Honeycomb, Quince & Lavosh

P A S C A L E

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All credit cards incur a 1.08% surcharge.

(GF) - Gluten Free (N) - Contains Nuts (V) - Vegetarian