

## Aperitifs

<b>NV Perrier-Jouet 'Grand Brut'</b>	
Reims, France	26
<b>Aperol Spritz</b>	
Aperol, Riccadonna Prosecco, Soda, Orange	19
<b>Negroni</b>	
Campari, Bulldog Gin, Cinzano Rosso	21

## Live Oysters

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

## Entrées

<b>Beef Tartare</b> (GF)	
Quail Egg, Kettle Chips	22
<b>Char-Grilled Tuna</b> (GF)	
Gribiche & Finger Lime	22
<b>BBQ Octopus</b> (GF)	
Soubise & White Onion	20
<b>Butter Clams</b>	
Garlic, Chilli & Crunchy Sourdough	21

## Vegetable Entrée

<b>Wild Mushroom Risotto</b> (V)	
Wild Forest Mushrooms, Aged Parmesan & Fresh Tarragon	22

## Vegetable Mains

<b>Cacio e Pepe</b> (V)	
Spaghetti Pasta, Kampot Pepper, Parmesan	29

<b>Wood Fired Roasted Cauliflower</b> (Vegan, N)	
Celeriac Hummus, Artichoke Crisps, Smoked Chilli, Walnut & Currant Dressing	29

## Seafood Mains

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

## Mains

<b>Milk Fed Veal Schnitzel</b>	
Lemon, Parsley Butter & Remoulade, 220g	39
<b>Free Range Rôtisserie Chicken</b> (GF)	
Forest Mushrooms & Artichokes	Half 35
	Whole 65
<b>Spiced Lamb Shoulder</b> (GF)	
Cauliflower & Grapes	38

## Wood Fired Grill

<b>Bone In Rib Eye</b> (GF)	
O'Connor, Bone In Rib	
Pasture Fed, Vic, 500g	70

<b>Sher Wagyu Porterhouse</b> (GF)	
Grass Fed, Vic, 250g	55
<b>Jacks Creek Scotch</b> (GF)	
Grain Fed, NSW, 300g	46
<b>O'Conner Eye Fillet</b> (GF)	
Grass Fed, Vic, 250g	50
<b>David Blackmore Tri Tip</b> (GF)	
Full Blood Wagyu Grass Fed, Vic, 200g	55
<b>Steak Frites</b> (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
Forest Mushrooms, Garlic & Lemon (V,GF)	11
Watercress, Fennel, Hazelnut Salad (V,GF,N)	11
Charred Spring Greens, Toasted Sesame (V,GF)	12

## Potato Sides

Thrice Cooked Crispy Potatoes (V,GF)	11
French Fries (V,GF)	10

## Sweets

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

<b>QT Ice Cream Sandwich</b>	
Chocolate, Salted Caramel & Vanilla Ice Cream	12

## Cheese

<b>Marcel Petite Comté, 'Le Comté Bleu' Cow's Milk</b>
<b>Pyengana Cheddar Aged Clothbound, Cow's Milk</b>
<b>Brie De Nangis Cow's Milk</b>
<b>Shropshire Blue, Cow's Milk</b>
<b>Will Studd Le Marquis Chevre, Goat's Milk</b>
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