

Aperitifs

NV Perrier-Jouet 'Grand Brut'
Reims, France 26

Aperol Spritz
Aperol, Riccadonna Prosecco, Soda, Orange 19

Negroni
Campari, Bulldog Gin, Cinzano Rosso 21

Live Oysters

Sydney Rock Oysters or Pacific Oysters (GF)
Served with Mignonette Dressing *Half Dozen 27*
Dozen 54

Entrées

Beef Tartare (GF)
Quail Egg, Kettle Chips 20

Snapper Ceviche
Cured Port Phillip Snapper, Finger Lime, Avruga
Caviar & Crostoli 19

Roasted Baby Octopus (GF)
Asparagus & Blood Orange 20

Burrata & Mortadella (GF)
Fresh Burrata, Sliced Mortadella, Charred
Radicchio & Wasabi Leaf 21

Roasted Asparagus (GF, N, V)
Stracciatella, Hazelnut & Dried Porcini 18

Wild Mushroom Risotto (V)
Wild Forest Mushrooms, Roasted Sweet Corn &
Black Garlic, Aged Parmesan & Fresh Tarragon 22

Vegetable Mains

Cacio e Pepe (V)
Spaghetti Pasta, Kampot Pepper, Parmesan 29

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

Mains

Fish of The Day
Ask Your Waiter For Details MP

Wood Fired John Dory (GF)
Sauce Veronique, Yarra Valley Caviar 38

Herb Crusted King Salmon
Black Rice, Confit Fennel & Saffron 36

Crumbed Veal Cutlet
Parsley & Caper Salad, Pecorino & Bone Marrow
Sauce 37

Free Range Rôtisserie Chicken (GF)
Forest Mushrooms & Artichokes *Half 35*
Whole 65

Roast Duck Breast
Carrot, Orange & Cardamom Purée, Spiced
Rilette 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

Red Wine

Béarnaise

Bordelaise

Sides

Mixed Leaf Salad (V,GF) 11

Forest Mushrooms, Garlic & Lemon (V,GF) 11

Watercress, Fennel, Hazelnut Salad (V,GF,N) 11

Charred Greens, Toasted Sesame (V,GF) 12

Potato

Thrice Cooked Crispy Potatoes (V,GF) 11

French Fries (V,GF) 10

Sweets

Boysenberry Soufflé (V)
Crème Fraîche Ripple Ice Cream 18

Raspberry Pavlova (GF)
Coconut & Mango 19

Chocolate & Cherry Marquise (N)
Marinated Cherries, Almond Ice Cream 21

White Chocolate Cheesecake (N)
Strawberry & Lychee Granita 19

Christmas Pudding Ice Cream Sandwich (N)
Clotted Cream & Candied Orange 15

Cheese

Marcel Petite Comté, 'Le Comté Bleu' Cow's Milk

Pyengana Cheddar Aged Clothbound, Cow's Milk

Brie De Nangis Cow's Milk

Stilton 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