

P A S C A L E
B A R A N D G R I L L

SMALL

FRESHLY SHUCKED OYSTERS, VERJUICE, TARRAGON	6ea
HALF SHELL SCALLOPS, MACADAMIA PANGRATTATO, BLACK GARLIC, LEMON	8ea
SLOW COOKED LAMB BELLY, ROMESCO, DRY AGED, GIPPSLAND	15ea
BEETROOT TARTE TATIN, ROSEMARY, HORSERADISH, CRÈME FRAICHE	13ea
LAKES ENTRANCE SPANNER CRAB CROQUETTES, SAUCE GRIBICHE	8ea
WOOD GRILLED OCTOPUS, PEPPERONATA, OLIVE OIL	24
BURRATA, FIGS, SMOKED HONEY, BALSAMIC	26

LARGE

PORTARLINGTON MUSSELS, CHORIZO, SUGO, SOURDOUGH	37
PAN SEARED BLUE EYE COD, CLAMS, PARSLEY	40
PORCHETTA, HIGH COUNTRY PORK BELLY, APRICOT, PISTACHIO	41
LAMB NAVARIN, SLOW COOKED, BABY VEGETABLES, CRUSTY SOURDOUGH	45
CRISPY SKIN DUCK BREAST, CONFIT DUCK LEG CROQUETTE, RHUBARB	46
GRILLED CAULIFLOWER, CELERIAC, CAPERS, BLACK GARLIC, HAZELNUT	31
GNOCCHI, SUMAC ONIONS, BROWN BUTTER, PINE NUTS, MANCHEGO	31

FROM THE GRILL

SLOW COOKED LAMB SHOULDER 800G, GIPPSLAND	65
RIBEYE 350G, BLACK ANGUS, 28 DAYS AGED, GIPPSLAND	56
BONE IN STRIPLOIN 350G, BLACK ANGUS, 28 DAYS AGED, GIPPSLAND	49
EYE FILLET 200G, BLACK ANGUS, 28 DAYS AGED, GIPPSLAND	49
STEAK FRITES 170G WAGYU TOPSIDE, PEPPERCORN JUS, SHOESTRING FRIES	38

ON THE SIDE

TRIPLE COOKED CHIPS, CONFIT GARLIC AIOLI	14
ROASTED LEEKS, LABNEH, SMOKED ALMONDS, OLIVE OIL	14
WOOD SMOKED PUMPKIN, MARINATED FETTA, WATERCRESS	14
CHARRED BROCCOLINI, CHILLI, GARLIC	14
BLOOD ORANGE, BITTER LEAVES, WALNUT, ORANGE, RICOTTA	14

AFTER

CHOCOLATE FONDANT, VANILLA BEAN ANGLAISE, COCO NIBS	17
PARIS-BREST, PISTACHIO ICE CREAM, TUILE, WARM CHOCOLATE SAUCE	18
RASPBERRY & ALMOND CLAFOUTIS, HONEY RICOTTA	17
TRIFLE, CHERRY, COCONUT, LIME	17
PASCALE "FERRERO ROCHER", MALTED ICE CREAM	18
CHEESE PLATE, FRUIT BREAD, TRUFFLE HONEY, QUINCE PASTE	32