

P A S C A L E

B A R A N D G R I L L

SNACKS

Wood Fired Potato Flat Bread	12
Abrolhos Island ½ Shell Scallops + Sea Urchin-Lemon Butter	14
Gnocco Fritto + Wagyu Bresaola +9 + Pecorino	12
Fried Prawn Sandwich + Sauce Gribiche + Lemon	16
Squash Flowers + Scallop + Citrus + Safron <i>Addition – Oscietra Caviar \$15</i>	16

STARTER

Market Fresh Oysters + Champagne Mignonette	<i>half 42 full 84</i>
Stracciatella + Orange + Mandarin + Lemon + Fennel Pollen + Olive Oil	26
Raw Snapper + Cranberry + Fig Leaf Oil + Radish	28
Abrolhos Octopus Skewer + Nduja + Romesco + Lemon	28
Vitello 'Veal' Tonnato + Tuna Crème + Caperberries + Pickled Shallots + Caper Leaves	26
Oven Roasted Beets + Cashew Crème + Pear + Beetroot Vinaigrette	24

MAINS

Calamarata + Alla Vodka + Buffalo Mozzarella + Crispy Chilli	34
Pan Seared Pink Snapper + Frisée + Herb + Radish Salad + Lemon	48
Risotto + Broadbean + Mascarpone + Citrus	42
Linguini + King Prawn + Yellow Tomato + Calabrian Chilli + Vermouth + Prawn Oil	52
Berkshire Pork Cotoletta + Parmesan + Capers + Soft Herbs + Lemon <i>Addition – Vannella Burrata \$12</i>	48

GRILL

Cooked over Ironbark, Applewood & Charcoal to give intense charred flavour

O'Connor Sirloin 250g + Angus Grain Fed MB4 + Gippsland VIC + Café De Paris	56
QT Rib Eye 350g + Black Angus 120 Day Grain Fed + Riverina NSW + Café De Paris	72
BBQ Whole Flounder 500g + Green Peppercorn Sauce	58
Southern Rock Lobster + Tasmania + Coral Butter + Chives Lemon	MP

SIDES

Lettuce Salad + Shallots + Chives + Dill + Lemon Vinaigrette	14
Green Cabbage + Pine Nuts + Pecorino + Chives + Lemon Balsamic	15
Grilled Broccolini + Almonds + Tahini + Olive Oil	16
Fries + Rosemary Salt	14

DESSERTS

Limoncello Gelato	18
Tiramisu 'Pick Me Up' + Espresso + Mascarpone + Lots of Alcohol <i>Served Table Side</i>	26
New York Baked Cheesecake + Spiced Passionfruit	24
Chocolate Mousse + Grand Marnier Jam + Salty Dark Chocolate	24
Sour Cherry Crostata + Vanilla-Star Anise Anglaise - <i>Please Allow 25 Minutes</i>	26

Executive Chef – Nic Wood