

# P A S C A L E

## B A R A N D G R I L L

### SNACKS

Wood Fired Lemon   Rosemary Focaccia	9
Abrolhos Island ½ Shell Scallops   Sea Urchin-Lemon Butter	15
Gnocco Fritto   Wagyu Bresaola +9   Black Garlic   Pecorino	13
Fried Prawn Sandwich   Sauce Gribiche   Lemon	17

### STARTER

Market Fresh Oysters   Champagne Mignonette	<i>half 43   full 85</i>
Stracciatella   Orange   Mandarin   Lemon   Fennel Pollen   Olive Oil	25
Raw Beef Battuta   Chive   Bottarga   Crunchy Pasta Fritti	27
Insalata Di Pesce   Pickled Plum   Capers   Shallots   Chives   Salmon Roe	33
Abrolhos Octopus   Orange   Fennel   Potato   Macadamia   EVOO	29
Oven Roasted Beets   Cashew Crème   Pear   Plums   Beetroot Dressing	25

### MAINS

Calamarata   Alla Vodka   Buffalo Mozzarella   Crispy Chilli	35
Pan Seared Pink Snapper   Salsa Rossa   Garlic   Lemon	49
Rigatoncini   12 Hour Braised Lamb Ragu   Green Peas   Tomato   Chili Oil	39
Berkshire Pork Cotoletta   Parmesan   Capers   Soft Herbs   Lemon Addition – <i>Vannella Burrata \$13</i>	47

### WOOD GRILL

<i>Cooked over Ironbark, Applewood &amp; Charcoal to give intense charred flavour</i>	
O'Connor Sirloin 250g   Angus Grain Fed MB4   Gippsland VIC   Café De Paris	57
QT Rib Eye 350g   Black Angus 120 Day Grain Fed   Riverina NSW   Café De Paris	73
BBQ Whole Flounder 500g   Green Peppercorn Sauce	59
Western Australian Marron   Yellow Grape Tomato   Saffron   Basil   Chili Oil	MP

### SIDES

Lettuce Salad   Shallots   Chives   Dill   Lemon Vinaigrette	15
Green Cabbage   Pine Nuts   Pecorino   Chives   Lemon Balsamic	16
Green Beans   Mortadella XO	17
Crispy Polenta Chips   Parmesan	16
Shoestring Fries   Rosemary Salt	15

### DESSERTS

'Sfingi' Donuts   Green Raisins   Icing Sugar	19
Limoncello Crema Fritti   Fennel Sugar   Italian Meringue	22
Tiramisu 'Pick Me Up'   Espresso   Mascarpone   Lots of Alcohol <i>Served Table Side</i>	25
New York Baked Cheesecake   Vanilla Strawberries	23

Executive Chef - Nic Wood