

# P A S C A L E

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

### SNACKS

Wood Fired Lemon   Rosemary Focaccia	8
Abrolhos Island ½ Shell Scallops   Sea Urchin-Lemon Butter	14
Gnocco Fritto   Wagyu Bresaola +9   Black Garlic   Pecorino	12
Fried Prawn Sandwich   Sauce Gribiche   Lemon	16

### STARTER

Market Fresh Oysters   Champagne Mignonette	<i>half 42   full 84</i>
Stracciatella   Orange   Mandarin   Lemon   Fennel Pollen   Olive Oil	24
Insalata Di Pesce   Pickled Plum   Capers   Shallots   Chives   Salmon Roe	32
Abrolhos Octopus   Orange   Fennel   Potato   Macadamia   EVOO	28
Oven Roasted Beets   Cashew Crème   Pear   Plums   Beetroot Dressing	24

### MAINS

Calamarata   Alla Vodka   Buffalo Mozzarella   Crispy Chilli	34
Pan Seared Pink Snapper   Salsa Rossa   Garlic   Lemon	48
Rigattoncini   12 Hour Braised Lamb Ragù   Green Peas   Tomato   Chili Oil	38
Berkshire Pork Cotoletta   Parmesan   Capers   Soft Herbs   Lemon Addition – <i>Vannella Burrata \$12</i>	46

### WOOD 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
Western Australian Marron   Yellow Grape Tomato   Saffron   Basil   Chili Oil	MP

### SIDES

Lettuce Salad   Shallots   Chives   Dill   Lemon Vinaigrette	14
Green Cabbage   Pine Nuts   Pecorino   Chives   Lemon Balsamic	15
Green Beans   Mortadella XO	16
Crispy Polenta Chips   Parmesan	15
Shoestring Fries   Rosemary Salt	14

### DESSERTS

'Sfingi' Donuts   Green Raisins   Icing Sugar	18
Limoncello Crema Fritti   Fennel Sugar   Italian Meringue	21
Tiramisu 'Pick Me Up'   Espresso   Mascarpone   Lots of Alcohol <i>Served Table Side</i>	24
New York Baked Cheesecake   Vanilla Strawberries	22

Executive Chef - Nic Wood