

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 & 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 O'Connor Beef Black Angus Pastured Fed Gippsland VIC 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

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contact risks within the kitchen. If you have any allergies, please inform one of our team about your requirements before ordering.
All credit card transactions incur a 1.5% surcharge, and a 15% surcharge applies on all public holidays.