

P A S C A L E

B A R A N D G R I L L

SNACKS

Abrolhos Island ½ Shell Scallops Orange Fermented Chili Butter	12
Potato Hash Raw Beef Black Garlic Bottarga <i>Addition – Sterling Caviar \$10</i>	14
Fried Mortadella Sando Provolone BBQ Sauce White Bread	12
Market Fresh Oysters Champagne Mignonette	half 42 full 84

BREAD

Sourdough Pepe Saya Butter	9
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STARTER

Vanella Burrata Braised Cima Di Rapa Chili Garlic Olives Herb Oil	28
Raw Snapper 'Nduja Oil Tomato Saffron Crème Spiced Pangrattato	29
Abrolhos Octopus Blood Orange Fennel Potato Macadamia EVOO	32
Oven Roasted Beets Cashew Crème Pear Plums Beetroot Dressing	27

MAINS

Gnocchi Wild & Cultivated Mushrooms Cavolo Nero Saba Pecorino	38
Pan Seared Snapper Butter Beans 'Nduja Cherry Tomato Lemon	56
Saffron Spaghettini Vongole Clams Garlic Chilli Lemon Herbs	44
Berkshire Pork Cotoletta Parmesan Capers Soft Herbs Lemon <i>Addition – Vannella Burrata \$12</i>	48
Duck Lasagna Spiced Pork & Duck Ragu Pasta Tomato Mozzarella Basil	42

TO SHARE

Duck Frites Dry Aged Great Ocean Duck Crown Port Cambell VIC Béarnaise Frites – <i>Serves 2 people</i>	MP
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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	58
QT Rib Eye 350g O'Connor Beef Black Angus Pastured Fed Gippsland VIC Café De Paris	74
BBQ Whole Flounder 500g Green Peppercorn Sauce	58

SIDES

House Salad Shallots Avocado Radish Dill Vinaigrette	16
Heirloom Tomato Fried Sourdough Cucumber Pickled Shallot Cabernet Vinegar	18
Grilled Broccolini Almond Sauce Roasted Almonds	16
Shoestring Fries Rosemary Salt	15

DESSERTS

'Sfingi' Donuts Green Raisins Icing Sugar	19
Pain Perdu Spiced Fior Di Latte Gelato Cinamon	21
Tiramisu 'Pick Me Up' Espresso Mascarpone Lots of Alcohol – <i>Served Table Side</i>	25
Crème Caramel + Vanilla Bean + Sea Salt + Whiskey Caramel	25

Executive Chef – Nic Wood

Chef De Cuisine – Carmine Mari

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.