

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 Whipped Ricotta Lemon Bottarga	12
Skull Island Prawn Gem Lettuce Chives Lemon Balsamic	12
Market Fresh Oysters Champagne Mignonette	half 42 full 84

BREAD

Lemon-Rosemary Focaccia Pepe Saya Butter	8
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STARTER

Vanella Burrata Tuscan Cabbage Chilli Garlic Olives Herb Oil	24
Raw Snapper 'Nduja Oil Tomato Saffron Crème Spiced Pangrattato	26
'Old School' Beef Tartare Caper Cornichons Shallots Herb Worcestershire QT Hot Sauce <i>Add - Sterling Caviar \$15</i>	27
Oven Roasted Beets Cashew Crème Pear Plums Beetroot Dressing	23

MAINS

Potato Gnocchi Sage Pine Nuts Burnt Butter Lemon Pecorino	36
Pan Seared Snapper Butter Beans 'Nduja Cherry Tomato Lemon	56
Saffron Spaghettini Prawn Grape Tomato Garlic Chilli Lemon Herbs	38
Chicken Ballotine Pancetta Sage Sourdough Potato Mash Chicken Gravy	42
Pascale Burger Beef Patty Provolone Lettuce Tomato Pickles Onion Burger Sauce Fries <i>Add - Double Beef Patty \$8</i>	32

WOOD GRILL

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

Steak Frites Cape Grim Hanger Steak 220g Grass Fed MB2 Tasmania Bearnaise Fries	46
O'Connor Sirloin 250g Angus Grain Fed MB4 Gippsland VIC Café De Paris	56
QT Rib Eye 350g O'Connor Beef Black Angus Pastured Fed Gippsland VIC Café De Paris	74

SIDES

House Salad Shallots Avocado Radish Dill Vinaigrette	13
Cabbage Salad Chives Lemon Balsamic Pecorino	12
Brocolini Almond Sauce Roasted Almonds	13
Crispy Fried Potatoes Garlic Rosemary Sea Salt	12

DESSERTS

'Sfingi' Donuts Green Raisins Icing Sugar	18
Pascale Ice-Cream Sundae Malt Milk Gelato Salted Cashew Nut Brittle Banana Buttered Popcorn	19
Tiramisu 'Pick Me Up' Espresso Mascarpone Lots of Alcohol - <i>Served Table Side</i>	25
Crème Caramel + Vanilla Bean + Sea Salt + Whiskey Caramel	21

Executive Chef - Nic Wood
 Chef De Cuisine - Carmine Mari