

# P A S C A L E

## SNACKS

### Potato Hash

Whipped Ricotta + Lemon  
12

### Abrolhos Island Scallop

Orange + Fermented Chilli Butter  
12

### Raw Beef

Crisp Potato + Bottarga  
14

### Skull Island Prawn

Gem Lettuce + Chives + Lemon Balsamic  
14

## ANTIPASTO

### Homemade Focaccia 8

Pepe Saya Butter + Vegetable Sugo

### Freshly Shucked Oysters 7 each

Champagne Mignonette + Lemon

### Raw Snapper 25

'Nduja Oil + Tomato + Saffron Crème +  
Green Chilli + Spiced Pangrattato

### Steamed Mussels 24

Vermouth + Chickpeas + Fennel + Lemon

### Burrata 24

Marmellata Di Pomodori + Saba + Olive Oil

### Oven Roasted Beets 23

Cashew Crème + Pear + Plums +  
Beetroot Dressing

## PASTA

### Linguine 38

Spanner Crab + Vino + Garlic + Lemon +  
Pangrattato + Bottarga

### Rigatoni Alla Vodka 32

Basil + Mozzarella + Pecorino

### Calamarata 36

Spiced Pork Sausage Ragu  
Tomato + Cavolo Nero

### Potato Gnocchi 36

Sage + Pine Nuts + Burnt Butter +  
Lemon + Parmesan

## MAINS & WOOD GRILL

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

### Crispy Pork Schnitzel

Green Beans + Mustard +  
Pecorino + Lemon  
42

### Pan Seared Snapper

Cherry Tomato + Olives + Capers  
+ Anchovies + Garlic + Olive Oil  
56

### Lamb Rump

Baby Potatoes + Capers +  
Lemon + Herb  
48

### QT Rib Eye 350g

O'Connor Beef +  
Black Angus Pasture Fed MB4 +  
Gippsland VIC + Café De Paris  
74

### O'Connor Sirloin 250g

Angus Grain Fed MB3 +  
Gippsland VIC + Café De Paris  
56

### Pascale Burger

Beef Patty + Provolone + Lettuce +  
Tomato + Pickles + Onion +  
Burger Sauce + Fries  
32

## SIDES

House Salad + Shallots + Radish +  
Dill + Vinaigrette  
12

Broccolini + Almond Sauce +  
Roasted Almonds  
14

Crispy Fried Potatoes + Garlic +  
Rosemary + Sea Salt  
12

*Chef De Cuisine - Carmine Mari*

*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.

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## DESSERTS

### **Pavlova**

Custard + Strawberry +  
Blueberry + Double Cream  
19

### **Tiramisu 'Pick Me Up'**

Espresso + Mascarpone + Lots of Alcohol  
(served table-side)  
24

### **Crème Caramel**

Vanilla Bean + Sea Salt + Orange Caramel  
18

### **'Sfingi' Donuts**

Icing Sugar  
18

## DRINKABLE DESSERTS

### **Borgo Maragliano**

La Caliera Moscato d'Asti  
17

### **Good Day Lychee Soju**

(Mini Carafe)  
17

### **Espresso Martini**

Skyy Vodka + Kahlua +  
Cold Drip Coffee  
25

### **Penfolds**

'Grandfather' Port (20 years)  
22

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