

P A S C A L E B A R A N D G R I L L

PANE

Homemade Focaccia + Pepe Saya Butter 8

ANTIPASTO

Freshly Shucked Oysters + Champagne Mignonette + Lemon *each 7*
 Burrata + Marmellata Di Pomodori + Saba + Tomato Olive Oil 24
 Raw Snapper + Orange + Caper + Shallot + Fennel Pollen + Cold Pressed Canola Oil 25
 Steamed Mussels + Mortadella XO + Cannellini Beans + Lemon 25
 Wood Grilled Abrolhos Island Octopus + Spiced Labneh + Pickled Fennel + Green Olive + 'Nduja Oil 28
 Prime Beef Tartare + O'Connor Rump Cap + Classic Condiments 28
 Beetroot Salad + Roasted Beets + Pomegranate + Chicory + Caramelised Red Onion + Balsamic + Sherry Vinegar 23
Add Burrata + \$8

PASTA

Spaghetti + Prawn + Chilli + Vino + Garlic + Lemon + Pangrattato + Bottarga 38
 Rigatoni Alla Vodka + Basil + Mozzarella + Pecorino 32
 Calamarata + Spiced Pork Sausage Ragu + Tomato + Cavolo Nero 36
 Potato Gnocchi + Roasted Butternut Pumpkin + Sage + Pine Nuts + Parmesan Crisp 36

MAINS

Pan Seared Snapper + Cherry Tomato + Olives + Capers + Anchovies + Garlic + Olive Oil 56
 Crispy Pork Schnitzel + Green Beans + Mustard + Pecorino + Lemon 44
 Chicken Pot Pie + Braised Chicken + Mushroom + Leek + Puff Pastry 42

WOOD GRILL *Cooked over Ironbark, Applewood & Charcoal*

BBQ Whole Flounder + Green Peppercorn Sauce 58
 New York Strip + O'Connor Sirloin 250g + Angus Grain Fed MB3 + Gippsland VIC + Café De Paris 58
 O'Connor Beef 350g + Black Angus Pasture Fed MB4 + Gippsland VIC + Café De Paris 78
 Wagyu Rump + Mayura Station Full Blood Wagyu MB+6, Limestone Coast SA 250g + Fermented Black Garlic Sauce 94

SIDES

House Salad + Shallots + Radish + Dill + Vinaigrette 12
 Broccolini + Almond Sauce + Roasted Almonds 14
 Crispy Fried Potatoes + Garlic + Rosemary + Sea Salt 12

DESSERTS

'Sfingi' Donuts + Green Raisins + Icing Sugar 16
 Banana + Date Pudding + Butterscotch + Honeycomb + Burnt Banana Ice-Cream 18
 Whisky Baba + Whipped Mascarpone + Orange + Whisky Syrup 20
 Tiramisu 'Pick Me Up' + Espresso + Mascarpone + Lots of Alcohol – Served Table Side 24

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.