

P A S C A L E

PANE

Homemade Focaccia + Del Boccia Cultured Butter 8

ANTIPASTO

Freshly Shucked Oysters (HALF DOZ)
Lemon Balsamic + Coriander Mignonette 42

Burrata + Marmellata Di Pomodoro + Saba + Tomato Olive Oil 25

Tuna Tartare (SERVED TABLE SIDE)
Raw Yellowfin Tuna + Lemon + Chives + Harissa + Capers + Seeded Crackers 28

Wood Grilled Goldstreet Dairy Jersey Cheese + Local Honey + Lemon 24

Spring Chopped Salad + Rosa Radicchio + Fennel + Grapes + Radish + Orange + Ricotta Salata 22

Lamb Friiti + Braised Lamb Shoulder + Beetroot + Seed Mustard Jus 23

Beef Tartare + O'Connor Rump Cap + Egg Yolk Sauce + Nashi Pear + Chives + Crisp Pasta 26

Fire Roasted Fremantle Octopus + Spiced Labneh + Pickled Fennel + Green Olive + Parsley Oil 28

PASTA & PRINCIPALE

Mafaldine + Prawns + Citrus Butter + Chilli + Sea Blight 40

Calamarata + Spiced Pork Ragu + Tomato + Cavolo Nero 36

Eggplant Lasagne + Tomato Miso + Basil + Whipped Cannellini Beans 38

Squid Ink Risotto (SERVED TABLE SIDE)
Coal Scorched Cuttlefish + Lemon + Mascarpone 42

Pan Seared Barramundi + Chickpeas + Calabrese Gremolata + Lemon 48

Chicken Piccata + Preserved Lemon + Capers + Frisee 44

WOOD GRILL

COOKED OVER IRONBARK, APPLEWOOD & CHARCOAL

Fennel Crusted Tuna Steak + Pink Peppercorn Sauce + Patatine Fritte 56

New York Strip + O'Connor Sirloin 250g + Angus Grain Fed MB3 + Gippsland VIC + Café De Paris 58

QT Rib Eye + O'Connor Beef 350g + Black Angus Pasture Fed MB4 + Gippsland VIC + Café De Paris 78

Wood Roasted Duck Crown + Fire Kissed Rosa Radicchio + Red Raisins + Black Cherry Vincotto 99

CONTORNO

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House Salad + Shallots + Dill + Vinaigrette 12

Steamed Spring Vegetable + Lemon Ricotta + Olive Oil 14

Roasted Potatoes + Duck Fat + Garlic + Rosemary + Sea Salt 14

Mac + Cheese + 'Nduja + Provolone + Herb Pangrattato 16

DOLCI

'Sfingi' Donuts + Green Raisins + Icing Sugar 16

Fig Pudding + Butterscotch + Burnt Banana Gelato 18

Whisky Baba + Whipped Mascarpone + Orange + Whisky Syrup 20

Meringue Sundae + Lemon & Mascarpone Gelato + Scorched Italian Meringue 18

Tiramisu 'Pick Me Up' (SERVED TABLE SIDE)
Espresso + Mascarpone + Lots of Alcohol 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. Pascale is a cashless venue.