

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

Peppered Lonza + Rockmelon + Seeded
Mustard Dressing 22

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

Tuna Tartare (SERVED TABLE SIDE)
Raw Yellowfin Tuna + Lemon + Chives +
Harissa + Capers + Labneh + Seeded Crackers 44

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

Raw Beef + Pickles + Mustard + Chives +
Pecorino + Crispy Fried Potato 28
ADD STERLING CAVIAR +24

Fire Roasted Fremantle Octopus + Spiced
Yoghurt + Pickled Fennel + Green Olive +
Parsley Oil 30

PASTA & PRINCIPALE

Spaghettini + Prawns + Yellow Tomato + Citrus
Butter + Chilli + Sea Blight 38

Calamarata + Spiced Pork Ragu + Tomato +
Cavolo Nero 36

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

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

Pan Seared Barramundi + Romesco + Italian
Peppers + Oregano + Lemon 48

TO SHARE

Roasted Chicken + Pasture Fed Chicken +
Chicken Gravy Whole 84 | Half 46

Wood Roasted Lamb Shoulder + Sumac Yoghurt +
Tomato Chutney + Yellow Raisins + Lamb Sauce 128

WOOD GRILL

COOKED OVER IRONBARK, APPLEWOOD & CHARCOAL

Pascale Steak Frites + O'Connor Hanger Steak
250g + Angus Grain Fed + Gippsland VIC +
Sauce Dianne + Fries 45

Fennel Crusted Tuna Steak + Pink Peppercorn
Sauce + Patatine Fritte 58

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 84

CONTORNO

House Salad + Shallots +
Herbs + Vinaigrette 12

Italian Cabbage Salad + Green
Cabbage + Pine Nuts + Pecorino +
Lemon Balsamic + EVOO 14

Green Beans + Red Peppers +
Dill + Shallot + Vinaigrette 14

Crispy Fried Potatoes +
Garlic + Rosemary + Sea Salt 14

DOLCI

'Sfingi' Donuts + Green Raisins + Icing
Sugar 18

Pascale Basque Cheesecake + New Season
Cherries 22

'Inglourious' Apple Strudel + Braised Apple +
Golden Raisins + Pecans + Crispy Pastry +
Whipped Cream 21

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.

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