

# P A S C A L E

## PANE

Homemade Focaccia + Del Boccia Cultured Butter 8

## ANTIPASTO

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

Peppered Lonza + Rockmelon + Seeded  
Mustard Dressing 22

Spicy Cucumber Salad with Green Tahini + Pea  
Tendrils + Fermented Chili + Roasted Peanuts 22

Burrata + Marmellata Di Pomodoro + Saba +  
Tomato Olive Oil 26

Tuna Tartare (SERVED TABLE SIDE)  
Raw Yellowfin Tuna + Lemon + Chives +  
Harissa + Capers + Labneh + Seeded Crackers 34

Autumn Citrus Salad  
Orange + Kumquat + Grapefruit + Lemon +  
Stracciatella + Fennel Pollen + Marigolds 25

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

Fire Roasted Fremantle Octopus + Lemon Labneh +  
Citrus Salsa + Chives + Chili + Olive Oil 30

## PASTA & PRINCIPALE

Spaghettini + Spanner Crab + Saffron + Yellow Grape  
Tomato + Ice Plant 44

Calamarata + Spiced Pork Ragù + Tomato +  
Cavolo Nero 38

"Spanakopita" Pie + Ndjua + Buffalo Ricotta +  
Cavolo Nero + Phyllo 44

Rigatoni + Butternut Squash + Taleggio + Sage +  
Candied Pecans 38

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

Pan Seared Barramundi (Daintree QLD) + Romesco +  
Italian Peppers + Oregano + Lemon 48

## WOOD GRILL

COOKED OVER IRONBARK, APPLEWOOD & CHARCOAL

Whole Southern Calamari + Lemon + Wild Garlic +  
Parsley + Green Chili + Olive Oil 48

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

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

New York Strip, O'Connor Sirloin 250g, Black Angus  
Pasture Fed MB3 (Gippsland VIC) + Peppercorn Sauce 60

QT Rib Eye, O'Connor Beef 350g, Black Angus Pasture Fed  
MB3 (Gippsland VIC) + Café De Paris 88

## CONTORNO

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House Salad + Shallots +  
Herbs + Vinaigrette 12

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

Crispy Fried Potatoes +  
Garlic + Rosemary + Sea Salt 14

## TO SHARE

Wood Roasted Mottainai Lamb Rump 650g  
Carrot, Citrus & Olive Fed Lamb (Williams WA) +  
Spiced Yoghurt + Tomato Chutney + Yellow Raisins +  
Lamb Sauce 108

'Bistecca Alla Fiorentina'  
Dry Aged O'Connor Beef 1kg, Black Angus Pasture Fed MB4  
(Gippsland VIC) + Parsley-Garlic Butter 165

## 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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