

P A S C A L E

SURRENDER

85 PER PERSON | MINIMUM OF TWO PEOPLE

45 WINE PAIRING PER PERSON

PANE & ANTIPASTO

Housemade Focaccia

Del Boccia Cultured Butter

Burrata

Marmellata Di Pomodori + Saba + Olive Oil

Fire Roasted Octopus

Fremantle, Western Australia + Tourn Yoghurt + Tomato + Calabrian Chilli (A)

PASTA & WOOD GRILL

Baked Pasta Alla Vodka

Spinach & Ricotta Conchiglioni + Pecorino + Mozzarella

O'Connor Sirloin 250g

Black Angus, Pasture Fed, MB3 + Gippsland, Victoria + Parmesan + Lemon Crumbed Onion Rings

CONTORNO

House Salad

Iceberg + Butter Lettuce + Cucumber + Avocado + Shallot + Dill + Lemon Dressing

DOLCE

Tiramisu 'Pick Me Up'

Espresso + Mascarpone + Lots of Alcohol

Meringue Ice Cream Sundae

Lemon & Mascarpone Ice Cream

EXECUTIVE CHEF : NIC WOOD