

P A S C A L E

PANE

Homemade Focaccia 8
Del Boccia Cultured Butter

SURRENDER

No Decisions, No Regrets, Just Surrender to Chef 85 Per Person
Sit back & let us take the lead. Three courses made to share, surprise
& seriously impress. Come hungry. We'll take care of the rest. | Minimum two people

ANTIPASTO

Freshly Shucked Oysters Half Dozen 45
Australian Pacific Oysters + Lemon Balsamic + Shallot Mignonette (A)

Wood Roasted Tiger Prawn 14 EA
Gulf of Carpentaria, Northern Australia + Charcuterie XO Butter (A)

Raw Kingfish 28
Yellowtail Kingfish, Port Lincon, South Australia + Green Chilli + Tomato + Saffron Aioli + Nduja Oil + Pangrattato (A)

Burrata 28
Marmellata Di Pomodoro + Saba + Tomato Olive Oil

Carne Cruda All'Albese 32
O'Connor Beef + Lemon + Chives + Pecorino + Shallots + Olive Oil + Watercress Salad + Lavosh | Served Tableside

Fire Roasted Octopus 32
Fremantle, Western Australia + Toum Yoghurt + Tomato + Calabrian Chilli (A)

WOOD GRILL

WE COOK ALL OUR PROTEINS, OVER IRONBARK, APPLEWOOD & CHARCOAL

Whole Southern Calamari 52
Calamari, Corner Inlet, Victoria + Lemon + Wild Garlic + Parsley + Green Chilli + Olive Oil (A)

Fennel Crusted Tuna Steak 60
Blue Fin Tuna, Southern Australia + Pink Peppercorn Sauce + Patatine Fritte (A)

Pascale Steak Frites 46
O'Connor Hanger Steak 250g + Angus Grain Fed + Gippsland, Victoria + Sauce Dianne + Fries

Pascale Dry Aged Burger 38
Dry Aged Beef Pattie 220g + Onions + Taleggio + Garlic Aioli + Milk Bun + Frites | Burger Pattie Cooked Medium

PASTA & PRINCIPALE

Spaghettoni 45
Banana Prawns, Exmouth, Western Australia + Chilli + Saffron + Grape Tomato + Lemon Pangrattato (A)

Baked Pasta Alla Vodka 38
Spinach & Ricotta Conchiglioni + Pecorino + Mozzarella

Rigatoni 38
12 Hour Braised Lamb + Tomato + Garden Peas + Chilli Oil

Aubergine Lasagne 38
Fried Eggplant + Tomato + Miso + White Bean Puree + Crispy Chilli

Squid Ink Risotto 42
Coal Scorched Calamari, Corner Inlet, Victoria + Tobiko + Lemon + Mascarpone (A) | Served Tableside

Pan Seared Barramundi 48
Barramundi Daintree, Queensland + Romesco + Italian Peppers + Oregano + Lemon (A)

CONTORNO

House Salad 14
Iceberg + Butter Lettuce + Cucumber + Avocado + Shallot + Dill + Lemon Dressing

Green Beans 14
Red Peppers + Dill + Shallot + Vinaigrette

Crispy Fried Potatoes 14
Garlic + Rosemary + Sea Salt

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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