PASCALE

PANE

Homemade Focaccia 8

Del Bocia 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)

PASTA & PRINCIPALE

Spaghettini 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)

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**

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.

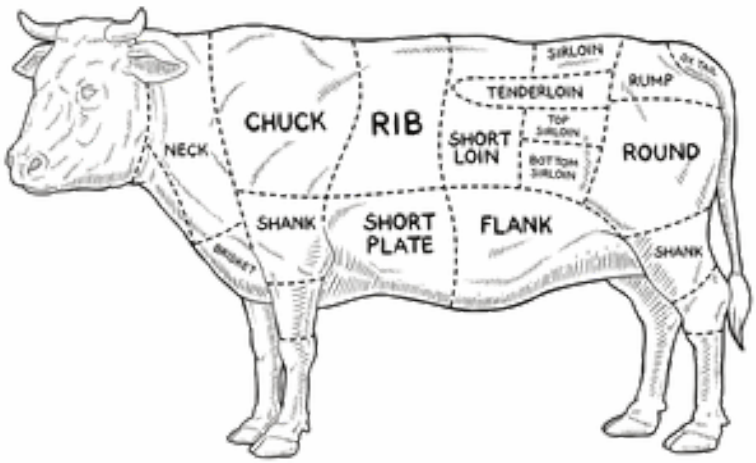
PASCALE

Our Meat Library showcases the finest cuts of carefully selected premium beef, sourced from some of Australia's most renowned producers and heritage breeds.

Within our ageing chamber, temperature and humidity are precisely controlled to naturally enhance tenderness and concentrate rich, savoury flavours.

Explore our selection of cuts and marbling scores, choose your perfect steak and watch our grill masters cook it to perfection over flame.

Enjoy the experience.



PASCALE

MEAT LIBRARY

New York Strip | 250gm — 60
O'Connor Sirloin, Black Angus, Pasture Fed, MB4, Gippsland, Victoria

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Wagyu Chuck Tail "Denver" Steak | 320gm — 68
Oakey Wagyu, MB5, King Island, Tasmania

QT Rib Eye | 350gm — 92
O'Connor Scotch Fillet, Black Angus, Pasture Fed, MB3, Gippsland, Victoria

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Porterhouse Sirloin | 30 Day Dry Aged | 500gm — 92
O'Connor, Black Angus, Pasture Fed, MB4, Gippsland, Victoria

Bone In Rib Eye | 25 Day Dry Aged | 500gm — 90
The Victorian, Heritage Raised, Grass Fed, MB2+, Gippsland, Victoria

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Wagyu Scotch Fillet | 500gm — 190
Sanchoku Wagyu Rib, 300 Day Grain Fed, Darling Downs, Queensland

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Tomahawk | 1.5kg — 295
Sanchoku Wagyu Rib, 300 Day Grain Fed, Darling Downs, Queensland

Enhance Your Steak

Your choice of Diane, Peppercorn, or Café de Paris sauce.

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