

P A S C A L E

B A R A N D G R I L L

SNACKS

Wood Fired Lemon Rosemary Focaccia	9
Abrolhos Island ½ Shell Scallops Orange Fermented Chili Butter	12
Fried Focaccia Raw Beef Black Garlic Bottarga <i>Addition - Sterling Caviar \$15</i>	12
Ortiz Anchovy Crispy Puff Pastry Caramelised Onion Chives	10

STARTER

Market Fresh Oysters Champagne Mignonette	<i>half 42 full 84</i>
Vanella Burrata Braised Cima Di Rapa Chili Garlic Kalamata Olives Herb Oil	26
Raw Snapper Nduja Oil Tomato Saffron Crème Spiced Pangrattato	26
Abrolhos Octopus Orange Fennel Potato Macadamia EVOO	29
Oven Roasted Beets Cashew Crème Pear Plums Beetroot Dressing	25

MAINS

Cavatelli Jerusalem Artichoke Porcini Thyme Pecorino <i>Addition - Black Truffle \$12</i>	38
Pan Seared Snapper Saffron Mussels Aqua Pazza Lemon	56
Rigatoni 12 Hour Braised Lamb Ragu Green Peas Tomato Chili Oil	39
Berkshire Pork Cotoletta Parmesan Capers Soft Herbs Lemon <i>Addition - Vannella Burrata \$12</i>	48
Duck Frites Dry Aged Great Ocean Duck Crown Port Cambell VIC Béarnaise Frites - <i>Serves 2 people</i>	MP
Veal Osso Bucco Milanese Safron Risotto Orange Gremolata	48

WOOD GRILL

Cooked over Ironbark, Applewood & Charcoal to give intense charred flavour

O'Connor Sirloin 250g Angus Grain Fed MB4 Gippsland VIC Café De Paris	58
QT Rib Eye 350g O'Connor Beef Black Angus Pastured Fed Gippsland VIC Café De Paris	74
BBQ Whole Flounder 500g Green Peppercorn Sauce	58

SIDES

Lettuce Salad Shallots Chives Dill Lemon Vinaigrette	15
Green Cabbage Pine Nuts Pecorino Chives Lemon Balsamic	17
Green Beans Mortadella XO	17
Wood Fired Jerusalem Artichokes Saba Thyme	16
Shoestring Fries Rosemary Salt	15

DESSERTS

'Sfingi' Donuts Green Raisins Icing Sugar	19
Limoncello Crema Fritti Fennel Sugar Italian Meringue	22
Tiramisu 'Pick Me Up' Espresso Mascarpone Lots of Alcohol - <i>Served Table Side</i>	25
Valrhona Chocolate Souffle Raspberry Gelato - <i>Please allow 20 minutes</i>	25

Executive Chef – Nic Wood

Chef De Cuisine – Carmine Mari

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.