

## Aperitifs

<b>NV Perrier-Jouet 'Grand Brut'</b> Reims, France	26
<b>Aperol Spritz</b> Aperol, Riccadonna Prosecco, Soda, Orange	19
<b>Negroni</b> Campari, Bulldog Gin, Cinzano Rosso	21

## Live Oysters

<b>Sydney Rock Oysters or Pacific Oysters</b> (GF) Served with Mignonette Dressing	Half Dozen 27 Dozen 54
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## Entrées

<b>Beef Tartare</b> (GF) Potato Hash Brown, Caper Berry	20
<b>Snapper Ceviche</b> Cured Port Phillip Snapper, Finger Lime, Avruga Caviar & Crostoli	19
<b>Roasted Zucchini</b> (GF, V) Zucchini, Piperade, Olive Tapenade & Capers	18
<b>Burrata &amp; Mortadella</b> (GF) Fresh Burrata, Sliced Mortadella, Charred Radicchio & Wasabi Leaf	21
<b>Pumpkin Stracciatella</b> (V, GF) Shaved Pumpkin, Stracciatella & Oatmeal Tuile	19
<b>Heirloom Tomato</b> (V) Heirloom Tomatoes, Pickled Charred Watermelon, Goat's Curd & Croutons	18

## Vegetable Mains

<b>Cacio e Pepe</b> (V) Spaghetti Pasta, Kampot Pepper, Parmesan	29
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<b>Wood Fired Roasted Cauliflower</b> (Vegan, N) Celeriac Hummus, Crisps, Smoked Chilli, Walnut & Currant Dressing	29
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## Mains

<b>Fish of The Day</b> Ask Your Waiter For Details	MP
<b>Crumbed King George Whiting</b> Fennel Salad, Smoked Tomato Butter Sauce	38
<b>Confit Ocean Trout</b> Beetroot Vierge, Smoked Yarra Valley Caviar	36
<b>Pork Cutlet</b> (GF) Wombok, Pickled Kohlrabi & Blood Plum	35
<b>Slow Cooked Lamb Shoulder</b> (GF) Cider & Rosemary, Buttered Onions & Cauliflower	38
<b>Veal Cutlet</b> Parsley & Caper Salad, Pecorino & Bone Marrow Sauce	38

## Wood Fired Grill

<b>SOMETHING TO SHARE</b> Speak to you waiter about daily specials	MP
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<b>Vintage Beef Co. Porterhouse</b> (GF) Grass Fed, Tas, 250g	46
<b>O'Conner Scotch</b> (GF) Grain Fed, Vic, 250g	44
<b>O'Conner Eye Fillet</b> (GF) Grass Fed, Vic, 250g	46
<b>Ranger Valley Wagyu Skirt</b> (GF) Grass Fed, NSW, 200g	42
<b>Steak Frites</b> (GF) Strip Loin, Grass Fed, NSW, 220g w/Fries	38

### A little on the side...on us

Red Wine
Béarnaise
Bordelaise

## Sides

Mixed Leaf Salad, French Vinaigrette (V,GF)	11
Roast Baby Carrots, Hummus & Dukkah (V,GF, N)	11
Radicchio, Apple, Hazelnut & Blue Cheese Dressing (V,GF,N)	11
Charred Broccolini, 'Nduja & Pine Nuts (GF, N)	12

## Potato

Thrice Cooked Crispy Potatoes (V,GF)	11
French Fries (V,GF)	10

## Sweets

<b>Raspberry Soufflé</b> (GF,V) Crème Fraîche Ripple Ice Cream	18
<b>Strawberry Baked Alaska</b> (GF,V) Eucalyptus, Strawberry	19
<b>Coffee Parfait</b> (GF) Mascarpone, Chocolate, Wattleseed	19
<b>Apricot Cheesecake</b> (GF,V,N) Geraldton Wax, Honey Nut Crunch	21

<b>Ice Cream Sandwich</b> Ask Your Waiter For Details	17
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## Cheese

<b>Tarago River Gippsland Blue</b> , Cow's Milk, Victoria
<b>Pyengana Cheddar Aged Clothbound</b> , Cow's Milk, Tasmania
<b>Brillat-Savarin</b> , Cow's Milk, France
<b>Comté</b> , Cow's Milk, France
<b>Le Marquis Chèvre</b> , Goat's Milk, France
Single Serve 16 Choice of 3 for 34

*All Served With Fresh Local Honeycomb, Quince & Lavosh*

# P A S C A L E

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All credit cards incur a 1.08% surcharge.

(GF) - Gluten Free (N) - Contains Nuts (V) - Vegetarian