

P A S C A L E B A R A N D G R I L L

Two Courses - 77
Three Courses - 98

Accompanied with sides and a glass Perrier-Jouët on arrival

STARTERS

HALF DOZEN MIXED OYSTERS, BLOODY MARY DRESSING
PORK BELLY, PICKLED RAISINS, PUMPKIN
BBQ MORETON BAY BUGS, BROWN BUTTER EMULSION, FINGER LIME
RIPPED MOZZARELLA, WHITE BALSAMIC, ASPARAGUS, NASTURTIUM

MAINS

TRUFFLE + HERB STUFFED CHICKEN BREAST, CONFIT LEEKS, CAFE AU LAIT SAUCE
WILD MUSHROOM FRICASSEE, STUFFED ZUCCHINI FLOWERS, ENOKI FLOSS
CONFIT KING SALMON, SUMMER PEAS + BEANS, BEETROOT VIERGE, SMOKED CAVIAR
VINTAGE BEEF PORTERHOUSE, CARAMELISED YOGHURT, BORDELAISE SAUCE

SIDES

MIXED LEAF HERB + FENNEL SALAD
ROAST DUCK FAT POTATOES
BABY CARROTS, LAVENDER, CARAMELIZED HONEY

DESSERTS

CHRISTMAS PUDDING WITH BRANDY ANGLAISE
SELECTION OF CHEESES + ACCOMPANIMENTS
CARAMELISED WHITE CHOCOLATE + NECTARINE CHEESECAKE
STRAWBERRY BOMBE ALASKA