

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

SMALL

FRESHLY SHUCKED OYSTERS, LEMON, TABASCO	6ea
HALF SHELL SCALLOPS, KOLHRABI, CITRUS & VANILLA DRESSING	8ea
WOOD GRILLED SPRING LAMB CUTLETS, GIPPSLAND, MINT SALSA VERDE	15ea
CAPE GRIM BEEF TARTARE, CURED FREE RANGE EGG YOLK, SALTED POTATO CRISPS	32
SMOKED OCTOPUS CARPACCIO, OLIVE OIL, LEMON, CHILLI	24
BURRATA, FIGS, SMOKED HONEY, BALSAMIC	26

LARGE

BAKED LAKES ENTRANCE FLATHEAD, SAUCE VIERGE, OREGANO	44
PORCHETTA, HIGH COUNTRY PORK BELLY, APRICOT, PISTACHIO	41
CRISPY SKIN DUCK BREAST, CONFIT DUCK LEG CROQUETTE, RHUBARB	46
GRILLED CAULIFLOWER, CELERIAC, CAPERS, BLACK GARLIC, HAZELNUT	31
GNOCCHI, SUMAC ONIONS, BROWN BUTTER, PINE NUTS, MANCHEGO	31

FROM THE GRILL

HIGH COUNTRY PORK CUTLET, SMOKED BBQ APPLE SAUCE	42
RIBEYE 350G, BLACK ANGUS, 28 DAYS AGED, GIPPSLAND	56
WAGYU STRIPLOIN, 300G, 8+ MARBLE SCORE	95
EYE FILLET 200G, BLACK ANGUS, 28 DAYS AGED, GIPPSLAND	49
STEAK FRITES 170G WAGYU TOPSIDE, PEPPERCORN JUS, SHOESTRING FRIES	38

ON THE SIDE

TRIPLE COOKED CHIPS, CONFIT GARLIC AIOLI	15
CELERIAC & APPLE SLAW, HORSERADISH	15
SPRING PEAS, MINT, PROSCUITTO, LABNEH	15
CHARRED BROCCOLINI, CHILLI, GARLIC	15
BUTTER LETTUCE, PICKLED CUCUMBER, RADISH, CITRUS DRESSING	15

AFTER

TIRAMISU, COCO NIBS, MASCARPONE	18
ROASTED PEACH CLAFOUTIS, MANGO, VANILLA MASCARPONE	18
RHUBARB & CUSTARD, SABLE, CRÈME FRAICHE ICE CREAM	18
PASCALE "FERRERO ROCHER", MALTED ICE CREAM	19
CARAMELISED PEAR, WHITE CHOCOLATE MOUSSE, CARAMEL CREMEUX, PISTACHIO SPONGE	19
CHEESE PLATE, FRUIT BREAD, TRUFFLE HONEY, QUINCE PASTE	32