

P A S C A L E

B A R A N D G R I L L

RAW

FRESHLY SHUCKED NATURAL OYSTERS, LEMON, TABASCO	6EA
YELLOWFIN TUNA CRUDO, PICKLED FENNEL, WHITE BALSAMIC, LIME	28
CAPE GRIM BEEF TARTARE, FREE RANGE EGG YOLK, SALTED POTATO CRISP	32

CHARCUTERIE - SERVED WITH SOURDOUGH, OLIVE OIL, GUINDILLAS

SAN DANIELE PROSCIUTTO, 24 MONTH AGED, NORTHERN ITALY 50G	14
CURED SPICY CHORIZO, FREE RANGE DIAMOND VALLEY PORK, CASA IBERICA 50G	12
MILD SALAMI, FREE RANGE DIAMOND VALLEY PORK, CASA IBERICA 50G	12

SMALL

HALF SHELL SCALLOP, APPLE, HAZELNUT PANGRITATA	8EA
WOOD GRILLED LAMB CUTLETS, GIPPSLAND, MINT SALSA VERDE	15EA
SMOKED OCTOPUS CARPACCIO, OLIVE OIL, LEMON, CHILLI	24
BURRATA, ROASTED PEACH, OLIVE OIL, RYE CROSTINI	27

LARGE

WHOLE WESTERN VICTORIAN DUCK, PLUMS, CELERIAC & APPLE SLAW, HONEY	90
BABY SNAPPER, SAUCE VIERGE, OREGANO	44
ASPARAGUS & ZUCCHINI TART, MANCHEGO, TRUFFLE	32

FROM THE GRILL

HIGH COUNTRY PORK CUTLET 350G, SMOKED BBQ APPLE SAUCE	42
RIBEYE 350G, BLACK ANGUS, 28 DAYS AGED, GIPPSLAND	58
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

SIDES

TRIPLE COOKED CHIPS, AIOLI	15
CELERIAC & APPLE SLAW, HORSERADISH	15
RADICCHIO, BABY SPINACH, BLOOD ORANGE, PICKLED FENNEL, HOUSE DRESSING	15
SPRING PEAS, MINT, PROSCIUTTO, LABNEH	15
ROASTED CARROTS, BALSAMIC, OLIVE OIL	15

DESSERTS

TIRAMISU, COCO NIBS, MASCARPONE	18
PASCALE "FERRERO ROCHER", MALTED ICE CREAM	19
RHUBARB & CUSTARD, SABLE, CRÈME FRIACHE ICE CREAM	18
BANOFFEE MILLE FEUILLE, RUM CARAMEL, MASCARPONE	19
PAVLOVA, VANILLA CREAM, SUMMER BERRIES, RASPBERRY GEL	18
CHEESE PLATE, FRUIT BREAD, TRUFFLE HONEY, QUINCE PASTE	32

Please note a 15% surcharge applies on public holidays.