

P A S C A L E

B A R A N D G R I L L

ENTREES

LIVE OYSTERS, CHARDONNAY VINEGAR, CUCUMBER	27/54
BEEF TARTARE, CHILLI, EGG YOLK, CRISP POTATO	20
WOOD ROASTED PRAWNS, ORANGE + GARLIC BUTTER, LIME	25
BUFFALO MOZZARELLA, GARDEN PEAS, BROAD BEAN, ASPARAGUS, TRUFFLE	17
DUCK LIVER PARFAIT, ORANGE, SOURDOUGH	18

MAINS

WHOLE ROASTED BLUE MACKEREL, PISTACHIO, SPINACH	35
MILKFED VEAL COTALETTA, PARMESAN CRUST, CAPERS, BROWN BUTTER	32
WOOD ROASTED EGGPLANT, CHARRED ONION, WHITE BEAN, POMEGRANATE	26
RIGATONI, ZUCCHINI, RICOTTA, MACADAMIA PANGRITATA	26

FROM THE GRILL

WAGYU MINUTE STEAK, DUCK FAT POTATOES, WATERCRESS, CHIMICHURRI	28
300G QT RIBEYE 28 DAY AGED, BÉARNAISE – GIPPSLAND	48
250G STRIPLOIN 28 DAY AGED, SMOKED BONE MARROW BUTTER - GIPPSLAND	38

SIDES

HAND CUT TRIPLE COOKED CHIPS, GARLIC AIOLI	10
CHARRED BROCCOLINI, PERCORINO, SMOKED ALMOND	10
ROASTED CARROTS, LABNEH, DUKKHA	10
RADICCHIO, ORANGE, MINT, RICOTTA	10

SWEET

STRAWBERRY TRIFLE, VANILLA CUSTARD, WHITE CHOCOLATE MASCARPONE	16
PROFITEROLE, COCONUT GELATO, CHOCOLATE	16
CHOCOLATE FONDANT, CHERRY SORBET	16
QT SUNDAE, ICE CREAM, POPCORN, TOFFEE APPLE, MARSHMALLOW	14
LOCAL CHEESE SELECTION	23