

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

SMALL

LIVE OYSTERS, CHARDONNAY VINEGAR, CUCUMBER	27/54
BEEF TARTARE, CHILLI, EGG YOLK, CRISP POTATO	21
WOOD ROASTED PRAWNS, ORANGE + GARLIC BUTTER, LIME	25
BUFFALO MOZZARELLA, GARDEN PEAS, BROAD BEAN, ASPARAGUS, TRUFFLE	19
PIGS HEAD CROQUETTES, CARAMALISED APPLE, SAUCE GRIBACHE	19
HALF SHELL SCALLOPS, COMPRESSED APPLE, DILL, CAVIAR	21
ATLANTIC SALMON, BEETROOT HORSERADISH, CRÈME FRAICHE	19

LARGE

ROASTED JOHN DORY, CONFIT LEEK, BABY KING OYSTER MUSHROOM, TARRAGON, HAZELNUT	37
FREE RANGE DUCK BREAST, FENNEL, RHUBARB, TUSCAN CABBAGE	37
WOOD ROASTED EGGPLANT, CHARRED ONION, WHITE BEAN PUREE, POMEGRANATE, MACADAMIA	29
RIGATONI, ZUCCHINI, RICOTTA, MACADAMIA PANGRITATA	29

FROM THE GRILL

WAGYU MINUTE STEAK, DUCK FAT POTATOES, WATERCRESS, CHIMICHURRI	33
300G QT RIBEYE 28 DAY AGED, BÉARNAISE – GIPPSLAND	49
250G STRIPLOIN 28 DAY AGED, SMOKED BONE MARROW BUTTER - GIPPSLAND	42
300G PORK CHOP, BLACK GARLIC, APPLE – GIPPSLAND	41

ON THE SIDE

HAND CUT TRIPLE COOKED CHIPS, GARLIC AIOLI	13
CHARRED BROCCOLINI, PERCORINO, SMOKED ALMOND	13
ROASTED CARROTS, LABNEH, NUT DUKKHA	13
MIXED GREEN SALAD, FENNEL, ORANGE DRESSING	13

SWEET

STRAWBERRY TRIFLE, VANILLA CUSTARD, WHITE CHOCOLATE MASCARPONE, PISTACHIO	17
PROFITEROLE, COCONUT GELATO, CHOCOLATE	16
CHOCOLATE FONDANT, CHERRY SORBET	16
ROASTED PEACH, LEMON THYME, VANILLA BEAN ICE CREAM, RASPBERRIES, ALMONDS	16
TIRAMISU, MASCARPONE, SPONGE, COFFEE	16
LOCAL CHEESE SELECTION	32