

P A S C A L E

SOMETHING LIGHT

Seasonal Fruit Salad	18
Melon + Pineapple + Kiwi Fruit + Grapes + Berries + Passionfruit Syrup	
Granola	19
Almond Granola + Coconut Yoghurt + Strawberry + Rhubarb + Almond Milk	
French Toast	25
Croissant Loaf + Cinamon Apples + Brown Sugar Crumble + Maple Syrup	

QT FAVOURTIES

Pascale Breakfast Sando	22
Pork Sausage + Crispy Bacon + Fried Egg + Provolone + English Muffin + QT Sauce	
Avocado On Toast	24
Avocado + Stracciatella + Crispy Chilli + Sprouts + Sourdough Add Poached Eggs +\$6	
Omelette	28
Classic Omelette + Chives + Comte Cheese + Sourdough	
Chilli Scrambled Eggs	28
Whipped Goats Fetta + Pea Tendrils + Sourdough	
Eggs Benedict	32
Country Ham + Braised Greens + Poached Eggs + Muffin + Hollendaise Sauce	
Baked Eggs	28
Spicy Braised Beans + Tomato + Pancetta + Herbs + Sourdough	

TO DRINK

Coffee by Othersky	6
Soy Oat Almond Coconut Lactose Free	1
Vanilla Syrup Salted Caramel Syrup Hazelnut Syrup	1
Tea by T2	6
English Breakfast Earl Grey French Earl Grey Gorgeous Geisha Just Peppermint Chamomile Lemongrass + Ginger	

BUILD YOUR OWN

Eggs “Your Way”	18
Free Range Eggs + Sourdough	

ADDITIONS

Tomato | Mushrooms 5 EA
Potato Hash

Avocado | Bacon 7 EA
Pork Sausage

Your Choice of Bread + 8
Butter + Preserves

Sourdough | Seeded Sourdough
Fruit Sourdough | Gluten Free

Cold Pressed Juice by Marketplace	8
Orange Apple or Glowing Green	

EXECUTIVE CHEF | NIC WOOD

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contactrisks within the kitchen. If you have any allergies, please inform one of our team about your requirements before ordering. All credit card transactionsincur a 1.5% surcharge, and a 15% surcharge applies on all public holidays. Pascale is a cashless venue.