

PANE

Homemade Focaccia + Del Boccia Cultured Butter 8

ANTIPASTO

Freshly Shucked Half Dozen Oysters

Australian Pacific Oysters + Lemon Balsamic + Shallot Mignonette 45

Wood Fired Scallop

Shark Bay, Western Australia ½ Shell Scallop + Charcuterie XO Butter 12 Each

Lonza

Peppered Lonza + Rockmelon + Seeded Mustard Dressing 23

Burrata

Marmellata Di Pomodoro + Saba + Tomato Olive Oil 28
ADD BLACK TRUFFLE +12

Tuna Tartare (SERVED TABLE SIDE)

Raw Bluefin Tuna, Southern Australia + Lemon + Chives + Harissa + Capers + Labneh + Seeded Cracker 32

Warm Winter Salad

Cime Di Rapa + Cannellini Beans + Kalamata Olives + Garlic + Chilli + Lemon Oil 28

Fire Roasted Octopus

Fremantle Octopus, Western Australia + Labneh + Winter Citrus Salsa + Chives + Cucumber + Chilli + Blood Orange Dressing 32

PASTA & PRINCIPALE

Spaghettoni

Banana Prawns, Exmouth Western Australia + Chilli + Saffron + Grape Tomato + Lemon Pangrattato 45

Calamarata

Duck Ragu + Funghi + Rapa + Vermouth + Pecorino 42
ADD BLACK TRUFFLE +12

Aubergine Lasagne

Fried Eggplant + Tomato + Miso + White Bean Puree + Crispy Chilli 38

Rigatoni

12 Hour Braised Lamb + Tomato + Garden Peas + Chilli Oil 38

Squid Ink Risotto (SERVED TABLE SIDE)

Coal Scorched Calamari, Corner Inlet, Victoria + Tobiko + Lemon + Mascarpone 42

Pan Seared Barramundi

Barramundi Daintree, QLD + Romesco + Italian Peppers + Oregano + Lemon 48

WOOD GRILL

COOKED OVER IRONBARK, APPLEWOOD & CHARCOAL

Whole Southern Calamari

Calamari, Corner Inlet, Victoria + Lemon + Wild Garlic + Parsley + Green Chili + Olive Oil 52

Fennel Crusted Tuna Steak

Bluefin Tuna, Southern Australia + Pink Peppercorn Sauce + Patatine Fritte 60

Pascale Steak Frites

O'Connor Hanger Steak 250g, Angus Grain Fed, Gippsland, Victoria + Sauce Dianne + Fries 46

New York Strip

O'Connor Sirloin 250g, Black Angus Pasture Fed MB3, Gippsland, Victoria + Parmesan-Lemon Crumbed Onion Rings 60

QT Rib Eye

O'Connor Beef 350g, Black Angus Pasture Fed MB3, Gippsland, Victoria + Café De Paris 92

TO SHARE

Wood Roasted Mottainai Lamb Rump

Mottainai Lamb Rump 650g Carrot & Olive Fed Lamb, Williams, WA + Spiced Yoghurt + Tomato Marmalade + Lamb Sauce 112

Dry Aged 30-Day Porterhouse Sirloin

O'Connor Beef 500g, Black Angus Pasture Fed MB4, Gippsland, Victoria + Parsley-Garlic Butter 92

CONTORNO

House Salad

Iceberg Lettuce + Cucumber + Avocado + Shallot + Dill + Lemon Dressing 14

Green Beans

Beans + Red Peppers + Dill + Shallot + Vinaigrette 14

Cauliflower Gratin

Provolone Cheese Sauce + Garlic + Herb Pangrattato 16

Crispy Fried Potatoes

Potatoes + Garlic + Rosemary + Sea Salt 14

DOLCI

'Sfingi' Donuts

Green Raisins + Icing Sugar 18

Pascale New York Cheesecake

Strawberries + Star Anise 24

Madeleines

Date + Burnt Caramel + Malt Sorbet 21

Meringue Ice Cream

Lemon & Mascarpone Gelato + Scorched Italian Meringue 18

Tiramisu 'Pick Me Up' (SERVED TABLE SIDE)

Espresso + Mascarpone + Lots of Alcohol 24

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 contact risks within the kitchen. If you have any allergies, please inform one of our team about your requirements before ordering. All credit card transactions incur a 1.5% surcharge, and a 15% surcharge applies on all public holidays. Pascale is a cashless venue.

P A S C A L E