

P A S C A L E

PANE

Focaccia + Del Boccia Cultured Butter

ANTIPASTO

Fruit De Mer - Seasonal Market Fresh Seafood - Served over Ice

Stracciatella + Orange + Mandarin + Lemon + Cumquat + Fennel Pollen
+ Cold Press Canola Oil

PRINCIPALE & WOOD GRILL

Organic Turkey Roll + Herb Stuffing + Sour Cherry + Turkey Gravy

Crispy Skin Barramundi + Butterbeans + Calabrese Gremolata + Lemon

New York Strip, O'Connor, Gippsland VIC + Café De Paris

CONTORNO

Green Cabbage + Pine Nut + Pecorino + Chives + Lemon Balsamic

Grilled Broccolini + Herb Ricotta + Olive Oil

DOLCI

Pavlova + Double Cream + Strawberries + Mango + Passionfruit

Tradition Xmas Pudding + Brandy Custard + Sour Cherries

EXECUTIVE CHEF: NIC WOOD

P A S C A L E

BUBBLES

2020 Steel's Gate Blanco de Blancs, Yarra Valley

Still Moon Sparkling Shiraz

WHITES

2025 Mitchelton Riesling

2022 Domaine William Fèvre Chablis

Nocturne SR Chardonnay

ROSÉ

Levantine Hill Rosé

REDS

Coronella Pinot Noir

Torbreck Woodcutter's Shiraz

Leeuwin Estate Cabernet Sauvignon

BEERS

Peroni Red /N Azzurro

Asahi

Heineken 0.0

ASSORTED SOFT DRINKS

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.

P A S C A L E

KIDS MENU

ENTRÉE

Fritto Misto + Prawns + Calamari + Zucchini
+ Fennel + Mint + Lemon + Citrus Aioli

MAINS

Roasted Organic Turkey + Turkey Gravy
+ Green Beans + Roasted Potatoes

DESSERT

Xmas Ice-Cream Sundae

EXECUTIVE CHEF: NIC WOOD