

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

Reduced a La Carte - 3 Course

STARTERS

Mixed Oysters & Mignonette Dressing *4 Oysters per Serve* (GF)
Heritage Tomato Salad, *Romesco, Apple & Ricotta* (V,N)
Cured Kingfish, *Black Garlic, Papaya* (GF)
Kurobuta Pork Belly, *Charred Cosberg, Shiitake & Apple Balsamic* (GF)

MAINS

Spiced Roast Eggplant, *Zucchini & Green Tomato Chutney* (GF,V,N)
Wood Fired John Dory, *Sauce Veronique, Warrigal Greens* (GF)
Chicken, *sweet corn, morels & jus gras* (GF)
Rangers Valley Wagyu Rump Cap, *Caramelized Yoghurt & Onions* (GF)

DESSERTS

Meyer Lemon Tart, *Crème Fraîche, Davidson Plum*
Strawberry Cheesecake, *Elderflower Granita & Eucalyptus* (N)
Snickers Bar, *Salted Caramel* (N)
Selection of Cheeses, *Muscateles & Lavosh*