

# PASADENA

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2 courses - \$70 pp

## Entree

Dip Of The Day

Freshly Baked Bread

Burrata

Burrata, Heirloom Tomatoes, Tomato Consomme + Rosemary Croutons (V)

Salt + Pepper Calamari

Chilli & Lime Aioli + Gremolata (GF,DF)

Beetroot Terrine

Chilli, Oregano, Lemon Zest, Thyme, Soy Ricotta & Walnut Brittle (GF, DF, V+)

## Mains

Sirloin Steak

Broccolini + Red Wine Jus (GF,DF)

Crispy Skin Barramundi

Garlic Roast Potatoes, Finger Fennel, Coconut, Chilli + Lime Sauce

Wild Mushroom Risotto

Oyster, Swiss & Shimeji Mushrooms, Tarragon Cream + Goats Curd

## Sides

Fries

Rosemary Salt + Aioli (V)

Rocket & Pear Salad

Shaved Parmesan + Balsamic Dressing (GF,V)

DF - Dairy Free, GF - Gluten Free, V - Vegetarian, V+ Vegan

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.

While we take steps to minimise the risk of cross contamination, we cannot guarantee that our food will be allergen free.

All Credit Card Transactions incur a 1.6% processing fee. Groups of 8 or more will incur a 10% service charge (Monday - Saturday).

Please note a surcharge of 10% will apply on Sundays & 15% on Public Holidays.

# PASADENA

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3 courses - \$85 pp

## Entree

Dip Of The Day

Freshly Baked Bread

Burrata

Burrata, Heirloom Tomatoes, Tomato Consomme + Rosemary Croutons (V)

Salt + Pepper Calamari

Chilli & Lime Aioli + Gremolata (GF,DF)

Beetroot Terrine

Chilli, Oregano, Lemon Zest, Thyme, Soy Ricotta & Walnut Brittle (GF, DF, V+)

## Mains

Sirloin Steak

Broccolini + Red Wine Jus (GF,DF)

Crispy Skin Barramundi

Garlic Roast Potatoes, Finger Fennel, Coconut, Chilli + Lime Sauce

Wild Mushroom Risotto

Oyster, Swiss & Shimeji Mushrooms, Tarragon Cream + Goats Curd

## Sides

Fries

Rosemary Salt + Aioli (V)

Rocket & Pear Salad

Shaved Parmesan + Balsamic Dressing (GF,V)

## Dessert

Burnt Basque Cheesecake

Salted Caramel, Biscuit Crumb & Vanilla Gelato (V)

Marquise

Seasonal Fruit, Raspberry Compote + Whipped Cream

(GF,V) (vegan option available)

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