

PASADENA

Entrees & Sharing

Mixed Marinated Olives (GF,DF,V)	10
Oysters	each
Natural 6 Kilpatrick 7 Mignonette 7 (GF,DF)	
Dip of the Day	14
With Freshly Baked Bread Of The Day (V)	
Traditional Mediterranean Ceviche	28
Lime, Yuzu, Mint, Green Chilli, Locoto & Plum Salt (GF,DF)	
Antipasto	32
Jamon Serrano Reserva Smoked Mortadella Finocchiona (Fennel) Salami Thyme Confit Heirloom Tomatoes Buffalo Mozzarella Breads	
Burrata	26
Heirloom Tomatoes, Tomato Consommé + Rosemary Croutons (V) Add Freshly Baked Bread Of The Day +5	
Australian Prawns (250gms)	28
Worcestershire & Tabasco Mayo + Lemon (GF,DF)	
House Made Arancini (5pc)	27
Sauce of the Day	
Beetroot Terrine	24
Chilli, Oregano, Lemon Zest, Thyme, Soy Ricotta + Walnut Brittle (GF,DF,V+)	
Salt + Pepper Calamari	24
Chilli & Lime Aioli + Gremolata (GF,DF)	
1/2 Shell Scallops (3pcs)	26
Cauliflower Puree, Bacon Crisps + Native Pepper Berries (GF)	
Prawn Sliders (3pcs)	30
Harissa Spiced Mayo, Lime Zest + Shallots	
Lamb Skewers (3pcs)	30
Citrus Marinade, Capsicum, Tomato, Paprika & Lemon Myrtle + Tzatziki (GF)	

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.

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Mains

Pasadena Fish and Chips 32
Lightly Beer Battered, Malt Vinegar, House Tartar + Lemon (DF)

Crispy Skin Barramundi 38
Garlic Roasted Potatoes, Finger Fennel, Coconut + Chilli & Lime Sauce (DF,GF)

Chicken Blanco Vino 32
Cumin Smashed Pumpkin, Mascarpone + Lemon Pepper (GF)

Sirloin Steak 250gm 38
Mash Potato, Broccolini + Red Wine Jus (GF)

Pressed Pork Belly 34
Caramelised Honey Mustard Apples + Champ Mash (GF)

Chilli Prawn Linguine 39
Chilli, Tomato Pulp, Garlic, Truffle Butter + Prawn Bisque

Wild Mushroom Risotto 30
Oyster, Swiss & Shimeji Mushrooms, Tarragon Cream + Goats Curd (GF)

Pasadena Burger 28
Wagyu Beef, Smoked Dutch Cheese, Caramelised Onions, Lettuce & Tomato, Smokey BBQ + Aioli

Korean Chicken Burger 28
Kimchi Slaw, Gochujang BBQ Sauce + Sweet & Spicy Pickles

Salads & Sides

Falafel Cous Cous 26
Feta, Tahini, Mixed Leaf, Capsicum + Shaved Almonds (DF,V+)

Rocket + Pear Salad 18
Shaved Parmesan + Balsamic Dressing (GF,V)

Caesar Salad 20
Crisp Cos Lettuce, Bacon & Rosemary Croutons + House Caesar Sauce

Choice Of Add Ons
Chicken +8 Falafel +7 Market Fish +15

Fries, Rosemary Salt + Aioli (V) 9

Broccolini with EVO & Lemon Juice (GF,DF,V+) 14