



PASTORE

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Tasting Menu

\$109/pp for 4-course, \$129/pp for 5-course

1st Course

Wood-fired Ciabatta & Warm Olives

Trio-mushroom pâté with lentils & artichokes, seasonal fruits, cornichon, walnuts (VG)

2nd Course

Marinated beef skewers, red wine jus glaze, chives & lemon cheek (GF)

Or

Burrata, wood-roasted red pepper salsa rossa, olive pangrattato, heartleaf ice plant (V, VGO)

3rd Course

Fusilli alla marinara, Goolwa pipis, local prawns, calamari, market fish, brandy & tomato

Or

Fusilli, pesto Genovese, smoked sundried tomato, chilli, cime di rapa (V, VGO)

(gf) gluten free, (df) dairy free, (nf) nut free, (v) vegetarian, (vg) vegan, (vgo) vegetarian option available. Please advise of any food allergies or special dietary needs.

Credit card and tap payments incur a 1.4% surcharge. A 15% surcharge applies on all our public holidays.

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4th Course

170 g Australian Wagyu porterhouse, served with jus, mixed cabbages & Shiraz salt

Or

Roasted cauliflower steak, lentil ragù, cavolo nero, pine nut pangrattato (V, VGO)

Side with flamed green beans, pecorino romano, pomegranate balsamic

5th Course

Tiramisu alla Pastore, Espresso Anglaise

Or

Chocolate dome, spiced vanilla cream, caramel crisps (V)

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