

An aerial photograph of a coastal area. A road runs along the shoreline, and a building is visible near the water's edge. The terrain is a mix of green vegetation and brownish soil. The word "PASTORE" is printed in large, bold, black capital letters across the lower portion of the image.

PASTORE

PASTORE



Non Vegetarian Tasting Menu

1st Course

Wood-fired Ciabatta & Warm Olives

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

2nd Course

Marinated Lamb Skewers, rosemary & garlic oil marinade, charred capsicum and sun-dried tomato emulsion

3rd Course

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

4th Course

Tiramisu alla Pastore, Espresso Anglaise

(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.

PASTORE



Vegetarian Tasting Menu

1st Course

Wood-fired Ciabatta & Warm Olives

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

2nd Course

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

3rd Course

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

Side with flamed green beans, pecorino romano, pomegranate balsamic

4th Course

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

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