

An aerial photograph of a vast, snow-covered mountain range. The terrain is rugged and covered in a thick layer of white snow. A winding road or path is visible, cutting through the snowy landscape. The sky is a pale, overcast blue. The overall scene is serene and majestic.

PASTORE

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Non Vegetarain 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

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

4th Course

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

5th 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

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

4th Course

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

Side with flamed green beans, pecorino romano, pomegranate balsamic

5th Course

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

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