

An aerial photograph of a mountain range. A winding road is visible on the left side, leading towards a small town or village nestled in a valley. The terrain is rugged and mountainous, with various shades of brown and tan. The word "PASTORE" is printed in large, bold, black capital letters across the bottom center of the image.

PASTORE

PASTORE



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 (A)

4th Course

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

5th Course

Tiramisu alla Pastore, Espresso Anglaise

(gf) gluten free, (v) vegetarian, (vg) vegan, (vgo) vegan option available. Seafood Origins: (A) Australian, (I) Imported, (M) Mixed.

please let us know if you have any food allergies or special dietary needs.

gluten-free options available on request – extra charges may apply

credit card and tap payments incur a 1.4% surcharge. 15% surcharge applies on all 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)

(gf) gluten free, (v) vegetarian, (vg) vegan, (vgo) vegan option available. Seafood Origins: (A) Australian, (I) Imported, (M) Mixed.

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