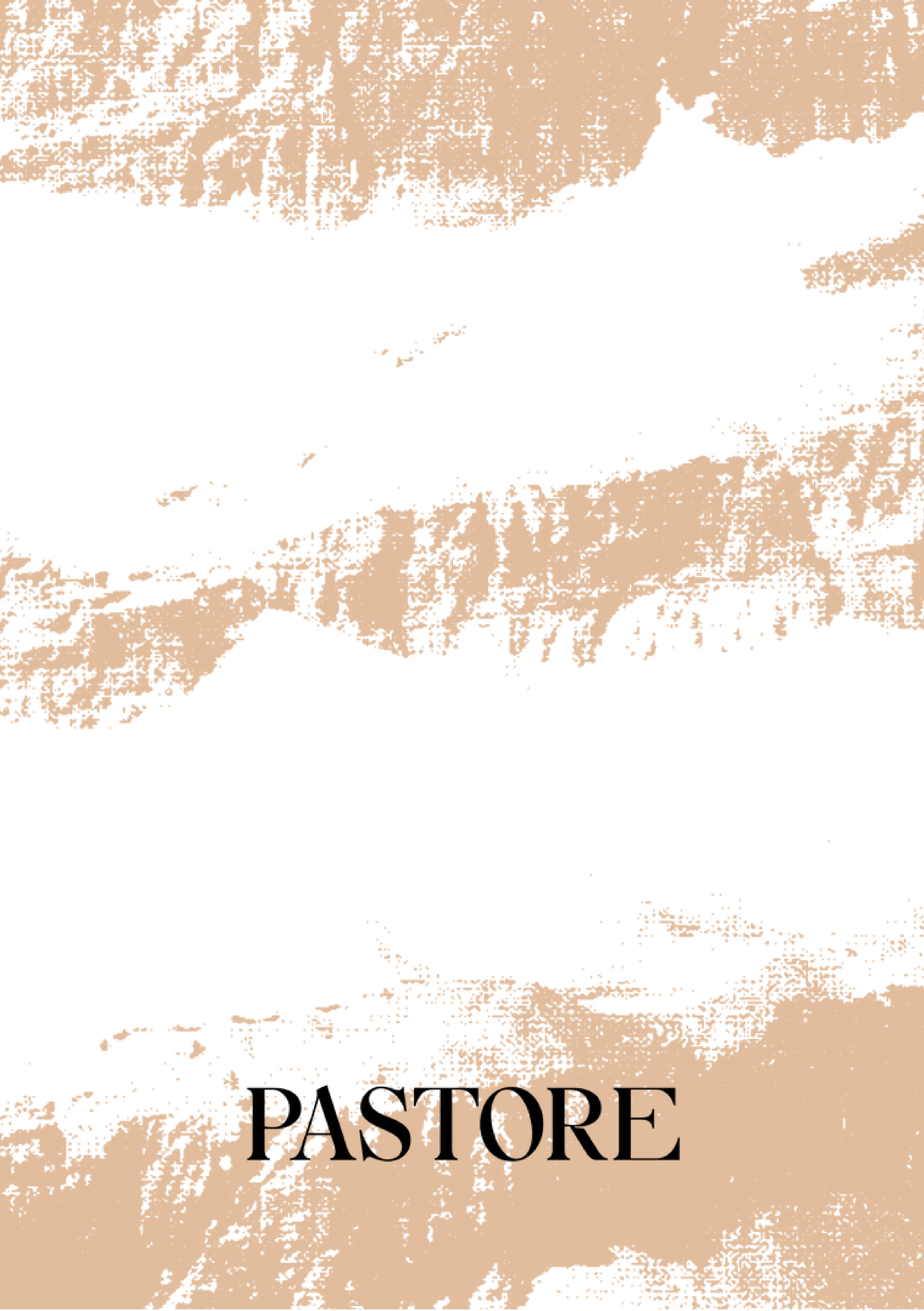


A scenic landscape featuring a wide river in the foreground, a dense forest of evergreen trees in the middle ground, and a range of mountains in the background under a bright, hazy sky. The overall tone is peaceful and natural.

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, (v) vegetarian, (vg) vegan, (vgo) vegan option available.

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

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

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)

(gf) gluten free, (v) vegetarian, (vg) vegan, (vgo) vegan option available.

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

gluten-free options available on request – extra charges may apply. 15% surcharge applies on all public holidays.