

aperitivo

**wood-fired flatbread** 🔥 14  
black garlic butter

**wood-fired ciabatta** 🔥 5 ea  
extra virgin olive oil, classic vincotto

**mount zero marinated olives** 9  
citrus, rosemary, spices, chilli

**capesante** 🔥 13 ea  
Shark Bay half-shell scallops (A), 'nduja butter (gf)

**mini burrata** 20  
heirloom tomatoes, apple balsamic, basil, pangrattato

crudo & cured

**carpaccio** 29  
Sher Wagyu rump MB8–9, horseradish cream, pickled shallot, crisp capers

**crudo** 27  
Spencer Gulf kingfish (A), citrus, finger lime, shaved fennel, avocado cream, herb oil (gf)

**polpo** 28  
Fremantle octopus (A), Kipfler potato, red grape, chorizo, radish (gf, df)

handmade pasta

**spaghetti** 42  
market seafood, king prawn, tomato sugo, shellfish bisque, garlic, chilli (A)

**ravioli** 37  
spinach & ricotta, brown butter, sage, toasted pumpkin seeds (v)

**tagliatelle** 38  
slow-braised Loddon Valley lamb ragù, soffritto, port wine, smoked scamorza

**risotto** 34  
spring asparagus, forest mushrooms, wood-roasted green peas, Stracciatella (v)

secondi

**pollo** 🔥 46  
Mibrasa-roasted chicken, spring root vegetables, sweet corns, red wine reduction

**porchetta** 🔥 38  
wood-fired Berkshire pork belly, caramelised apple, radicchio, lettuce, salsa verde (gf)

**melanzane** 34  
roasted purple-striped eggplants, crispy artichoke & artichoke emulsion, smoked chilli oil (gf, v)

**pesce** 44  
line-caught fish of the day, salsa bianca, red cabbage, Goolwa pipis, herb oil (A) (gf)

**bistecca** 🔥  
250 g grass-Fed Black Angus Striploin 49  
200 g grass-Fed Angus Tenderloin 64  
300 g Sher Wagyu Scotch Fillet MB7+ 98

to share  
600 g Great Southern Pinnacle Rib-Eye 119  
800 g Slow roasted Loddon Valley lamb shoulder 90

All steaks and sharing dishes are served with one choice of condiment, mixed cabbages & smoked Shiraz salt.

Condiments: Bone marrow jus | Compound butter | Salsa verde | House-made mustard

contorni

**patate** 🔥 15  
new-season potatoes, confit garlic, rosemary salt (gf, v)

**insalata** 13  
butter lettuce, garden herbs, pickled shallot, Parmigiano Reggiano, sherry vinaigrette (gf, vg, df)

**asparagi** 🔥 16  
flamed spring asparagus, Sicilian vincotto glaze, Parmigiano Reggiano (gf, v)

**patatine** 14  
crispy fries, confit garlic aioli

🔥 wood fired, (gf) gluten free, (v) vegetarian, (vg) vegan. Seafood Origins: (A) Australian, (I) Imported, (M) Mixed. Please let us know if you have any food allergies or special dietary needs. All pasta is made in-house. Our catch of the day is locally and sustainably sourced from trusted, responsible suppliers, ensuring quality and care for the environment. A 15% surcharge applies on all public holidays.



dolci

**tiramisu** 18  
espresso anglaise, mascarpone, Italian cocoa (gf, v)

**bellini** 18  
white peach, Prosecco, vanilla gelato, almond crisp (v)

**piemonte** 17  
70% dark chocolate crémeux, hazelnut praline, espresso gel (v)

**affogato** 15  
vanilla ice cream, freshly brewed espresso

**formaggi** 22  
two artisan cheeses, quince, pickled fig, walnut, salt & pepper lavosh (v)

caffè & tè

**freshly brewed coffee** 5.5  
espresso, long black, cappuccino, flat white, café latte, macchiato, hot chocolate, chai

**Tè TWG** 5.5  
English Breakfast, Sencha, Chamomile, Earl Grey, Moroccan Mint, Jasmine

*Pastore is the link between the land and the plate.  
This Spring, the menu evokes warmth, wood-smoke and deeply  
grounding flavours. In the kitchen, open flames, chestnut-wood smoking  
and slow-braised ragùs honour the quiet transition of the seasons.*

PASTORE