



PASTORE

TASTE OF PASTORE

A four-course sharing experience celebrating seasonal produce and wood-fired Italian cooking.

\$119 per person | minimum 2 guests

1st Course

wood-fired ciabatta, vincotto, Mount Zero Frantoio EVOO (vg, df) 🔥
marinated warm Mount Zero mixed olives (gf, vg, df)
sweet potato gratin, horseradish cream, pickled red kraut & fennel (v)

2nd Course

Spencer Gulf kingfish crudo (A), citrus & finger lime, avocado, watermelon radish (gf)
burrata, heirloom tomato, roasted pepper salsa rossa, cucumber, pangrattato (v)

3rd Course

grass fed Black Angus striploin, mixed cabbage, bone marrow jus (gf) 🔥
butter lettuce insalata, garden herbs, pickled shallots, parmigiana reggiano (gf, V)
patate fritte, confit garlic aioli (vg, df)

4th Course

tiramisu alla Pastore, espresso anglaise, Italian cocoa (gf, v)
bellini , white peach, Prosecco, almond crisp (v)

(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. 15% surcharge applies on all public holidays.