

Pastore lunch 2 or 3 course set menu

\$49 | \$57 served with wood fire ciabatta bread

polpo

charred freemantle octopus, capsicum, anchovies & eggplant

bruschetta

focaccia, gorgonzola, caramelised onion, manuka honey, walnut (V)

burrata

thomastown burrata, green tomato, prosciutto di san daniele, cherry balsamic (GF/V)

angus filetto (add \$10)

pure angus fillet, tasmanian pepper, brussel sprouts, parsnip, Jus (GF)

ossobuco

veal shank stew, taleggio cheese polenta, gremolata (GF)

pescare

catch of the day, fennel, caper, burro bianco sauce (GF)

agnello

wood-fire victoria Hill lamb loin, baby leeks, "anchoiade" (GF/DF)

melanzane

sicilian eggplant, cherry caramel, pickled shallots, salsa verde, pistachio (VV)

tiramisù alla Pastore

cioccolato

chocolate tart, basilic anglaise

affogato "Five Senses" (GF)



Pastore is the link between the land and the food.