

san valentino

at Pastore

all food is designed to be shared between a couple

baccala all bergamasca

salted cod fillets, heirloom tomato with fresh parsley and basil leaves
served with warm ciabatta

coffin bay oysters (half dozen)

chardonnay mignonette, pickled shallots, Tasmanian mountain pepper, native
fingerlime, elderflower (GF, DF)

carpaccio

Fremantle octopus, Champagne vinaigrette, pomelo, iced nectarine, chives (GF, DF)

tre funghi agnolotti

button, swiss brown and porcini mushrooms, braised morel & chanterelle,
sliced truffle (V, DF)

aylesbury-cross duck breast

dry-aged, served with sugo di anatra, smoked duck merguez sausage,
chargrilled savoy cabbage

fragola

strawberry compote & biscuit, Madagascan vanilla, white chocolate (V)



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vegetarian menu

sicilian caponata

artichoke pate, eggplant, celery, Mount Zero olives, baby capers
served with warm gluten-free olive breads, confit tomato (V, GF, DF)

caprese stuffed portobello mushrooms

heirloom tomato, fior di latte, truffle caviar, cherry balsamic (V, GF)

carpaccio

golden & red beetroots, rose harissa, pomegranate balsamic (V, GF, DF)

tre funghi agnolotti

button, swiss brown and porcini mushrooms, braised morel & chanterelle,
sliced truffle (V, DF)

cavoli rapa

confit kohlrabi, Dutch carrots, apricot glaze, beetroot puree, baby beets (V, GF)

fragola

strawberry compote & biscuit, Madagascan vanilla, white chocolate (V)

