

PASTORE



Lunch Menu

Available Tuesday-Saturday 12pm-2pm

Cicchetti

ciabatta 11

wood-fired grilled olive loaf, frantoio EVOO, vino cotto (vv)

olive 12

marinated victorian cerignola olives (vv)

Antipasti - 22

bruschetta

heirloom tomato, buffalo mozzarella, fermented olive leaves, shallot, lemon balsamic (v/vv upon request)

carpaccio

sher wagyu ms9 eye rump, tasmanian pepper, horseradish, snow pea sprout (gf)

polpo

chargrilled freemantle octopus, capsicum, anchovies & eggplant (df)

Insalata - 28

panzanella

victorian burrata, heirloom tomato, crouton, cherry balsamic (v)

pearl cous cous

beetroot, pumpkin, lemon ricotta, rose harissa, pomegranate balsamic (v/gf)

baby fennel and mortadella

orange, cerignola, red onion, pistachio (gf)
add angus porterhouse for an additional \$10

Secondi - 35

casarecce

mortadella, insacatti, fennel, cavolo nero, stracciatella, pistachio

gnocchi

patata rossa di colfsiorito, crema di truffle, champagne mushroom, tartufo salami (vv upon request)

freshly made pasta of the day

please ask your server for today's offering

pescare

catch of the day, fennel and citrus, radicchio, smoked mussel, burro bianco (gf)

angus porterhouse 250g

tasmanian pepper, mixed cabbage, parsnip, red wine jus (gf)

lamb noisette

roasted carrot puree, heirloom carrot, beetroot salsa, vino cotto (gf)

Contorni - 15

broccolini

whipped lemon & sesame creme, cured egg yolk (v/gf)

patata

wood-fire roasted potato, rosemary, parmigiano reggiano (v/gf)

carota

heirloom carrots, lemon ricotta, chilli honey, smoked macadamia (v)

Dolci - 16

tiramisù alla Pastore

cannoli

mousse di cioccolato fondente, pistachio crumbs

bombe alaska

raspberry sorbet, drunken cherry

affogato

"five senses" (gf)