

# PASTORE



## Christmas Dinner Menu

#### entrée

prawn and tuna cocktail, Marie Rose sauce, lettuce, Yarra Vallev trout roe. avocado purée (af. df. nf)

or

wood-fired pork belly, apple and vanilla purée, roasted carrots, Robert sauce (gf, df, nf)

or

wood-roasted peas and lettuce, snow peas, puffed rice, ricotta, lemon dressing (vgo)

#### main

wood-fired Moreton Bay bug cavatelli, summer vegetables, saffron bisque (nf)

or

roasted beef fillet, crushed kipfler potato, green beans, horseradish, smoked bone marrow jus (qf. df. nf)

or

charcoal grilled summer vegetables, orecchiette pasta, corn veloute, chives (vgo)

#### dessert

summer time pavlova, passionfruit curd, raspberries (gf, nf)

Pastore's Buche de Noel, vanilla cream, preserved cherries

(gf) gluten free, (df) dairy free, (nf) nut free, (v) vegetarian, (vg) vegan, (vgo) vegetarian option available. Please advise of any food allergies or special dietary needs.

Credit card and tap payments incur a 1.4% surcharge. A 15% surcharge applies on all our public holidays.





# Christmas Dinner, Kids' Menu

#### main

spaghetti bolognese

grilled fish and chips

hanger steak and chips

### dessert

vanilla ice cream, berries

chocolate cake and whipped cream

pavlova, whipped mascarpone, grated chocolate

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