



PASTORE

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Group Lunch Menu for 8pax +

three course \$79

entrée

for the table - wood-fired ciabatta

Macedon Ranges stracciatella, heirloom tomatoes, pickled shallots, sherry vinegar, crouton (*nf*)

main / choice of

Hazeldene's free-range chicken, piselli in umido - pancetta, peas, shallots, herbs (*gf, df*)

or

market fish - sautéed spinach, champagne butter sauce, Yarra Valley trout roe, chives, tomato (*gf, nf*)

or

supplement \$10 per person

grass-fed eye beef fillet, pomme Anna, spinach, roasted bone marrow jus (*gf, nf*)

dessert

pavlova, summer fruits, whipped mascarpone, finger lime (*gf, nf*)

(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.

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Group Dinner Menu for 8pax +

four course \$119

entrée

for the table - wood-fired ciabatta
trio of *scallop and tuna crudo*, lemon, olive oil, native pepper, *whipped ricotta*, vinegar cucumber, Yarra Valley trout roe, *wagyu rib skewer*, dry aged beef glaze, chives

fish

wood-fired Humpty Doo Barramundi, summer vegetables, orecchiette pasta, roasted corn sauce (*nf*)

meat

Sher wagyu rump cap MB9, charred broccolini, broccoli purée, bone marrow jus (*nf, gf, df*)

dessert

pavlova, summer fruits, whipped mascarpone, finger lime (*gf, nf*)

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