PASTORE

NYE AT PASTORE

entrée

wood fire roasted focaccia
brown butter, pink salt

coast

Sydney rock oyster
Champagne granita · marigold

sea

Western Australian tuna crudo
Avocado · Green Chilli · Lemon Myrtle · Summer Herbs

land

Great Ocean Road duck
Rose-Cured Beetroot · Blood Orange Reduction ·
Kohlrabi · Fennel Fond

dolci

Kensington pride mango magnum
berry nitro · yuzu

(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. 15% surcharge applies on all our public holidays.

NYE AT PASTORE

Vegetarian Selections

entrée

wood fire roasted focaccia
brown butter, pink salt

coast

summer tomato & fig crostino
honey-whipped goat's curd, white balsamic pearls, sweet basil

sea

kohlrabi & nori crudo
avocado silk, lemon myrtle, guindilla chilli, summer herbs

land

king oyster mushrooms from the hearth
golden potato millefeuille, silken sweetcorn, chive oil

dolci

Kensington pride mango magnum
berry nitro · yuzu

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