

PASADENA

Menu

RESTAURANT OPENING HOURS

WEDNESDAY - THURSDAY

LUNCH 12:00pm – 3:00pm

FRIDAY

LUNCH + DINNER - 12:00pm – 9:00pm

SATURDAY

BREAKFAST - 8:30am – 11:00am

LUNCH + DINNER - 12:00pm – 9:00pm

SUNDAY

BREAKFAST - 8:30am – 11:00am

LUNCH - 12:00pm – 4:00pm

*We impose a surcharge of 0.89% on the transaction amount of Visa + Mastercard, 1.8% on American Express and 2.20% for a Union Card. We do not impose this surcharge on Visa Debit or Mastercard Debit Cards.

Small Plates

Marinated Olives (gf) \$8.00
with chilli, rosemary, lemon + garlic

Chips \$10.00
with rosemary + lemon

Berkelo Sourdough \$10.00
with house cultured butter

Arancini \$13.00
chefs selection with herb aioli

Burrata \$16.00
with beetroot puree

Duck Liver Pate \$20.00
with crostini

Beef Tartare \$24.00
with crostini

Cured Kingfish \$18.00
with fennel broth + jalapenos

Calamari (gf) \$18.00/\$28.00
baby squid with fennel salt, chilli, spring onion + lime aioli

Bucket Of Prawns (gf) \$35.00
500g with house made cocktail sauce

Oysters
½ Dozen \$24.00 Full Dozen (gf) \$48.00
natural, mignonette + lemon

Charcuterie Board \$85.00
selection of cured meats, pickles, marinated vegetables, selection of cheeses, quince
paste, fresh fruit, olives + crostini (serves 4)

Mains

Sautéed Market Vegetables (v) \$22.00
with tahini + lemon

Beer Battered Fish + Chips \$24.00
with malt vinegar + house tartare + lemon

Ricotta Gnocchi (v) \$24.00
with mixed mushrooms + parmesan

Crispy Skin Chicken \$26.00
with duck fat potatoes + witlof + truffle jus

Market Fish \$32.00
chefs selection + seasonal accompaniments

Riverine MBS2+ Sirloin Beef \$34.00
250g sirloin steak with colcannon + beef sauce

Seafood Linguini \$34.00
with calamari + prawns in a fish broth

Sides

Berkelo Sourdough \$10.00
with house cultured butter

Chips \$10.00
with rosemary + lemon

Pickled Grains Salad (gf) \$10.00

Asparagus (gf) \$12.00
with chilli oil + pangrattato

Kids Menu

Fish + Chips \$12.00

Kids Pasta \$12.00
with cheese + butter sauce

Grilled Chicken + Chips \$14.00

Market Fish \$16.00

Kids Ice Cream \$4.00
house made chocolate or vanilla

Dessert

Affogato (*gf*) \$12.00
coffee, amaretto + vanilla bean ice cream

Tiramisu \$12.00

Vacherin \$14.00
fresh pineapple, passionfruit gel, coconut meringue + pineapple sorbet

Deconstructed Chocolate Bar \$16.00
chocolate chip ice cream + peanut butter parfait, chocolate tuile + toasted peanuts

Saturday + Sunday Breakfast

8:30am – 11:00am

Banana Bread \$8.00
with cultured butter + maple syrup

Bacon & Egg Roll \$10.00
with a choice of tomato, bbq, aioli or relish

Eggs on Toast \$13.00
2 eggs your way;
scrambled, poached or fried

Pasadena Granola \$14.00
with choice of yogurt or milk, honey + seasonal fruits

Avocado Smash \$15.00
with grilled tomato, dukkah, poached eggs + goats cheese

Eggs Benedict \$19.00
with jamon, bacon or smoked salmon

Baked Beans \$19.00
with chorizo, poached egg + Berkelo brown bread

Goats Curd Bruschetta \$19.00
with pear, walnuts + honey

Smoked Salmon Bruschetta \$19.00
with crème fraiche, dill + capers

ADDITIONS: bacon \$4.00 | avocado \$4.00 | smoked salmon \$4.00 | grilled tomato \$4.00 | chorizo \$4.00 | baked beans \$4.00 | house made hash brown \$4.00