

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 Union Card. We do not impose this surcharge on Visa Debit or Mastercard Debit Cards.

Small Plates

MARINATED OLIVES (V, GF, DF) with chilli, rosemary, lemon + garlic	8
CHIPS (V, GF, DF) with rosemary + lemon	9
BERKELO SOURDOUGH with house cultured butter	10
ARANCINI (V) chefs selection with herb aioli	13
BURRATA with beetroot puree + Berkelo bread	16
CURED KINGFISH (GF, DF) with fennel, jalapeno + apple foam	18
DUCK LIVER PATE with Berkelo bread + marsala jelly	20
BEEF CARPACCIO (GF) with parmesan, rocket, pepper + lime	24
CALAMARI (GF, DF) baby squid with fennel salt, chilli, spring onion + lime aioli	18/28
BUCKET OF PRAWNS (GF, DF) 500g with house made cocktail sauce	35
OYSTERS (GF + DF) ½ DOZEN / FULL DOZEN natural, mignonette + lemon	24/48

Mains

SAUTÉED MARKET VEGETABLES (V, GF, DF) with tahini + lemon	22
BEER BATTERED FISH + CHIPS (DF) with malt vinegar + house tartare + lemon	24
RICOTTA GNOCCHI (V) with mixed mushrooms + parmesan	24
PAN FRIED CHICKEN BREAST (GF) with duck fat potatoes + witlof + truffle jus	26
SEAFOOD LINGUINE with calamari, fish + prawns in a fish broth	34
MARKET FISH chefs selection + seasonal accompaniments	36
200G WAGYU FLANK cavolo nero puree, charred onions, horseradish buttermilk + beef sauce	44

Sides

CHIPS (V, GF, DF) with rosemary + lemon salt	9
DUCK FAT POTATOES	9
GREEN SALAD (V, GF) with almonds, lentils, peas, pepitas + quinoa	9
BERKELO SOURDOUGH with house cultured butter	10
MARKET GREENS (V) with chilli oil + pangrattato	10

Kids Menu

FISH + CHIPS (DF)	12
KIDS PASTA with cheese + butter sauce	12
GRILLED CHICKEN + CHIPS (GF, DF)	14
KIDS ICE CREAM house made chocolate or vanilla	4

Dessert

AFFOGATO (GF) 12
coffee, amaretto + vanilla bean ice cream

TIRAMISU 12

SEASONAL VACHERIN (GF) 14
with fresh fruit, sorbet+ fruit gel

DECONSTRUCTED CHOCOLATE BAR 16
chocolate chip ice cream + peanut butter parfait, chocolate tuile + toasted peanuts

CHARCUTERIE 8 PER ITEM
(your selection of cured meats + cheeses)

Double brie
Goats
Blue
Cheddar
(cheese accompanied with apple butter + lavosh)

Cecina – dry aged beef
Hot salami
Jamon serrano
(cured meats accompanied with pickles + lavosh)

Dessert Wines

Chambers Old Vine Muscat, Rutherglen, VIC 12 | G

2018 Mount Horrocks Cordon Cut, Clare Valley, SA 18 | G

2017 Keith Tulloch Botrytis, Hunter Valley, NSW 62 | B

Weekend Breakfast

8:30am – 11:00am

BANANA BREAD (GF) with cultured butter + maple syrup	8
BACON & EGG ROLL with a choice of sauce; tomato, bbq, aioli or relish	10
EGGS ON TOAST 2 eggs your way; scrambled, poached or fried	13
PASADENA GRANOLA with choice of yogurt or milk, honey + seasonal fruits	14
AVOCADO SMASH with grilled tomato, dukkah, poached eggs + goats cheese	15
EGGS BENEDICT with jamon, bacon or smoked salmon	19
BAKED BEANS (GF) with chorizo, poached egg + Berkelo bread	19
GOATS CURD BRUSCHETTA with pear, walnuts + honey	19
SMOKED SALMON BRUSCHETTA with crème fraiche, dill + capers	19

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