

PASADENA

Menu

RESTAURANT OPENING HOURS

WEDNESDAY + THURSDAY

Lunch | 12pm – 3pm

FRIDAY

Lunch + Dinner | 12pm – 9pm

SATURDAY

Breakfast | 8:30am – 11am

Lunch + Dinner | 12pm – 9pm

SUNDAY

Breakfast | 8:30am – 11am

Lunch | 12pm – 3pm

Pizzas only | 3pm – 5pm

*We impose a surcharge of 0.89% on the transaction amount of Visa + Mastercard, 1.80% on American Express and 2.20% for Union Card.
We do not impose this surcharge on Visa Debit or Mastercard Debit Cards.

PASADENA

Menu

COVID RESTAURANT OPENING HOURS

FRIDAY

Lunch | 11am - 3pm
Chill out | 3pm – 5pm
Dinner | 5pm – 9pm

SATURDAY

Breakfast | 8am – 10:30am
Lunch | 12pm – 3pm
Chill out | 3pm – 5pm
Dinner | 5pm - 9pm

SUNDAY

Breakfast | 8am – 10:30am
Lunch | 12pm – 3pm

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Small Plates

MARINATED OLIVES (V, GF, DF) chilli, rosemary, lemon + garlic	8
SOURDOUGH house cultured butter	9
ARANCINI (V) chef's selection with matching aioli + lemon	14
BURRATA (V) beetroot puree, toasted pine nuts + charred sourdough	19
THIRLMERE DUCK LIVER PARFAIT port jelly, crouton + cornichons	19
SEARED YELLOWFIN TUNA (GF,DF) avruga caviar, palm heart + romesco	20/35
BBQ CORN (V, GF) shallots + smoky bbq butter	16
SALT + PINK PEPPER CALAMARI (GF, DF) house sweet chilli + lime	20/29
BUCKET OF AUSTRALIAN PRAWNS 500g (GF, DF) marie rose sauce + lemon	38
EAST COAST ROCK OYSTERS (GF + DF) ½ DOZEN / DOZEN opened to order with chardonnay granita	28/50

V: Vegetarian | GF: Gluten Free | DF: Dairy Free

Please inform us on your dietary requirements and we will accommodate where we

Mains

GREEN GODDESS RICOTTA GNOCCHI (V) goats curd, peas + garden herbs	27
3 CUT ANGUS BURGER milk bun, gem cos, chipotle mayo + chips	25
BEER BATTERED FISH + CHIPS (DF) malt vinegar, house tartare + lemon	28
SALTWATER BARRAMUNDI (DF) shaved vegetables, enoki, leaves + ponzu	36
ROAST PORK BELLY (GF + DF) pistachio, apple sauce, glazed carrot + crackling	32
CHILLI PRAWN LINGUINI fresh pasta, tomato, saffron butter + gremolata	34
CRISPY SKIN DUCK BREAST (GF) beetroot & red cabbage quick choucroute, potato + jus	36
200G EYE FILLET (GF) black garlic, pressed potatoes, broccolini + jus	39

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Pizzas

GARLIC (V)	17
mozzarella, parmesan + rosemary	
MARGHERITA (V)	17
tomato base, buffalo mozzarella + basil	
SALAMI	21
tomato base, mozzarella, red onion + parsley	
HAWAIIAN	21
tomato base, jamon, mozzarella + pineapple	
JAMON	22
tomato base, fresh figs, mozzarella, rocket + honey	
BLUE CHEESE (V)	23
tomato base, pear, walnuts, honey + rocket	
CHICKEN	23
bbq base, pickled jalapenos, chicken breast, mozzarella, red onion + coriander	
TRUFFLE (V)	23
tomato base, spinach, mushroom, mozzarella + truffle	
PRAWN	23
tomato base, chilli, onion + parsley	

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Sides

CHIPS (V, GF, DF) rosemary + lemon salt	10
WHITE SLAW (V, GF) chives, parmesan snow + chardonnay vinaigrette	12
WARM BEETROOT + DUKKAH SALAD (V, GF, DF) hommus + vincotto	12
STEAMED MARKET GREENS (V, GF, DF) fried eschallot	13

Kids Menu

FISH + CHIPS (DF)	14
HAND MADE PASTA (V) butter sauce + parmesan cheese	12
CRISPY PORK (GF, DF) chips, bbq sauce + salad	14
HAM + PINEAPPLE PIZZA	12
CHEESE PIZZA (V)	12
VANILLA ICE CREAM (V, GF)	5
CHOCOLATE MOUSSE (V, GF)	7

Dessert

TOP DECK TASTING (GF) chocolate mousse, tuille + white chocolate ice cream	8
CHOCOLATE PASADENA (GF) soft chocolate, aero, candied peanut + white chocolate ice cream	15
BANOFFEE PIE banana, milk caramel + vanilla mascarpone	14
RAW CARROT CAKE (GF, DF) cashew mousse + carrot icing	15
HOUSE SORBETS + ICECREAM (GF) chef selections	12
CHEESE BOARD a selection of Australian + International cheeses, figs, walnuts + crispbread	26

Dessert Wines

CHAMBERS OLD VINE MUSCAT Rutherglen, VIC	12 G
KEITH TULLOCH BOTRYTIS SEMILLON Hunter Valley, NSW	15 G 68 B
MOUNT HORROCKS CORDON CUT Clare Valley, SA	18 G

Weekend Breakfast

8:30am – 11am

BANANA BREAD whipped mascarpone	9
COCOA BREAD whipped mascarpone	9
EGGS ON TOAST (DF) 2 eggs your way; scrambled, poached or fried	13
LOADED BACON + EGG ROLL milk bun, double bacon, double egg, garden leaves + house relish	15
SNOW PEA LEAF PESTO TOASTIE sourdough, haloumi + grilled tomato	15
PASADENA GRANOLA choice of yoghurt or milk, honey + seasonal fruits	15
AVOCADO SMASH (DF) grilled tomato, dukkha, poached eggs + chèvre	19
EGGS BENEDICT choice of jamon, bacon or smoked salmon	20
OTTOMANS EGGS crumbed eggplant, poached eggs, labne, chilli oil, leek crisps+ sourdough	21
SMOKED SALMON BRUSCHETTA crème fraiche, dill + capers ADDITIONS: bacon smoked salmon jamon avocado hash browns grilled tomato sourdough \$4 each	19