

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.

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 can!

Mains

| | |
|---|----|
| GREEN GODDESS RICOTTA GNOCCHI (V) goats curd, peas + garden herbs | 27 |
| 3 CUT ANGUS BURGER served medium, 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) mozzarella, parmesan + rosemary | 17 |
| MARGHERITA (V) tomato base, buffalo mozzarella + basil | 17 |
| SALAMI tomato base, mozzarella, red onion + parsley | 21 |
| HAWAIIAN tomato base, jamon, mozzarella + pineapple | 21 |
| JAMON tomato base, fresh figs, mozzarella, rocket + honey | 22 |
| BLUE CHEESE (V) tomato base, pear, walnuts, honey + rocket | 23 |
| CHICKEN bbq base, pickled jalapenos, chicken breast, mozzarella, red onion + coriander | 23 |
| TRUFFLE (V) tomato base, spinach, mushroom, mozzarella + truffle | 23 |
| PRAWN tomato base, chilli, onion + parsley | 23 |

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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 |

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Dessert

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

Dessert Wines

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

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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 | 19 |

ADDITIONS: bacon | smoked salmon | jamon | avocado | hash browns |
grilled tomato | sourdough \$4 each