

# PASADENA

## Menu

### RESTAURANT OPENING HOURS

#### WEDNESDAY

Lunch 12:00pm – 3:00pm

#### THURSDAY

Lunch + Dinner

12:00pm – 9:00pm

#### FRIDAY

Lunch + Dinner – 11:00am – 9:00pm

#### SATURDAY

Breakfast – 8:00am – 10:30am

Lunch + Dinner – 11:00am – 9:00pm

#### SUNDAY

Breakfast – 8:00am – 10:30am

Lunch + Supper – 11:00pm – 8:00pm

\*Pasadena, Sydney proudly pays our staff the correct industry award rates and therefore have a 10% Sunday surcharge + 15% on Public Holidays.

\*\*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 (V) with house cultured butter	9
ARANCINI (V) chef's selection with matching aioli + lemon	14
BURRATA (V) pea guacamole, roasted pine nuts + charred sourdough	19
THIRLMERE DUCK LIVER PARFAIT port jelly, croutons + cornichons	19
CRAB TOAST crème fraiche, lemon + chives	23
SASHIMI MISO CURED SALMON (DF) freeze dried pickled ginger, black rice, ponzu, finger lime + applewood	24
CHICKEN TULIPS chilli, pomegranate + sweet soy dressing	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

# Mains

LOADED MUSHROOM RICOTTA GNOCCHI (V) parmesan + garden herbs	30
3 CUT ANGUS BURGER served medium on a milk bun with iceberg, burger cheese, tomato, chipotle mayo + chips	25
BEER BATTERED FISH + CHIPS (DF) malt vinegar, house tartare, lemon	28
CHICKEN SALTIMBOCA (DF, GF) salsa verde + greens	28
SALTWATER BARRAMUNDI (DF) shaved cucumber, enoki, leaves + ponzu	36
SLOW COOKED ROAST PORK BELLY (GF, DF) kumara, apple sauce, fermented cabbage + puffed crackling	33
CHILLI PRAWN LINGUINI fresh pasta, saffron butter + gremolata	34
HUNTER VALLEY SPATCHCOCK WALDORF (GF) Apple, celery, gem cos, walnuts, buttermilk dressing	22/31
200G EYE FILLET (GF) red chimmi churri, pressed potatoes, broccolini + jus	39

# Pizzas

GARLIC (V)	17
mozzarella, parmesan + gremolata	
MARGHERITA (V)	17
tomato base, buffalo mozzarella + basil	
JAMON	22
tomato base, fresh figs, mozzarella, rocket + honey	
SALAMI	21
tomato base, mozzarella, red onion + parsley	
HAWAIIAN	21
tomato base, jamon, mozzarella + pineapple	
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	
BBQ PORK	23
bbq sauce, onion, mushroom, mozzarella + parsley	

## Sides

CHIPS (V, GF, DF) rosemary + lemon salt	10
WHITE SLAW (V, GF) chives, parmesan snow + chardonnay vinaigrette	12
TOMATO COLLECTIVE (V, GF) labne + chardonnay vinaigrette	14
STEAMED MARKET GREENS (V, GF, DF) fried eschallot	14

## Kids Menu

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

# Dessert

CHOCOLATE PASADENA	15
soft chocolate, aero, candied peanut + white chocolate ice cream	
COCONUT PANACOTTA (GF)	15
raspberry sorbet, lemon balm	
BANOFFEE PIE	14
banana, milk caramel + vanilla mascarpone	
LEMON, LIME MERINGUE CRUMBLE	15
raspberry	
RAW CARROT CAKE (GF, DF)	15
cashew mousse + carrot icing	
HOUSE SORBETS AND ICECREAM (GF)	12
choose from the chef selections	
CHEESE BOARD (GF option)	26
(a selection of Australian + International cheeses, figs, walnuts +crispbread)	

# Tasting

TOP DECK	8
chocolate mousse, tuille + white chocolate ice cream	

## To Finish

### ESPRESSO MARTINI

ketel One Vodka, Mr Black Coffee Liqueur, Espresso

19

### TOBLERONE

chocolate Sauce, Frangelico, Kahlua, Baileys, Cream

21

### AFFOGATO

vanilla Ice Cream, Espresso, Galliano Amaretto

14

## Dessert Wines

Chambers Old Vine Muscat, Rutherglen, VIC

12 | G

Mount Horrocks Cordon Cut, Clare Valley, SA

18 | G

Keith Tulloch Botrytis, Hunter Valley, NSW

62 | B

# Weekend Breakfast

8:00am – 10:30am

BANANA BREAD whipped mascarpone	9
COCOA BREAD whipped mascarpone	9
EGGS ON TOAST 2 eggs your way; scrambled, poached or fried	13
SNOW PEA LEAF PESTO TOASTIE with sourdough, haloumi + grilled tomato	15
PASADENA GRANOLA with choice of yoghurt or milk, honey + seasonal fruits	15
AVOCADO SMASH with grilled tomato, dukkha, poached eggs + chevre	19
EGGS BENEDICT with jamon, bacon or smoked salmon	20
OTTOMANS EGGS with crumbed eggplant, poached eggs, labne, chilli oil, leek crisps+ sourdough	21
SMOKED SALMON BRUSCHETTA with crème fraiche, dill + capers	19

ADDITIONS: bacon \$4.00 | avocado \$4.00 | smoked salmon \$4.00 | grilled tomato \$4.00 | sourdough \$3.00 |  
jamon \$4.00 | hash browns \$4.00 | bacon \$4.00