

# 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 – 11:00am – 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.

# To Start

MARINATED OLIVES (V, GF + DF) mix of black kalamata, sicilian green + mammoth olives with rosemary, chilli + garlic	9.5
SONOMA SOURDOUGH (V) with house whipped butter	9.5
SYDNEY ROCK OYSTERS (GF + DF) from pambula, NSW served with ponzu mignonette	5ea
BURRATA (V) beetroot, walnut, balsamic + charred sourdough	22
CROQUETTES 6 pieces of the chefs selections served with matching sauce	16
QLD KING PRAWN MINI BANH MI pickled carrot, cucumber, cilantro + chilli	7ea
CHARCUTERIE BOARD jamon, salami, pickled pepper + grissini	24

# Small Plates

SALT + PEPPER BABY CALAMARI (GF, DF) garlic aioli, lemon + five spice salt	20
WOODFIRED HARVEY BAY HALF SHELL SCALLOP (DF + GF) ½ DOZEN scallion + ginger sauce, fried garlic + togarashi pepper	26
SZECHUAN PEPPER CURED SALMON (DF + GF) seaweed, sriracha mayo, ikura + szechuan pepper vinaigrette	20
DEEP FRIED BUTTERMILK KOREAN CHICKEN sticky spicy, sweet & sour sauce + sesame	21
SQUID INK PASTA baby squid, chilli, garlic, shaoxing wine + tobiko	24

# Mains

ROASTED JAPANESE PUMPKIN (V + GF) coconut yoghurt, puffed rice, snow pea tendrils + pepita dukkah	28
BEER BATTERED FISH + CHIPS (DF) gurnard fillet, house made tartare + lemon	28
BUCKET OF AUSTRALIAN QLD PRAWNS 500g (GF, DF) marie rose sauce + lemon	39
BARRAMUNDI (DF + GF) smoked romesco, charred vegetable, red elk + crispy chilli oil	35
WOODFIRED BIRD (DF, GF) roasted spiced carrot, + horseradish jus	
½ BIRD	29
WHOLE BIRD	52
WAGYU BURGER served on a milk bun with iceberg, american cheese, tomato, special sauce + chips add streaky bacon	26.5 +\$4
TWICE COOKED BBQ PORK BELLY pickled cabbage, iceberg lettuce + ssamjang sauce	36.5
EYE FILLET 200g (GF) truffle mash, roasted mushroom ragu + thyme jus	40

# Pizzas

GARLIC CHEESE (V)	18
mozzarella, confit garlic, rosemary, parmesan + gremolata	
MARGHERITA (V)	20
tomato base, mozzarella, bocconcini + basil	
TRUFFLE (V)	22
tomato base, spinach, mushroom, mozzarella + truffle paste	
PRAWN	30
tomato base, chilli, red onion + parsley	
JAMON	28
tomato base, mozzarella, parmesan + rocket	
SALAMI	25
tomato base, mozzarella, red onion + parsley	
Gluten Free Base available	+ \$5.5

## Sides

CHIPS (V, GF, DF) rosemary salt + aioli	8.5
PEAR + ROCKET SALAD (V + GF) date, walnut, blue cheese + balsamic vinaigrette	12
HEIRLOOM TOMATO (V + GF) yoghurt + tarragon vinaigrette	15
STEAMED MARKET GREENS (V) japanese dukkah	14

# Dessert

SELECTION OF HOUSE SORBETS + ICECREAM 3 scoops of the chef selections	12
AFFOGATO vanilla ice cream, espresso, galliano amaretto	14
LOADED MERINGUE CRISPS (GF) vanilla mascarpone, berry compote + wild berry ice cream	16
LOCAL GRANNY SMITH APPLE CRUMBLE caramelized figs, apple + rhubarb sorbet	16
TOP DECK chocolate mousse, tuille + hazelnut ice cream	8
CHOCOLATE PASADENA soft chocolate, crunchy chocolate pearl, raspberry + hazelnut ice cream	16
LOCAL CHEESE BOARD (selections of Australian cheeses, quince, grapes + crackers) option gluten free bread	26 +\$3

# Weekend Breakfast

GRANOLA	15
with choice of yoghurt or milk, honey + seasonal fruits	
BANANA BREAD	9
vanilla mascarpone	
MIXED MUSHROOM TOASTIE	16
with sourdough, goats cheese + grilled cheese	
AVOCADO SMASH	19
with grilled tomato, dukkha, poached eggs + chevre	
SMOKED SALMON BRUSCHETTA	22
with goats cheese, cherry tomato, red onion, caper + salmon roe	
EGGS ON TOAST	14
2 eggs your way; scrambled, poached or fried	
OTTOMANS EGGS	21
with crumbed eggplant, poached eggs, yoghurt, chilli oil, leek crisps+ sourdough	
EGGS BENEDICT	14
add jamon	+\$4.5
add bacon	+\$4
add smoked salmon	+\$5
BACON + EGG ROLL	12
with tomato relish, fried egg, streaky bacon on a milk bun	
ADDITIONS: streaky bacon \$4   avocado \$4.5   smoked salmon \$5   grilled tomato \$4   sourdough \$3.5   jamon \$4.5   hash browns \$4   mushrooms \$4   haloumi \$4	