



LUNCH (from 12 pm):

CAPRESE SALAD (Add slice of white sourdough +\$4) [GF, V] Buffalo mozzarella, Roma tomatoes, basil pesto, oregano & balsamic glaze	25
BEETROOT & ZUCCHINI PANZANELLA SALAD [V,GF & Vegan available] Roasted beetroots, zucchini, heirloom beets, goat cheese & smoked almonds Add grilled chicken thigh + \$6	25
PASTURE AUTUMN SALAD [V,GF & Vegan available] spinach, cherry tomatoes, grapes, feta, olive oil & pomegranate molasses Add grilled chicken thigh + \$6	26
QUINOA BOWL [V, Vegan available] with sautéed greens, avocado, smoked salmon and goat cheese.	27
CALAMARI SHARE PLATE [DF] Lightly floured & fried to be soft & tender. Preserved lemon tartare (no fries)	33
BEER BATTERED FISH & CHIPS [DF] with fries & preserved lemon tartare	26
CALAMARI & CHIPS [DF] Lightly floured & fried to be soft & tender. Served w fries & preserved lemon tartare	26
FISH OF THE DAY [GF AV,DF] mixed herbs crumb, sautéed seasonal greens & petite herbs salad	41
RED WINE LAMB SHANK [GF] slow cooked lamb shank with red wine & vegetables served with quinoa salad	41

GF: Gluten Free; V: Vegetarian; DF: Dairy Free; AV: Available Vegan.

Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten & eggs. Whilst all reasonable efforts are taken to accommodate dietary requirements, traces of allergens may be present.

LUNCH CONT.

<u>BURGERS:</u>	(VEGAN PATTY AVAILABLE FOR ALL BURGERS +\$3)
PASTURE'S WAGYU BURGER [Vegan available] 200 gm Wagyu beef burger with Swiss cheese, classic burger sauce, tomatoes, lettuce, pickles on soft bun . Served with fries . (Add Fried Egg+\$3)	28 (GF bun+\$3)
HALLOUMI BURGER [V, Vegan available] Sweet chilli mayo, lettuce, red onion, roasted capsicum on a milk bun w/fries	25 (GF bun+\$3)
<u>PASTA: (All our pastas are made using organic stone-ground flour & free range eggs.)</u>	
SPAGHETTINI DI MARE with market fish, mussels, prawns, clams, cherry tomatoes, napolitana sauce & fresh gremolata	38
ORECCHIETTE BOSCAIOLA mixed mushrooms, bacon, Spanish onion, cream & Grana	36
MUSHROOM FETTUCCINE [V] mixed mushrooms, truffle paste, touch of cream, shaved Pecorino Romano & toasted pine nuts	35
CRAB MEAT RISOTTO crab meat, market fish, cherry tomatoes, fermented chilli, fresh gremolata & shallot flakes	37
<u>SIDES:</u>	
Greens sautéed with garlic, chilli & white wine	12
Baby roast potatoes with rosemary & garlic	12
Fries (2nd bowl free of charge)	11
Three chicken nuggets	10
Garden salad	12



DESSERTS

See our Dessert Menu

CHILDREN'S MENU:	(under 12 years; *served from 12pm)	
LUNCH PLATE*	[DF]	15
chicken nuggets, fries, cherry tomatoes & fresh fruits		
PASTURE CHEESEBURGER*		15
Black Angus beef burger with Swiss cheese & tomato sauce on a milk bun and fries		
SPAGHETTI BOLOGNESE*		15
Spaghetti with Bolognese sauce		
BATTERED FLATHEAD *	[DF]	15
served with fries		

COFFEE & TEA

WILL & CO COFFEE:	Flat white, cappuccino, latte, piccolo, mocha, long black,
	~ Regular 4.8 Large 5.8, double shot add \$1c
	Espresso, Macchiato Regular 4.2
	HOT CHOCOLATE Regular 4.8, Large 5.8
	ICED COFFEE 8.2 (Contains Ice-cream)
	ICED LATTE 6.5(No Cream or Ice cream)
	SINGLE ORIGIN BATCH BREW 6.5
	CHAI LEAVES ~ 6.5
	Caramel/hazelnut/vanilla: add \$1



SELECTION OF T2 TEAS \$5.2

Rooibos (caffeine free), mint, green, French earl grey, English breakfast, chamomile
spring jasmine, lemongrass & ginger; Bombai Chai

JUICES & DRINKS

JUICES ~ Your combination of apple/orange/carrot/ ginger/celery	8
MILKSHAKES ~ vanilla/chocolate/strawberry/caramel	8
SMOOTHIES	9
SPARKLING MINERAL WATER	5
SOFT DRINKS	4.7
KOMBUCHA	7
NOAH'S JUICES- 260 ML	7
BUNDABERG GINGER BEER	6
RAW COCONUT WATER 330ml	6.5
POWERADE	7

Online orders & collection : <https://pastureofbalmoral.mobi2go.com/>

15% Surcharge on Public Holidays.

Merchant Fees on Cards: Visa/Mastercard 1.4%; Amex/Diners 2%; Debit 1%