

# Pacific Tavern

## FIRE | LAND | SEA

### S N A C K S

- Olives 4
- Mixed Nuts 4
- Padron Peppers, sea salt 7
- Rawena Bread, marmite butter 4.5
- Tavern pickle, cobble lane charcuterie 18
- Fries 5

### S M A L L

- Burrata, beetroot, hazelnut 11
- Seabream crudo, coconut, corn, lime 13
- Grilled prawns, chilli sauce 9.5
- Squid, ponzu sauce 9
- Chorizo sausages, provencal sauce 12
- Lamb sausage, yogurt, tomato herbs 12
- Kiwi pie, tomato relish, fries 13

### F I R E

- Grilled sweet potato, chilli beans, coconut & coriander 16
- Whole BBQ Seabream, Pac Tav butter 26
- Grilled chicken, miso, mole rojo 16
- Pork cutlet, house sauce 18
- Pacific beef bavette, cooking juices 19
- Dry aged rare breed, Sirloin on bone, chimichurri. 42  
(400g. Timberden Farm, Kent).

### S I D E S

- Kimchi slaw 5
- Baby potatoes, huancaina sauce 6
- Grilled sweet potato, siracha mayo 5
- Side salad, vinaigrette 4.5
- Corn cob, lime 7
- Tender stem 5

# Pacific Tavern

**FIRE | LAND | SEA**

## P U D D I N G

Grilled Banana cake, vanilla ice cream, caramel 8

Baked cheesecake, seasonal berries 7

Ice cream / Sorbet 6

## T E M P T I N G

PT Espresso Martini 12

## C O F F E E | T E A

Espresso 2.9 Macchiato 3.1 Piccolo 3.1 Long black 3.2 Iced  
long black 3.2 Flat white 3.2 Cappuccino 3.2 Latte 3.2

Tea: Earl grey | English breakfast |

Green Tea | Lemon & Ginger 3.2

Choose a different milk: soy | almond | oat | coconut +0.5