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ESTD

**THE BARRE**

2015

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Asia TOPA Festival Barre  
Dinner Menu

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### Boarding Pass to Asia TOPA

Singapore Airlines and Arts Centre Melbourne invite you to transport your taste buds with these inspired menus. Check in at [asiatopa.com.au/boardingpass](http://asiatopa.com.au/boardingpass) to discover the inspiration behind this menu through the eyes and minds of leading chefs and artists in the Asia-Pacific region.

## Small

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Shoestring fries with roasted sesame kewpie mayo **VG** \$10

*Grape: Mountadam Chardonnay, Eden Valley VIC  
Grain: Byron Bay Premium Lager, North Coast NSW*

Panko eggplants with miso ketchup & wasabi salt **VG** \$12

*Grape: 42 Degree Sparkling, Coal River Valley TAS  
Grain: Brooklyn Lager, USA*

Onigiri: Japanese rice balls, with furikake seasoning, hot smoked salmon & julienned nori **GF** \$16

*Grape: Catalina Sounds Sauvignon Blanc, Marlborough New Zealand  
Grain: Grand Ridge Lager, Gippsland VIC*

Roti telur: roti with a spiced chargrilled eggplant dip **VG GFO** \$17

*Grape: Tar & Roses Pinot Grigio, Heathcote VIC  
Grain: Grand Ridge Golden Ale, Gippsland VIC*

Shitake mushroom & chestnut steamed dumplings **V** \$19

*Grape: 42 Degree Pinot Noir, Coal River Valley TAS  
Grain: Pipsqueak Apple Cider, Adelaide Hills SA*

Steamed buns with karaage (Japanese fried chicken), sriracha mayo & iceberg lettuce \$20

*Grape: Giant Steps Applejack Chardonnay, Yarra Valley VIC  
Grain: Panhead 'Supercharger' APA, New Zealand*

Asia TOPA trio platter - a special selection of our entrée dishes including: shitake mushroom & chestnut dumplings, panko eggplants & rice onigiri \$23

*Grape: Cape Mentelle Sauvignon Blanc, Margaret River WA  
Grain: Grand Ridge Pilsener, Gippsland VIC*

## Large

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Zaru soba: chilled soba noodles made from buckwheat, with mentosuyo dipping sauce, sesame seeds & grated daikon **VO GF** \$19

*Grape: Duval Leroy Brut, France  
Grain: Kirrin Lager, Japan*

Sambal udang: stir fried tiger prawns with fiery sambal sauce served with white rice & fresh coriander **GF** \$28

*Grape: Heathcote Estate Shiraz, Heathcote VIC  
Grain: Panhead 'Supercharger' APA, New Zealand*

Beef satay skewers with sweet & spicy cashew sauce & pickled cucumber **GF** \$29

*Grape: Baillieu Pinot Noir, Mornington Peninsula VIC  
Grain: Furphy Ale, Geelong VIC*

Pork adobo: slow cooked pork belly with a dark soy, vinegar & garlic marinade, served with baby carrots & bok choy **GF** \$31

*Grape: Stage Door Riesling, Eden Valley SA  
Grain: Panhead 'Quickchange' XPA, New Zealand*

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**Dessert & Cheese**  
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- Brazo the Mercedes** \$15  
Sponge roll with vanilla & meringue custard, coffee cream &  
rockmelon & strawberry salad  
*Grape: Frogmore Creek Iced Riesling, Coal River Valley TAS*  
*Grain: Furphy, Geelong VIC*
- Deconstructed Singapore Sling** \$15  
Pineapple compote, cherry sorbet, freeze dried orange & lemon balm **V GF**  
*Grape: Pedro Ximenez Sherry*  
*Grain: Panhead 'Quickchange' XPA, New Zealand*
- Artisan three cheese board with fresh grapes, crackers & quince paste **GFO** \$22  
*Grape: Campbells Rutherglen Topaque, Rutherglen VIC*  
*Grain: Byron Bay Premium Lager, North Coast NSW*

**GF** – Gluten Free **GFO** – Gluten Free Option **V** – Vegetarian **VO** – Vegetarian Option  
**VG** – Vegan

Please note all dishes may contain traces of nuts.

12% surcharge applies on Sundays & all public holidays.

 @eatdrinkACM #thebarre