
ESTD

THE BARRE

2015

The Barre at Arts Centre Melbourne acknowledges the traditional owners of the land on which we stand, the Wurundjeri, Woi-Wurrung people, and pay respect to their Elders, past and present.

Dinner Menu

Chef de Partie Cecilia Salvante &
Sous Chef Dario Mannino

Bites & snacks

- Bread of the day with chunky pumpkin pesto dip **GFO VGO** 15
- Australian goat cheese, corn & jalapeno croquettes, coriander aioli & ginger pickles **V** 16
- Native seafood medley – Australian Spencer Gulf prawns, baby octopus, salmon sashimi, bush tomato in hot sauce, toasted pepitas & yuzu pearls **GF** 21

Plates

- Braised country vegetables with butter pastry pithiviers, balsamic shallots & orange marmalade **VGO** 28
- Australian pulled spiced lamb with crumbled feta, toasted pine nuts, naan bread, saltbush & mint hummus **GFO** 34
- Poached barramundi with cheddar & native herbs crust, green beans with truffle oil & kimchi fennel **GF** 32

Paddles

The Boatshed Cheese Paddle **V GFO** 36

Boatshed cheese, handmade artisan French style soft cheese from Mornington Peninsula.

Goat cheese brined in pinot noir, Chelsea blue cheese & white mould goat cheese. Served with fresh seasonal fruits, Australian warm nuts & a selection of breads & crackers.

Andrew's Smokehouse Charcuterie Paddle **GFO** 48

At Andrew's, they are passionate about food, its origins & particularly charcuterie: the ancient art of salting & smoking.

New York style pastrami, terrine de campagne, boudin noir / blood pudding, smoked chorizo, alpen salami, native botanical relish, homemade pickles & olives. Served with a selection of breads & crackers.

Side Plates

- Fries served with dill & mustard mayo **VGO** 11
- The Barre Autumn Salad – roasted beetroot, radish & pear salad served with hazelnut oil **VGO GF** 14

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Desserts
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Iced VoVo with coconut white chocolate mousse ring, raspberry & sable GFO V	16
Warm caramel doughnuts with cinnamon myrtle sugar & Nutella dip V	16
The Boatshed Cheese Paddle V GFO	36
Boatshed cheese, handmade artisan French style soft cheese from Mornington Peninsula.	

***For safety and convenience, we are now cashless.
We accept all major credit and debit cards.***

***GF – Gluten Free GFO – Gluten Free Option V – Vegetarian VGO – Vegan Option**
Please note all dishes may contain traces of nuts*

 @eatdrinkACM #thebarre