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ESTD

**THE BARRE**

2015

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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.

Late Night 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

## 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

## Desserts

- Iced VoVo with coconut white chocolate mousse ring, raspberry & sable **GFO V** 16
- Warm caramel doughnuts with cinnamon myrtle sugar & Nutella dip **V** 16

***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***