

Bread & Snacks

Pumpkin sourdough, Kalamata olive pesto VG	15
Grilled flatbread, beetroot tzatziki, black chia VG	15
Pretzel, cream cheese & smoked paprika dip V	15
Charcuterie Cured & smoked meats, giardiniera, fig & ginger jam	45
Gluten free bread GF	4

Small

Oyster, spicy jalapeño mignonette, lemon GF	7ea
Pork sliders, beetroot & apple relish, BBQ sauce GFO	25
Salmon sashimi, zesty dill yogurt, poppy seed, sprouting celery GF	24
Pumpkin & mozzarella arancini, truffle mayonnaise, rosemary salt V	21
Beetroot falafel, preserved lemon & herb mayonnaise, cayenne salt GF, VG	19

Large

Persian chicken, plum sauce, pearl couscous salad GF	42
Spicy galbi jjim Korean braised beef short ribs GF	38
Flounder, lemon & caper sauce, sourdough croutons GFO	49
Gnocchi, walnut pesto, gorgonzola, pear, orange zest VGO, GFO	35
Venison loin, juniper jus, potato rösti, mandarin GF	50

Sides

Eggplant, miso glaze, gremolata GF, VG	14
Japanese spicy pickled cucumber GF, VG	14
Cauliflower, turmeric & tahini sauce, pistachios GF, VG	15
Russian beetroot salad, sour cream, mayonnaise, chives GF, VG	14
Mizuna salad, almonds, pomegranate molasses dressing GF, VG	14
Fries, chipotle mayonnaise GF, VG	12

Cheese

Daily Australian cheese selection	45
Dried apricot, quince jelly, lavosh GFO, V	

Desserts

Pear & caramel tiramisu	16
Chocolate spire, chocolate mousse, white chocolate gel, praline, jaconde sponge GF, V	18

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

Please note all dishes may contain traces of nuts.

Arts Centre Melbourne is a cashless experience. We accept card-only payments.

Arts Centre Melbourne acknowledges the traditional owners of the land, the Wurundjeri, Woi-Wurrung people and pay our respect to their Elders, past and present.