ESTD THE BARRE 2018

Bar & Eatery

Bread & Snacks		Small
Pumpkin sourdough, Kalamata olive pesto va	15	Oyster, spicy jalapeño mignonette, lemon GF
Grilled flatbread, beetroot tzatziki, black chia va	15	Pork sliders, beetroot & apple relish, BBQ sauce GFO
Pretzel, cream cheese & smoked paprika dip v Charcuterie Cured & smoked meats, giardiniera, fig & ginger jam Gluten free bread GF	15 45 4	Salmon sashimi, zesty dill yogurt, poppy seed, sprouting celery gf Pumpkin & mozzarella arancini, truffle mayonnaise, rosemary salt v Beetroot falafel, preserved lemon & herb mayonnaise, cayenne salt gf vg
		Sides Eggplant, miso glaze, gremolata GF, VG Japanese spicy pickled cucumber GF, VG Cauliflower, turmeric & tahini sauce, pistachios GF, VG Russian beetroot salad, sour cream, mayonnaise, chives GF, VG Mizuna salad, almonds, pomegranate molasses

Cheese

Daily Australian cheese selection

praline, jaconde sponge GF, V

Dried apricot, quince jelly, lavosh gfo, v

7ea

25

24

21

19

14

14

15

14

12

Desserts	
Pear & caramel tiramisu	6
Chocolate spire, chocolate mousse, white chocolate gel,	8

45

 $\textbf{GF} \ \mathsf{Gluten} \ \mathsf{Free} \quad \textbf{GFO} \ \mathsf{Gluten} \ \mathsf{Free} \ \mathsf{Option} \quad \textbf{V} \ \mathsf{Vegetarian} \quad \textbf{VG} \ \mathsf{Vegan} \ \mathsf{Option}$

dressing GF, VG

Fries, chipotle mayonnaise GF, VG

Please note all dishes may contain traces of nuts.

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