

ESTD

THE BARRE

2015

Bar & Eatery

Grazing

Charcuterie DF Selection of cured meats, piccalilli	42
Cheese plate V Three Australian cheeses, quince	42
Seacuterie M, DF Smoked salmon, taramasalata, sardines	45
All platters are served with a selection of artisanal crackers and Barossa Bark GFO	

Burger and Snacks

The Barre burger Beef or beet, potato bun, signature sauce, cheese, dill pickle	28
Oysters, green apple mignonette, lemon A, DF, GF	<i>each</i> 7 <i>½ dozen</i> 40 <i>1 dozen</i> 80
Marinated olives, rosemary and orange GF, VG	12
Cacio e pepe croquettes, mozzarella, cracked pepper (4pc) V	22
Tempura cauliflower, buffalo sauce, pickled celery GF, VG	22
Chickpea fritters, artichoke, toasted chickpeas (2pc) GF, VG	21
Tuna tartare, almond cream, cassava A, DF, GF	26

Sides

Tomato, smoked olive oil, white balsamic, amaranth GF, VG	17
Salad, pickled radish, green goddess dressing GF, VG	16
Fries, Old Bay seasoning, smoked ketchup GF, VG	15
Focaccia, olive oil, whipped goat's curd V	15

Desserts

Lemon tart, Chantilly, lime zest V	16
Chocolate, pot de crème, candied nuts, fairy floss GF, V	18
Whole bean vanilla crème brûlée GF, V	18

DF Dairy free **GF** Gluten free **GFO** Gluten free option **V** Vegetarian **VG** Vegan

Seafood origin **A** Australian **I** Imported **M** Mixed

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.