
ESTD

THE BARRE

2015

Asia TOPA Festival Barre

Late Night Menu

ASIA TOPA FESTIVAL BARRE

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Boarding Pass to Asia TOPA

Singapore Airlines and Arts Centre Melbourne invite you to transport your taste buds with these inspired menus. Check in at asiatopa.com.au/boardingpass to discover the inspiration behind this menu through the eyes and minds of leading chefs and artists in the Asia-Pacific region.

Menu

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Shoestring fries with roasted sesame kewpie mayo VG <i>Grape: Mountadam Chardonnay, Eden Valley VIC</i> <i>Grain: Byron Bay Premium Lager, North Coast NSW</i>	\$10
Panko eggplants with miso ketchup & wasabi salt VG <i>Grape: 42 Degree Sparkling, Coal River Valley TAS</i> <i>Grain: Brooklyn Lager, USA</i>	\$12
Onigiri: Japanese rice balls, with furikake seasoning, hot smoked salmon & julienned nori GF <i>Grape: Catalina Sounds Sauvignon Blanc, Marlborough New Zealand</i> <i>Grain: Grand Ridge Lager, Gippsland VIC</i>	\$16
Roti telur: roti with a spiced chargrilled eggplant dip VG GFO <i>Grape: Tar & Roses Pinot Grigio, Heathcote VIC</i> <i>Grain: Grand Ridge Golden Ale, Gippsland VIC</i>	\$17
Shitake mushroom & chestnut steamed dumplings V <i>Grape: 42 Degree Pinot Noir, Coal River Valley TAS</i> <i>Grain: Pipsqueak Apple Cider, Adelaide Hills SA</i>	\$19
Steamed buns with karaage (Japanese fried chicken), sriracha mayo & iceberg lettuce <i>Grape: Giant Steps Applejack Chardonnay, Yarra Valley VIC</i> <i>Grain: Panhead 'Supercharger' APA, New Zealand</i>	\$20
Beef satay skewers with sweet & spicy cashew sauce & pickled cucumber GF <i>Grape: Baillieu Pinot Noir, Mornington Peninsula VIC</i> <i>Grain: Furphy Ale, Geelong VIC</i>	\$29
House made charcuterie board GFO <i>Grape: Heathcote Shiraz, Heathcote</i> <i>Grain: Temple Brewery Anytime Pale Ale, Brunswick</i>	\$28

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Dessert & Cheese

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Deconstructed Singapore Sling **\$15**

Pineapple compote, cherry sorbet, freeze dried orange & lemon balm **V GF**

Grape: Pedro Ximenez Sherry

Grain: Panhead 'Quickchange' XPA, New Zealand

Artisan three cheese board with fresh grapes, crackers & quince paste **GFO** **\$22**

Grape: Campbells Rutherglen Topaque, Rutherglen VIC

Grain: Byron Bay Premium Lager, North Coast NSW

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

12% surcharge applies on Sundays & all public holidays.

 @eatdrinkACM #thebarre