
ESTD

THE BARRE

2015

LATE NIGHT MENU

Bread and Snacks

Olive baguette, zucchini relish dip VGO, GFO	15
Grilled flatbread, baba ghanoush, chives VG, GFO	15
Orange duck liver parfait, dark cherries, cornichon, rosemary leaves GFO	22
Charcuterie - cured & smoked meats, pickled vegetables, chilli jam GFO	48
Saganaki cheese with figs, orange blossom honey, lemon thyme V, GF	20

Small

Oysters, mignonette, lemon GF	7 ea
Kingfish with red chilli nahm Jim, salmon roe GF	23
Whipped cod's roe, rice paper nori, caviar GF	22
Pumpkin arancini, basil pesto, pepitas salt VG	18
Fries, seaweed salt, wasabi mayo VG, GF	12
Garden salad, orange oil, Pecan, flowers VG, GF	13

Cheese

Daily Australian cheese selection served with dried apricots, quince jelly, lavosh GFO	36
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Desserts

New York style bailey's cheesecake, strawberry and mint salad, mixed Berry tuille V	16
Chocolate pannacotta, raspberries and lemon balm salad, white chocolate deco GF	16

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

Arts Centre Melbourne has shifted to a cashless experience. We accept card-only payments.

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.