

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, crisp rice paper nori, caviar GF	22
Pumpkin arancini, basil pesto, pepitas salt. VG	18

Larger/Shared

Veal saltimbocca, prosciutto, pecorino, sage GF	38
Sweet & sour barramundi, lychee sauce GF	34
Roasted corn-fed chicken, leek cream, Chiodini Mushrooms GF	30
Potato gnocchi in a curried cream and corn sauce, spiced butter VG, GF	28
Brisket kare kare, snake beans, peanut sauce, amaranth GF	34

Side

Roasted heirloom carrot, maple tahini glaze, hazelnut, petit fennel VG, GF	14
Skillet asparagus with grapefruit and micro chervil VG, GF	14
Lacto fermented baechu kimchi GF	12
Tomato carpaccio, pickled cucumber chips, peach vinaigrette VG, GF	14
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 cheese cake, 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.