

**Bread & Snacks**

Walnut sourdough, spiced butter <small>GFO, VGO</small>	15
Grilled flatbread with hummus, black sesame <small>GFO, VGO</small>	15
Spring onion pancake with yellow sriracha <small>GFO, VGO</small>	15
Charcuterie Cured & smoked meats, giardiniera, figs & ginger jam <small>GFO</small>	48
Halloumi sticks, harissa & lemon sauce, za'atar, micro mint v	18

**Small**

Oysters, lemongrass, lime	7ea
Ploughman's plate, English pork pie, black pudding, cabbage relish, apple gel	23
Tuna crudo with chilli jam, cherry heirloom tomatoes, Mexican melon, nasturtium	24

**Sides**

Mix mushrooms trifolati <small>GF, VG</small>	12
Iceberg & radicchio salad with togarashi & Champagne vinaigrette <small>GF, VG</small>	13
Fries with soy-ginger mayo, smoked salt <small>GF, VG</small>	12

**Cheese**

Daily Australian cheese selection Served with dried apricot, quince jelly, lavosh <small>GFO, V</small>	36
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**Desserts**

Deconstructed eton mess Pavlova, berry compote, crème Chantilly, raspberry gel, seasonal berries <small>GF</small>	16
Dark chocolate & pistachio dome Mandarin gel <small>GF, VG</small>	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, & pay respect to their Elders, past & present.*