

Bread & Snacks

Walnut sourdough, spiced butter <small>GF, VGO</small>	15
Grilled flatbread with hummus, black sesame <small>GF, VGO</small>	15
Spring onion pancake with yellow sriracha <small>GF, VGO</small>	15
Charcuterie	48
Cured & smoked meats, giardiniera, figs & ginger jam <small>GF</small>	
Halloumi sticks, harissa & lemon sauce, za'atar, micro mint <small>v</small>	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
Scallops' tikka masala, puffed wild rice, coriander	24

Large

Grilled calamari, lentil, quinoa & goji berries tabouleh, passion fruit salmoriglio <small>GF</small>	32
Spring lamb shank with mint chimichurri, peas & fried chickpea salad <small>GF</small>	36
Baked snapper with orange and carrot sauce, fennel & onion medley, crispy capers <small>GF</small>	35
Mushroom ravioli with red peppers arrabbiata sauce, macadamia & parsley pangrattato, chilli oil <small>GF, VGO</small>	30
Confit duck leg with apple & calvados sauce & spinach cream, micro red cabbage <small>GF</small>	38
Grilled T-bone steak 1.2 kg, tomato & capsicum relish, horseradish, honey mustard, beef jus, lemon <small>GF</small>	120

Cheese

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

Sides

Chard & broccolini with smoked almonds & miso caesar dressing <small>GF, VG</small>	14
Mix mushrooms trifolati <small>GF, VG</small>	12
Roast, spiced & seared butternut pumpkin with sriracha yoghurt, roast pepitas & coriander sauce <small>GF, VG</small>	14
Rainbow radish, mustard greens, red grapes, honey dressing <small>GF, VG</small>	13
Iceberg & radicchio salad with togarashi & Champagne vinaigrette <small>GF, VG</small>	13
Fries with soy-ginger mayo, smoked salt <small>GF, VG</small>	12

Desserts

Deconstructed eton mess	16
Pavlova, berry compote, crème Chantilly, raspberry gel, seasonal berries <small>GF</small>	
Dark chocolate & pistachio dome	16
Mandarin gel <small>GF, VG</small>	

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.