

Bread & Snacks

Walnut sourdough, spiced butter <small>GFO, VGO</small>	15
Grilled flatbread, hummus, black sesame <small>GFO, VGO</small>	15
Spring onion pancake, yellow sriracha <small>GFO, VGO</small>	15
Charcuterie	48
Cured & smoked meats, giardiniera, figs & ginger jam <small>GFO</small>	
Halloumi, harissa & lemon sauce, za'atar <small>GF</small>	19

Small

Oysters, lemongrass mignonette <small>GF</small>	7ea
Ploughman's plate	23
English pork pie, black pudding, cabbage pickle, apple gel	
Tuna crudo, chilli jam, cherry heirloom tomatoes, Mexican melon <small>GF</small>	26
Scallops' tikka masala, puffed wild rice, coriander	29

Large

Grilled calamari, lentil, quinoa & goji berry tabouleh, passionfruit salmoriglio <small>GF</small>	36
Spring lamb shank, mint chimichurri, chickpeas <small>GF</small>	40
Baked snapper, orange & ginger sauce, shaved fennel <small>GF</small>	40
Mushroom ravioli, arrabbiata sauce, macadamia & parsley pangrattato <small>GF, VGO</small>	34
Confit duck leg, Calvados & apple sauce, cream spinach <small>GF</small>	39
Grilled T-bone steak (1.2 kg) tomato & capsicum relish, honey mustard, horseradish, beef jus <small>GF</small>	120

Cheese

Australian cheese selection, dried apricots, quince jelly, lavosh <small>GFO, V</small>	40
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Sides

Charred broccolini, smoked almonds, miso & caesar dressing <small>GF, VG</small>	14
Mushroom trifolati <small>GF, VG</small>	14
Spiced butternut pumpkin, pepita & coriander sauce <small>GF, VG</small>	14
Iceberg & radicchio salad, togarashi vinaigrette <small>GF, VG</small>	13
Fries, soy & ginger mayo, smoked salt <small>GF, VG</small>	12

Desserts

Deconstructed Eton mess Pavlova, raspberry gel, crème Chantilly, 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.

Arts Centre Melbourne acknowledges the traditional owners of the land, the Wurundjeri, Woi-Wurrung people and pay our respect to their Elders, past and present.