

# SCRIPT BAR MENU

<b>Shoestring Fries</b> Shoestring fries with house made lemon aioli (v)	<b>9.00</b>
<b>Marinated Olives</b> Warmed marinated olives with chilli, served with house-baked focaccia (v, df)	<b>9.00</b>
<b>Polenta Chips</b> Broccolini and 'cime di rapa' (broccoli flower) polenta chips. Served with warm Gorgonzola fondue (v, gf)	<b>14.00</b>
<b>Mozzarella di Bufala</b> Buffalo mozzarella, garlic and thyme roasted pachino tomato, capers and lemon preserve (v, gf)	<b>19.50</b>
<b>Sardines</b> Boneless gratinated sardines, slow-roasted tomato sauce, caramelised witlof, toasted pine nuts and sultanas (gf)	<b>22.00</b>
<b>Capesante</b> Pan-sizzled Japanese scallops with lemongrass butter, cauliflower puree, crispy pancetta and stewed broccoli leaf (gf)	<b>24.00</b>
<b>Grazing Plate</b> (ideal for sharing) San Danielle prosciutto, chestnut-tree honey, fresh ricotta, buffalo mozzarella, beetroot and rosemary dip, cornichons and house-baked focaccia	<b>33.00</b>
<b>Paccheri alla Norma</b> Gragnano paccheri pasta, perino tomato, pan-fried smoked eggplant, roasted pine nuts, oregano and salted ricotta cheese (v)	<b>29.00</b>
<b>Gnocchi al Ragu D'agnello</b> Braised lamb short rib and pancetta ragu, Italian herbs and 28-month pecorino romano cheese	<b>34.00</b>
<b>Autumn Salad</b> Crisp leaves, capsicum, marinated Spanish onion, toasted walnuts and a D.O.P. balsamic vinegar and extra virgin olive oil dressing (v, gf, df)	<b>8.00</b>
<b>Vegetables</b> Seasonal green vegetables, toasted almond flakes and a lemon citronette (v, gf)	<b>9.00</b>
<b>Premium Cheese Plate</b> Served with quince paste, grapes, walnuts and crackers	<b>29.00</b>

**Script.**  
Bar & Bistro

**SOUTHBANK THEATRE**  
Home of  
MELBOURNE  
THEATRE  
COMPANY

**MTCC**

Please note, menu substitutions are not available

gf – gluten free

v – vegetarian

o/g – onion & garlic Free

df – dairy free