

SCRIPT BAR MENU

Shoestring Fries Shoestring fries with house made lemon aioli (v)	9.00
Marinated Olives Warmed marinated olives with chilli, served with house-baked focaccia (v, df)	10.00
Polenta Chips Broccolini and 'cime di rapa' (broccoli flower) polenta chips. Served with warm Gorgonzola fondue (v, gf)	14.00
Truffle Mozzarella Truffle-infused buffalo mozzarella, marinated heirloom cherry tomato, pickled seasonal mushroom and aged balsamic vinegar (v, gf)	21.00
Pork Belly Crispy-skin pork belly, rutabaga (swede) puree, caramelised quince and jus reduction (gf)	24.00
Eggplant Terrine Oven-roasted eggplant, layered with provola cheese, rich Napoli sauce and Italian herbs (v, gf)	21.00
Antipasto (ideal for sharing) Wagyu bresaola, arancini mushroom, crunchy polenta chips, Sicilian olives, fresh fior di latte mozzarella, confit garlic aioli and house-baked focaccia	33.00
Risotto Carnaroli rice, fresh broad bean puree, asparagus and stracchino cheese (v, gf)	29.00
House-made Gnocchi Potato gnocchi with 20-hour slow-cooked wagyu beef ragu and aged parmesan	34.00
Salad Crisp leaves, capsicum, marinated Spanish onion, toasted walnuts and a D.O.P. balsamic vinegar and extra virgin olive oil dressing (v, gf, df)	8.50
Vegetables Seasonal green vegetables, fresh pomegranate pearls (v, gf)	9.50
Tiramisu Classic Italian dessert – mascarpone cream set with savoiardi sponge, Amaretto liqueur, espresso coffee and dusted with cocoa	14.00
Premium Cheese Plate Served with quince paste, grapes, walnuts and crackers	29.00

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