

SCRIPT BAR MENU

Shoestring Fries 8.00

Shoestring fries with house made lemon aioli (v)

Marinated Olives 9.00

Warmed marinated olives served with baked piadina (v, df)

Cauliflower Pastella 14.00

Lightly fried cauliflower florets with chickpea batter, served with paprika aioli (v, gf, df)

Polpette al Sugo 16.00

Slow cooked beef and pork meatballs in a classic tomato sauce. Served with warm focaccia

Crispy Calamari 16.50

Semolina fried crispy squid on rocket leaves with a zesty lemon aioli

Caprese di Buffalo 23.00

Buffalo mozzarella, vine ripened tomato, fresh basil leaves, aged balsamic vinegar. Served with warmed bread (v)

Antipasto – Sharing Plate 33.00

San Daniele prosciutto, soppressata salami, hot Calabrian a'nduja, marinated peppers with capers, olives, cornichon, stracchino cheese and grissini

Script.
Bar & Bistro

**SOUTHBANK
THEATRE**

Home of
MELBOURNE
THEATRE
COMPANY

MTC

Please note, menu substitutions are not available

gf – gluten free

v – vegetarian

o/g – onion & garlic Free

df – dairy free

SCRIPT BAR MENU

Premium Cheese Plate 29.00

Served with walnuts, grapes,
caramelised fig, honey and crackers

Gorgonzola 40gm

Piedmont Region, Northern Italy
Intense, hard blue cheese with great depth
of character and lingering 'blue' flavour

Perenzin di Capra 40gm

Veneto Region, Italy
Semi-hard goat's milk cheese. Bold with distinct
walnut attributes and an enduring savoury finish

Rouzaire 'Jean Grogne' Triple Cream 40gm

Seine et Marne, France
Triple cows milk – dense, creamy texture.
Soft and luscious with a fluffy white mould

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