## SCRIPT BAR MENU

Shoestring Fries Shoestring fries with house made lemon aioli (v)	8.00
Marinated Olives Warmed marinated olives, served with house-baked foccacia (v, df)	9.00
Mozzarella di Bufala Buffalo mozzarella, heirloom cherry tomato and fresh basil on smoked capsicum puree served with warmed house-made focaccia (v)	19.00
Mille Foglie Layered spring vegetables, provolone cheese, Italian herbs, Roma tomato Napoli and parmigiana reggiano gratinated with gluten-free breadcrumbs (v, gf)	19.00
Crispy Calamari Semolina fried crispy baby calamari on rocket leaves with a zesty lemon aioli	19.50
Vitello Tonnato Piemontese Sliced veal girello (thigh) with a traditional tuna sauce with baby capers, anchovy and paprika (gf, df)	21.00
Roasted Octopus On potato zuppetta with stracciatella cheese, salsa verde and crunchy ciabatta	22.00
Premium Cheese Plate Served with cinnamon poached pear, walnuts, grapes,	29.00

## Gorgonzola Piccante DOP 40gm

Soft, sharp, ages blue cheese – a classic (Lombardy, Italy)

## Grana Padano Riserva 24-month 60gm

Semi-skimmed cow's milk, granular texture with an intensely sweet flavour (Po River Valley, North-Eastern Italy)

## **Tarago River Triple Cream Brie 40gm**

Pasteurised cow's milk, rich buttery texture with intense yeasty, earthy flavours (Gippsland, Victoria)







Please note, menu substitutions are not available