

SCRIPT BAR MENU

Shoestring Fries Shoestring fries with house made lemon aioli (v)	9.00
Marinated Olives Warmed marinated olives, served with house-baked focaccia (v, df)	9.00
Moussaka Sliced and roasted potato, chickpea and mushroom ragu, grilled and layered eggplant and kefalotyri cheese (v, gf)	19.00
Grilled Scamorza Grilled smoked-scamorza cheese, confit cherry tomato, with basil and lemon gremolata (v, gf)	21.50
Sardines Boneless gratinated sardines, slow-roasted tomato sauce, caramelised witlof, toasted pine nuts and sultanas (gf)	22.00
Fritto Misto Crispy calamari, soft shell crab, salt n pepper squid with roasted fennel, sorrel leaves, macadamia crumble, chilli jam and fresh lime	26.00
Grazing Plate (ideal for sharing) San Danielle prosciutto, chestnut-tree honey, fresh ricotta, buffalo mozzarella, beetroot and rosemary dip, cornichons and house-baked focaccia	33.00
Paccheri alla Norma Gragnano paccheri pasta, perino tomato, pan-fried smoked eggplant, roasted pine nuts, oregano and salted ricotta cheese (v)	29.00
Gnocchi al Ragu D'agnello Braised lamb short rib and pancetta ragu, Italian herbs and 28-month pecorino romano cheese	34.00
Autumn 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)	8.00
Vegetables Seasonal green vegetables, toasted almond flakes and a lemon citronette (v, gf)	9.00
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