

# 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>10.00</b>
<b>Beetroot &amp; Rosemary Polenta Chips</b> Crispy fried polenta chips served with warm gorgonzola fondue (v, gf)	<b>14.00</b>
<b>Caprese Salad</b> Fior di latte mozzarella, sliced 'kumato' tomatoes, fresh basil and a fig & balsamic reduction (v, gf)	<b>22.00</b>
<b>Sardines Gratin</b> Sardines with lemon, parmesan and toasted pine nuts on oven roasted tomato & oregano veloute, drizzled with Salmoriglio dressing (gf)	<b>22.00</b>
<b>Calamari Fritti</b> Crispy semolina coated calamari on a salad of rocket leaves, green mango, pickled radish. Yellow capsicum & almond flakes with lemon aioli	<b>24.00</b>
<b>Swordfish Carpaccio</b> Orange & lime marinated swordfish, finely sliced with dill, pink peppercorns & pomegranate pearls (df, gf)	<b>24.00</b>
<b>Trofie</b> Trofie pasta, oven roasted tomato sauce (Roma pachino), fresh herbs, stracciatella cheese and a toasted lemon & herb pangrattato (v)	<b>29.00</b>
<b>Garden Salad</b> Crisp leaves, yellow capsicum, pickled radish, cucumber & toasted almonds (v, gf, df)	<b>8.50</b>
<b>Broccolini</b> Tossed with Italian dressing, sesame seeds & parmesan (v, gf)	<b>9.00</b>
<b>Tiramisu</b> Classic Italian dessert – mascarpone cream set with savoiardi sponge, Amaretto liqueur, espresso coffee and dusted with cocoa	<b>14.00</b>
<b>Premium Cheese Plate</b> Served with honey, 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