

BRUNSWICK ARTISTS' BAR



SHARE

BAD BOY CHIPS (VGO)

French Onion Seasoning, Aioli & Chives
\$9

PEA & MANCHEGO CROQUETTES (5)(V)

Romesco, Aioli & Herbs
\$16

SALT & PEPPER CALAMARI (GFO)

Saigon Slaw & Chilli Dipping Sauce
\$17

CHICKEN BRANDY & THYME PATÉ

Port & Thyme Jelly, Roasted Figs, Cornichons
& Warmed French Baguette
\$16

CWA CERTIFIED SAUSAGE ROLLS

House Relish
\$14

FILTHY FRIES (VO)

Fries, Red Leicester & Aged Cheddar Cheese,
Kaiserfleisch, Gravy
\$14

GRILLED LEMONGRASS PORK BELLY (GF)

Saigon Slaw, Crackle & Caramel
\$17

BEETROOT & GOATS CHEESE TARTLETS (VGO)

Bitter Leaves, Mustard Dressing
\$16

GRILLED SAGANAKI CHEESE (V)

An ode to John Apostolakos and the Ballroom
Glazed Red Grapes w Ouzo,
Honey & Fresh Mint
\$16

SELFISH

ROADHOUSE CHEESEBURGER (GFO)

House Made Beef Pattie, Red Leicester Cheese,
Pickle, Onions, Iceberg, Dijonnaise,
Brioche & Fries
\$18

Extras \$2 - Egg / Beetroot Relish / Bacon

OLD SCHOOL FISH & CHIPS

Lightly Battered Murray Cod Fillet, Bad Boy
Chips, Minted Mushy Peas & Lemon
\$19

WD LAMB CUTLETS (3pc)

Parmesan & Herb Crumb Western District Lamb
Cutlets, Chive Paris Mash, Mint Sauce & Jus
\$23

SPINACH & RICOTTA GNOCCHI (V)

Pumpkin Sugo, Goats Curd & Crispy Sage
\$19

CHICKEN COTOLETTA

Fries, Dressed Leaves & Jus
\$21

VEGAN CLUB SANDWICH (VG)

Cauliflower Schnitzel, Lettuce, Tomato, Facon,
"Egg Salad" on Texas Toast & Fries
\$19

SMOKEY EGGPLANT & MUSHROOM PASTIE (VG)

Minted Mushy Peas & Caramel Onion Gravy
\$19

EXTRAS \$1

Bad Boy Chips ~ Aioli ~ Gravy ~ Tartare