



# BARTON FINK

THORNBURY

## M E N U

### SMALL BITES

- 1. Warm Olives** \$9.5  
*rosemary, garlic oil,  
sesame seed grissini*
- 2. House Pickles** \$12
- 3. Tomato Bruschetta** \$9.5  
*2 style tomatoes, sourdough,  
hommus, basil oil (2 per serve)*

### SEAFOOD

- 4. White Anchovy Dakos** \$14.5  
*sourdough, ripe vine tomatoes,  
cherry tomato, white anchovy,  
pickled fennel, parsley &  
Dijon mustard mayo (2 per serve)*
- 5. Chef Selection Prawn Wontons** \$19.5  
*spicy chilli sauce,  
fresh garden herbs (6 per serve)*
- 6. Pan-fried Scallops** \$20  
*garlic butter, Mediterranean  
tomato salsa, truffle oil  
(4 per serve)*
- 7. Chilli Garlic Prawns** \$21  
*topped with fresh herbs  
(8 per serve)*

### VEGETARIAN

- 8. Pumpkin Arancini** \$14  
*crispy risotto balls, roasted pumpkin,  
parmesan, mozzarella, aioli,  
fried basil leaves (4 per serve)*
- 9. Turmeric Pea & Mushroom Risotto** \$22  
*creamy risotto with mushrooms, peas,  
turmeric, parmesan cheese,  
truffle oil*

### MEAT

- 10. Chorizo Bites** \$16.5  
*spicy tomato couli,  
parmesan cheese*
- 11. Curry Chicken Pop Skewers** \$12.5  
*Thai style chicken, aioli,  
quinoa (2 per serve)*
- 12. Pan-fried Teriyaki Beef** \$15  
*rice noodle herb salad,  
fresh lime*
- 13. Smokey Pork Ribs** \$35  
*1/2 rack with chips*

### MAINS

- 14. Chicken Parma** \$28  
*topped with Napolitana sauce, ham &  
mozzarella, served with rocket &  
tomato salad and chips*
- 15. Mini Cheese Burgers** \$18  
*with aioli and  
beetroot relish (2 per serve)*

### BOARDS

- 16. Charcuterie Board** \$24.5  
*chef selection,  
2 cold cuts, olive oil,  
homemade pickled vegetables,  
dip*
- 17. Cheese Board** \$22  
*selection of 3 cheeses:  
brie, blue and tasty,  
served with crackers*

### SIDES

- BOWL OF CHIPS** \$9.5  
*with aioli and tomato sauce*

Please inform our staff of any dietary requirements.