

# THE Village BAR FOOD

## SMALLS AND SHARES

### OVEN BAKED MEATBALLS \$12.5 (GFO) (V)

pork & beef meatballs, seeded mustard & mushroom sauce with toasted ciabatta

### MAC & CHEESE BITES \$8.5 (V)

truffle, porcini mushroom & parmesan

### BRUSSEL SPROUTS \$10.5 (V)

chestnut purée & spiced brown sugar butter

### SPICY CHICKEN WINGS \$10.5 (GF)

spicy chilli sauce, roasted peanuts

### CHORIZO \$12.5 (GF)

grilled chorizo, rocket, lemon

### LOADED FRIES \$10.5 (GF)

chorizo, mushrooms, swiss cheese & grilled onions

### PICKLED VEGETABLES \$8.5 (GF) (V) (VEGAN)

selection of fresh vegetables pickled in the Village's secret recipe

### SQUID \$10.5 (GF)

panfried tentacles, fresh chilli, green onion, sweet soy glaze

### VILLAGE PLATE \$20 (GFO)

prosciutto, hot salami, chorizo, house pickles, maffra cheddar & bread

### VILLAGE CHEESE PLATE \$20 (GFO) (V)

selection of cheeses with onion jam, fruit compote & toasted sourdough

## BREAD MEATS BREAD

### BEEF BURGER \$22

beef patty, brioche bun, caramelised onion, melted cheeses, tomato & pickle

### BRISKET BAGUETTE \$22

smokey corned beef, swiss cheese, chipotle aioli, pickles, slaw & fries

### STEAK SANDWICH \$24

100% WA born and bred, grain fed beef rump, beer braised onions, smoked scamorza, homemade chilli tomato jam, American mustard aioli, chargrilled sourdough & rustic chips

## SALADS

### ROASTED BEET SALAD \$21 (GFO) (V) (VEGAN O)

farro, roasted beetroot, orange, quinoa, pecans, goats curd & beans

### LEMON PEPPER SQUID SALAD \$19.5 (GFO)

ennel, mint, apple, avocado, rocket, cucumber, lime & sambal mayo (gf option available)

### TUSCAN KALE CHICKEN SALAD \$22 (GF) (V) (VEGAN O)

Russian kale, chicken, piquillo peppers, rocket, almonds & paprika sherry vinaigrette

## PIZZAS

### CARNITAS \$22

shredded pork shoulder, coriander pesto, avocado, mozzarella, tomato salsa & black beans

### POTATO & BACON \$20

porcini & truffle, parmesan

### MUSHROOM \$20 (V)

raclette, mozzarella, thyme, assorted mushrooms

### 3 CHEESE \$20 (V)

with onion jam

### SMOKED BRISKET \$22

roast peppers, mushrooms, smoked scamorza, pickled onion

## LARGE PLATES

### BABY BACK PORK RIBS \$32

served with BBQ sauce & chips

### BRAISED BEEF CHEEKS \$28.5 (GF)

creamy parmesan polenta, puttanesca sauce

### MUSSELS \$26 (GFO)

chilli or white wine & garlic, with garlic toast

### GRILLED CHICKEN & CHORIZO TAGLIATELLE \$24.5

roasted red peppers, caramelised corn, coriander

### SALMON \$32 (GF)

smoked eggplant, kale, baked lemon & tomato salsa

### CHICKEN PARMIGIANA \$22.5

Village special served with chips

### CRAB SPAGHETTI \$24.5

chilli, onion, garlic, tomato, parsley, pistachio, parmesan

### SPINACH & MUSHROOM RISOTTO \$24 (GF) (V)

fontina, parmesan & tarragon

### GRILLED RUMP STEAK \$29.5 (GF)

creamy french onion potatoes, onion jam, kale

## DESSERTS

### CHOC PEANUT BUTTER BROWNIE \$12

chocolate sauce, berry compote, vanilla bean ice cream

### PEAR & APRICOT CRUMBLE \$12

with vanilla bean ice cream

[WWW.THEVILLAGEBAR.COM.AU](http://WWW.THEVILLAGEBAR.COM.AU)

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