

# DIESEL

## BAR & EATERY the the FOOD MENU

the BITE & SIP SYMPHONY

(V) Vegetarian

Vegan

### STARTER

**Fire-Roasted Corn Ribs Aji** (vegan)  
amarillo glaze, queso fresco, lime ash salt.

\$14

**Caesar Salad** (vegan option)

Baby gem, crispy serrano ham, miso Caesar, kimchi panko.

\$16

**Smoked Beef Tartare**

Crispy cassava, pickled chilli, cured egg yolk, herb oil, spiced smoked rum.

\$24

**Crispy Pork Belly Bites**

Aged balsamic caramel, toasted peanuts, spring herbs.

\$22

**Let's Sushi Tacos (V option)**

Crispy nori, sushi rice, sriracha, deep-fried prawn, soy glaze, green onion.

\$22

**MoMo / Dumplings**

Nepalese-style chicken dumplings with traditional dipping sauce.

\$20

**Truffle Fries (V)**

Grana Padano, truffle salt, garlic aioli.

\$14

**Deep-Fried Wings**

Crispy marinated wings with sauce of your choice.

\$16

- Honey Soy sauce
- Sriracha Mayo

**Margherita Pizza (V)**

Mini pizza with Napoli, basil, oregano, bocconcini.

\$16.5

**Add: ham & pineapple — 6.5**

### MAINS

**Burrata by the Bay (V)**

Creamy burrata, seasonal stone fruit, basil-mint pesto, toasted nuts, focaccia.

\$28.5

**Crispy Chicken "Hot Honey Deluxe" Burger**

Buttermilk-brined crispy chicken thigh, whipped smoked-honey butter, pickled jalapeños, shaved lettuce, charred corn mayo, toasted brioche, house hot honey.

\$27

**Coastal Currents Barramundi**

Roasted barramundi with olive-caper butter, charred lemon, plantain crisps.

\$33

**Wagyu BBQ Burnt-Ends Burger**

Wagyu patty, smoked wagyu burnt-ends, sunny-side egg, smoked gouda, bourbon-BBQ sauce, pickles, slaw, toasted brioche.

\$32.5

**Add bacon — 4.5**

**Chicken Parma**

Crisp crumbed chicken parma with fries and salad.

\$30

**Truffle Dawn Pasta (V)**

Gnocchi, wild mushrooms, mascarpone, white wine, truffle oil.

\$33

**Every Tuesday**

**STEAK NIGHT**

Porterhouse from Biviano Butcher, chips & salad.

\$21

**Achiote-Lime Prawn Linguine**

Creamy achiote-lime sauce, charred tiger prawns, coriander oil, chilli crumbs.

\$36

**PARMA NIGHT**

Chicken parma with chips & salad.

\$20

**Wagyu Short Rib Rigatoni**

48-hour brined wagyu short rib, slow-braised and shredded into a rich red wine Pomodoro, basil oil, aged pecorino.

\$34.5

**PASTA & WINE** \$25.5

Chef Special pasta w. glass of house wine

\$16.5

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**The Wedges (vegan option)**  
Potato wedges with sour cream & sweet chilli.

\$16

### SIDES

French Fries — 13.5 (V)

Loaded Fries — 20 (V option)

Nachos — 18 (V)

Charred Broccolini — 12 (V)

Empanadas — 14

Patacones — 12 (V)

**TUESDAY TO FRIDAY**  
**HAPPY HOURS**

5:00PM TO 7:00PM

**Miso-Maple Glazed Salmon**

Roasted salmon fillet, miso-maple glaze, warm soba noodle salad, pickled ginger, sesame ginger dressing.

\$38

### STEAK

Grass-fed beef from South Gippsland. Served with your choice of sauce, chips & salad.

Porterhouse 300g — \$39

Scotch Fillet 230g — \$48

Sauces of your choice

- Cognac House Sauce — cognac, shallots, beef stock, Dijon, green peas, thyme, Worcestershire.

- Classic Peppercorn — brandy/cognac, beef stock, cream, crushed peppercorns.

### TO FINISH

Almond & Cashew Brownie

\$10

Lava Cake

\$13

Dark chocolate molten cake, seasonal ice cream.

For all dietary restrictions, please speak to our staff