

DIESEL

BAR & EATERY

the FOOD MENU

the BITE & \$IP SYMPHONY

(V) Vegetarian

Vegan

STARTER

Fire-Roasted Corn Ribs Aji (vegan) \$14
amarillo glaze, queso fresco, lime ash, salt.

Caesar Salad (vegan option) \$16
Baby gem, crispy serrano ham, miso Caesar, kimchi panko.

Smoked Beef Tartare \$24
Crispy cassava, pickled chilli, cured egg yolk, herb oil, spiced smoked rum.

Crispy Pork Belly Bites \$22
Aged balsamic caramel, toasted peanuts, spring herbs.

Let's Sushi Tacos (V option) \$22
Crispy nori, sushi rice, sriracha, deep-fried prawn, soy glaze, green onion.

MoMo / Dumplings \$20
Nepalese-style chicken dumplings with traditional dipping sauce.

Truffle Fries (V) \$14
Grana Padano, truffle salt, garlic aioli.

Deep-Fried Wings \$16
Crispy marinated wings with sauce of your choice.

- Honey Soy sauce
- Sriracha Mayo

Margherita Pizza (V) \$16.5
Mini pizza with Napoli, basil, oregano, bocconcini.

★ **Add:** ham & pineapple — 6.5

The Wedges (vegan option) \$16
Potato wedges with sour cream & sweet chilli.

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

MAINS

Burrata by the Bay (V) \$28.5
Creamy burrata, seasonal stone fruit, basil-mint pesto, toasted nuts, focaccia.

Coastal Currents Barramundi \$33
Roasted barramundi with olive-caper butter, charred lemon, plantain crisps.

Chicken Parma \$30
Crisp crumbed chicken parma with fries and salad.

Crispy Chicken "Hot Honey Deluxe" Burger \$27
Buttermilk-brined crispy chicken thigh, whipped smoked-honey butter, pickled jalapeños, shaved lettuce, charred corn mayo, toasted brioche, house hot honey.

Wagyu BBQ Burnt-Ends Burger \$32.5
Wagyu patty, smoked wagyu burnt-ends, sunny-side egg, smoked gouda, bourbon-BBQ sauce, pickles, slaw, toasted brioche.
★ **Add bacon** — 4.5

Miso-Maple Glazed Salmon \$38
Roasted salmon fillet, miso-maple glaze, warm soba noodle salad, pickle ginger, sesame ginger dressing.

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.

PASTA

Truffle Dawn Pasta (V) \$33
Gnocchi, wild mushrooms, mascarpone, white wine, truffle oil.

Achiote-Lime Prawn Linguine \$36
Creamy achiote-lime sauce, charred tiger prawns, coriander oil, chilli crumbs.

Wagyu Short Rib Rigatoni \$34.5
48-hour brined wagyu short rib, slow-braised and shredded into a rich red wine Pomodoro, basil oil, aged pecorino.

Every Tuesday

STEAK NIGHT \$21
Porterhouse from Biviano Butcher, chips & salad.

Every Wednesday

PARMA NIGHT \$20
Chicken parma with chips & salad.

Every Thursday

PASTA & WINE \$25.5
Chef Special pasta w. glass of house wine

Every Friday \$16.5

COCKTAIL SPECIAL
Selection of cocktails all night

TO FINISH

Almond & Cashew Brownie \$10

Lava Cake \$13
Dark chocolate molten cake, seasonal ice cream.

Connect & Explore



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For all dietary restrictions, please speak to our staff