

# food menu



## sharing

|                                                                               |       |
|-------------------------------------------------------------------------------|-------|
| Carpaccio of eye fillet w caper olive tapenade, aioli, parmesan <b>LG</b>     | 20    |
| Polenta chips w parmesan mayo <b>LG, VG, VO</b>                               | 13    |
| Polpette; secret recipe roasted meatballs (5) w napoli, parmesan <b>LG</b>    | 15    |
| Salt & pepper calamari w lemon, rocket and aioli                              | 15    |
| Goat's cheese & jalapeño croquetas (4) <b>VG</b>                              | 12    |
| Chorizo croquetas (4)                                                         | 12    |
| Bruschetta w mixed fresh tomato, basil, balsamic glaze <b>V</b>               | 12    |
| Crumbed cauliflower bites, w aioli <b>LG, VG, VO</b>                          | 13    |
| Marinated olives <b>LG, V</b>                                                 | 6     |
| Patate fritte; beer-battered chips w our secret seasoning, aoli <b>VG, VO</b> | 6 / 9 |
| Cheesy garlic and herb bread <b>VG</b>                                        | 9     |
| Asparagus, chargrilled, with olive oil and zesty salsa verde <b>LG, V</b>     | 12    |
| Organic sliced sourdough w side of olive oil & balsamic <b>VG</b>             | 6     |

## pastas & mains

|                                                                                                              |    |
|--------------------------------------------------------------------------------------------------------------|----|
| Fettucine Carbonara tradizionale w guanciale, pecorino, parmesan                                             | 26 |
| Spaghetti Scappato w slow cooked vegetable ragù, cashew parmesan <b>V</b> or parmesan cheese <b>VG</b>       | 24 |
| Rigatoni Calabrese w Italian pork sausage, spicy tomato sugo, parmesan                                       | 28 |
| Pappardelle w slow cooked lamb ragù, gremolata                                                               | 28 |
| Pork Milanese: crumbed pork loin, rum & passionfruit sauce, roast potato wedges, fresh rocket & fennel salad | 28 |
| Scotch fillet 250g (cooked med) w garlic butter, Italian slaw, beer-battered, seasoned chips <b>LG</b>       | 36 |
| Cauliflower steak Parmigiana w beer-battered chips & salad <b>LG, VG</b>                                     | 26 |

## sweet treat

|                                                                             |    |
|-----------------------------------------------------------------------------|----|
| Chocolate brownie w cashews & healthy dollop of vanilla ice cream <b>VG</b> | 12 |
|-----------------------------------------------------------------------------|----|

Littlefoot kitchen  
open till 9.30pm

+10% surcharge  
on weekends

**VG** Vegetarian **V** Vegan **VO** Vegan Option available (All pastas **V** except Pappardelle)  
**LG** Gluten-free recipe but note our kitchen is **NOT** gluten-free. LG pastas available +\$2.  
Most sugos/sauce are LG, just ask if you want to check!

Note: Footpath is smoking and non-dining all times, Popup Marquee & Courtyard become smoking from 9.30pm when the kitchen closes.

223 BARKLY ST FOOTSCRAY | BAR OPEN WED/THUR till 11PM, FRI/SAT till 1AM, SUN till 11PM

our name means  
little footscray; a  
tribute to the unique  
diversity and beautiful  
beating heart of our  
community

we are a meeting  
place for all, and  
here for the love of  
footscray

### SCAN TO ORDER AND VIEW MENU & SPECIALS

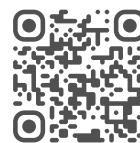
You are also very welcome  
to order at the bar



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us a Google review



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website to find out more

[littlefoot.com.au](http://littlefoot.com.au)