

MR CHESTER

BAR & BISTRO

MENU

Antipasto & Small Plates

Antipasto – 26pp

Chef's selection of 3 cured meats with house-made pickles (GFO)

Cheese – 15 each

Approx. 80g per piece – chef's selection (GFO)

Mixed Olives – 13

House-marinated selection (V, GF)

Croquettes – 7 each

Prosciutto & Manchego

Arancini – 12 each

With beef cheek ragu, aioli and tomato salsa

Lemon Ricotta Bruschetta – 8 each

With Sicilian anchovy (V)

Burrata – 28

With pickled sultana, fennel, radicchio and sweet & sour saffron dressing (V, GF)

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Pasta

Gnocchi – 32

Blue cheese fonduta, apple and celery salad (V)

Pappardelle – 32

Black garlic butter and pecorino (V)

Pizza Romana – Stone-Cooked

Pizza Romana Zucca – 32

Pumpkin, pancetta, caramelised onion (V)

Pizza Diavola – 32

Tomato, 'Nduja, salami & mozzarella

Pizza Blue – 32

Shadows of Blue cheese, pear and walnut (V)

Private Events & Functions? – get in touch: info@mrchesterwine.com

(V) Vegetarian | (GF) Gluten-Free | (GFO) Gluten-Free Option Available

Groups of 8+ incur a 10% service charge (Tue–Sat).

10% surcharge applies Sundays, and 15% on public holidays.