

BESPOKE

WINE BAR & KITCHEN

TWO COURSE | 59

THREE COURSE | 69

FOR THE TABLE

ARTISAN SOURDOUGH | 9

Onion butter, sea salt

FIRST

FOUR PACIFIC OYSTERS

Natural, fresh lemon GF DF

WAGYU BEEF CARPACCIO

Chipotle dressing, gherkins, crispy shallots DF

BURRATA

Beetroot coulis, lemon oil, dukkha GF

SECOND

RUMP (300G) +15

Mayura Station Marble Score 8-9 served with red chimichurri

CHARRED SUGAR LOAF CABBAGE

Sautéed mushrooms, cauliflower & dashi sauce, red chili condiment V DF

GRILLED CHICKEN BREAST

Nduja butter sauce, winter slaw, pomme anna

DRY AGED OCEAN TROUT

Mussel - squid ragout, saffron potato, leeks

SIDES | 12 each, 3 for 32

TWICE COOKED POTATOES

Feta cream, smokey sprinkle, chives GF

OAK LETTUCE

Carrot & ginger dressing, radish, cucumber DF

CHIPS

Bespoke mayo

FIORETTO

Roasted with spices, coriander DF GF VG

THIRD

ARTISAN BRIE

Ploughman's chutney, spiced walnuts

BROWN SUGAR TART

Crème fraiche, nut crumble

ICE CREAM OF THE MOMENT

Fruit compote, meringue