

BESPOKE

WINE BAR & KITCHEN

To place your lounge order, please see our friendly staff at the bar

BITES

MARINATED OLIVES | 9

Warmed, orange rind V

BESPOKE CHIPS | 12

Bespoke mayonnaise

HOUSE MADE DIPS &

FLATBREAD | 18

Onion & burnt leek V

Walnut & pistou V

Cashew & tumeric V

MUSHROOM & BLACK

GARLIC ARANCINI | 19

Truffled mayonnaise V

CHARCUTERIE CROQUETTES | 17

Paprika aioli

ARTISAN CHEESES | 27

Served with accompaniments V

SALUMI PLATE | 24

Giardinera, lavosh

SIX PACIFIC OYSTERS | 32

Natural, fresh lemon A GF

CHICKEN KARAAGE | 18

Zucchini pickle, kewpie mayo

V - VEGETARIAN | VG - VEGAN | DF - DAIRY FREE

GFO - GLUTEN FREE OPTION | GF - GLUTEN FREE

SEAFOOD ORIGIN GUIDE A - AUSTRALIAN | I - IMPORTED | M - MIXED ORIGIN

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MEALS

WAGYU CHEESEBURGER | 28

Lettuce, tomato, cheese, dill pickles
& mustard mayo served with chips
GFO

BUFFALO GLAZED FRIED

CHICKEN BURGER | 28

Maple hollandaise sauce on a soft
bun, served with chips GFO

CHICKEN CAESAR SALAD | 27

Cos leaves, egg, bacon, parmesan
cheese, croutons GFO

STEAK & CHIPS | 59

Grilled scotch fillet steak, Bespoke
fries & chimichurri GF

QUINOA & VEG SALAD | 26

Warm roasted root vegetables,
quinoa, persian feta, green
goddess dressing V

VEGETARIAN BURGER | 28

Plant pattie, pickles, lettuce,
tomato, mustard mayo, served
with chips VG

STEAK SANDWICH | 28

Dry aged beef, lettuce, tomato,
served with chips DF GFO

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