

BESPOKE

WINE BAR & KITCHEN

TWO COURSE + A GLASS OF WINE | 59

THREE COURSE + A GLASS OF WINE | 69

STARTERS

ARTISAN SOURDOUGH FOR TWO +8

Jersey butter, smoked sea salt

The Dairyman Barossa butter with black truffle +4

SALUMI PLATE + 24

Giardinera, lavosh

FIRST

FOUR PACIFIC OYSTERS

Natural, champagne mignonette GF

PENINSULA ALMOND CURD

Banana peppers, pickled shallots, fermented
chili dressing VG GF

SAN DANIELE PROSCIUTTO

Stracciatella

SECOND

RUMP (300G) +15

Mayura Station Marble Score 8-9 Chocolate fed,
highly marbled, full flavoured GF

CHARRED CAULIFLOWER

Coconut, saffron dressing, herb oil, dukka VG GF

CHICKEN BREAST

Polenta, sugar snaps, mushrooms, tarragon jus

COORONG MULLET

Green harissa, heirloom tomato & fennel, almond
tarator

SIDES | 12 each, 3 for 32

BEEF DRIPPING POTATOES

Sour cream, chives GF

WILD ROCKET LEAVES

Lightly dried tomatoes, feta, balsamic GF

CHIPS

Bespoke mayo

COS SALAD

Baby cos leaves, parmesan, buttermilk
dressing GFO

GREENS

Broccolini, almonds GF

THIRD

CHEESE PLATE

Brie, spiced walnuts, tawny poached fig,
lavosh

PANNA COTTA

Mandarin caramel, pistachio filo

ICE CREAM OF THE MOMENT

Berry compote, meringue rubble

V - VEGETARIAN | VG - VEGAN | VGO - VEGAN OPTION | GFO - GLUTEN FREE OPTION | GF - GLUTEN FREE

Please notify our team of any dietary requirements or allergies. We aim to accommodate all needs.

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WINE LIST

LAMBROOK SHIRAZ
Adelaide Hills

THE LANE LOIS SPARKLING
Adelaide Hills

YALUMBA Y SERIES PINOT GRIGIO
Barossa Valley

YALUMBA SAUVIGNON BLANC
Barossa Valley

JIM BARRY LODGE HILL RIESLING
Clare Valley

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