

BESPOKE

WINE BAR & KITCHEN

STARTERS

ARTISAN SOURDOUGH FOR TWO | 8

Jersey butter, smoked sea salt

The Dairyman Barossa butter with black truffle +4

MARINATED OLIVES | 9

Warmed, orange rind GF

PENINSULA ALMOND CURD | 24

Banana peppers, pickled shallots, fermented chili dressing VG GF

SALUMI PLATE | 24

Giardinera, lavosh GFO

SIX PACIFIC OYSTERS

Natural, champagne mignonette GF | 28

Kilpatrick, bacon, worcestershire | 34

Mixed | 33

BEEF CARPACCIO | 24

Black & white garlic, pecorino with beef tendon
GFO

DUCK LIVER PATE | 23

Pickled grapes, ciabatta

FLAME CHARRED OCTOPUS | 33

Brushed with lemon infused olive oil, toum, heirloom pickles

BLACK WINTER TRUFFLE | 49

Fresh black truffle shaved over house made potato gnocchi, pecorino

HALF SHELL SCALLOPS (2) | 33

Nduja butter, spiced sourdough pangritata

HOUSE MADE DIPS & FLATBREAD | 18

Bespoke onion dip

Burnt leek, walnut & rocket pistou

Cashew & tumeric hommus

V - VEGETARIAN | VG - VEGAN | 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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DRY AGED

Aged in our cabinets, served with your choice of chimichurri, red wine jus, Bespoke butter, cider seeded mustard GF

SCOTCH FILLET STEAK (280G) | 59
Well marbled, with an eye of fat present

RUMP (300G) | 58
Mayura Station Marble Score 8-9 Chocolate fed, highly marbled, full flavoured

PREMIUM WAGYU

2GR Premium full blood Wagyu Beef. The fine marbling and texture produces an intensely sweet, buttery and delicate flavour.

2GR WAGYU SCOTCH
Marble score 6-7, pristine marbling throughout
250G | 98
500G | 148

TOMAHAWK (1.2-1.5KG) | 149
Angus Pure 150 day grain fed beef.
Well marbled with an eye of fat present.
Cooked on the bone

TENDERLOIN EYE FILLET (200G) | 59
Lean, evenly marbled, very tender.

PLATES

CONFIT DUCK | 49
Duck & gin sausage, cauliflower puree, beetroot GF

SLOW COOKED LAMB | 47
Carrot creme, heirloom carrots, vadouvan buckwheat

COORONG MULLET | 52
Green harissa, heirloom tomato & fennel, almond tarato

CHARRED CAULIFLOWER | 34
Coconut, saffron dressing, herb oil, dukka VG GF

CHICKEN BREAST | 49
Polenta, sugar snaps, mushrooms, tarragon jus

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