

BESPOKE

WINE BAR & KITCHEN

DINNER 6PM - 8PM

FEED ME TO SHARE FOR GROUPS OF 10+ | \$95 PP

ARTISAN SOURDOUGH

Jersey butter, smoked sea salt

MARINATED OLIVES

Warmed, orange rind

PACIFIC OYSTERS

Natural, champagne
mignonette

MUSHROOM & BLACK

GARLIC ARANCINI

Truffled mayonnaise

COORONG MULLET

Green harissa, heirloom tomato &
fennel, almond tarator

LAMB SHOULDER

Carrot creme, heirloom carrots,
vadouvan buckwheat

CHIPS

Bespoke mayo

COS SALAD

Baby cos leaves, parmesan, buttermilk
dressing

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.