

BESPOKE

WINE BAR & KITCHEN

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

BITES

OLIVES & NUTS | 12

Taronga spiced almonds &
marinated olives

BESPOKE CHIPS | 12

Bespoke mayonnaise

SUNDRIED TOMATO DIP | 16

Flatbread DF VG DFO

CHICKEN KARAAGE | 18

Zucchini pickle, kewpie mayo

GRILLED BEEF TENDERLOIN

SKEWER (1pc) | 19

Salsa tatemada, radish GF DF

CHEESE & CHIPOTLE ARANCINI (3pcs) | 21

Ajvar

PRAWN TOAST (3pc) | 24

Chilli soybean dip I

SALUMI PLATE | 24

Giardinera, lavosh GFO

ARTISAN CHEESES | 27

Served with accompaniments V

SIX PACIFIC OYSTERS | 32

Natural, fresh lemon A GF

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 | 29

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

KOREAN FRIED CHICKEN BURGER | 28

Gochujang glaze, kewpie slaw,
pickles, served with chips

VEGGIE BURGER | 28

Plant based patty, lettuce, tomato,
roasted aioli, served with chips

CHICKEN CAESAR SALAD | 27

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

SUPER FOOD SALAD | 18

Seasonal slaw, watermelon radish,
toasted almonds, carrot & ginger
dressing VG

+ Chicken | 8

+ Soy honey tofu | 8

STEAK & CHIPS | 65

Rump steak, Bespoke fries & red
chimichurri GF

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