

BESPOKE

WINE BAR & KITCHEN

TWO COURSE + A GLASS OF WINE | 59

THREE COURSE + A GLASS OF WINE | 69

FIRST

FOUR PACIFIC OYSTERS

Natural, champagne mignonette, or, Kilpatrick, bacon and Worcestershire

BANANA PEPPERS

Almond curd, pickled shallots, fermented chilli dressing

CRISP PORK BELLY

Green papaya salad, sesame GF

SECOND

NEW YORK STRIPLOIN | +15

350g Lightly marbled, full bodied with Intense flavour with a strip of fat that bastes the steak as it is grilled, chimichurri

CHICKEN BREAST

Ancient grains, roasted kabocha pumpkin, tarragon saffron dressing

BARRAMUNDI FILLETS

Pipis, warrigal greens, seaherbs, lobster essence

CHARRED CABBAGE

Macadamia crema, saffron dressing, herb oil, dukka VG

THIRD

SMASHED PAVLOVA

Double crème, citrus curd, caramelised figs GF

WARM CHOCOLATE BROWNIE

Raspberry sorbet

ARTISAN CHEESES

Brie, blue, cheddar with a selection of accompaniments

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.