

# BESPOKE

WINE BAR & KITCHEN

## STARTERS

ARTISAN SOURDOUGH FOR TWO | 8

Salt flakes, E.V.O.O

MARINATED OLIVES | 9

Warmed, orange rind

SALUMI PLATE | 24

Giardinera, lavosh

PORK BELLY BITES | 19

Green papaya salad, sesame GF

KINGFISH CEVICHE | 24

Tigers milk, finger lime

CHARCUTERIE CROQUETTES | 17

Paprika aioli

SIX PACIFIC OYSTERS

Natural, champagne mignonette GF | 28

Kilpatrick, bacon, worcestershire | 34

Mornay sauce, three cheese | 34

Mixed | 33

CHARGRILLED OCTOPUS | 27

Kifler potato, radicchio, sweet, sour dressing

DUCK LIVER PATE | 19

Mandarin infused port gel, brioche GFO

BEEF TARTARE | 23

Curry leaf dressing, sous vide egg yolk, potato crisps GF

BANANA PEPPERS | 24

Almond curd, pickled shallots, fermented

chilli dressing VG

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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## DRY AGED

Aged in our cabinets, served with your choice of sauce

T – BONE (400G) | 54

Intense flavour, tender, served on to the bone

RUMP (300G) | 58

Mayura Station Marble Score 9+ Chocolate fed, highly marbled, full flavoured

SCOTCH FILLET STEAK (280G) | 59

Well marbled, with an eye of fat present

NEW YORK STRIPLOIN (350G) | 49

Lightly marbled, Intense flavour with a strip of fat

TENDERLOIN EYE FILLET (200G) | 55

Lean, evenly marbled, very tender.

TOMAHAWK (1.2-1.5KG) | 129

Marble Score 2+, 36 ° South. Well marbled, with an eye of fat present. Cooked on the bone.

**SAUCE GF** | Additional +8

Chimichurri | Red wine jus | Bespoke butter

Cider seeded mustard | Brandy & truffle jus

## PLATES

ROLLED & ROASTED PORCHETTA | 44

Red wine apple puree, muntries GF

LAMB SHOULDER | 47

Slow cooked, eggplant sambal, chickpeas, pomegranate GF

BARRAMUNDI FILLETS | 54

Pipis, warrigal greens, sea herbs, lobster essence GF

CHICKEN BREAST | 44

Ancient grains, roasted kabocha pumpkin, tarragon saffron dressing

CHARRED CABBAGE | 34

Macadamia crema, saffron dressing, herb oil, dukka VG

## SIDES | 12 each, 3 for 32

BEEF DRIPPING POTATOES

Sour cream, chives

SAUTEED MUSHROOMS

Garlic, lemon thyme

CHIPS

Bespoke mayo

COS SALAD

Baby cos leaves, parmesan, buttermilk dressing

GREENS

Broccolini, almonds