

BESPOKE

WINE BAR & KITCHEN

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

ARTISAN SOURDOUGH

Salt flakes, E.V.O.O

MARINATED OLIVES

Warmed, orange rind

SALUMI PLATE

Giardinera, lavosh

KINGFISH CEVICHE

Tigers milk, finger lime

CHARCUTERIE CROQUETTES

Paprika aioli

CHICKEN BREAST

Ancient grains, roasted kabocha pumpkin,
tarragon saffron dressing

LAMB SHOULDER

Slow cooked, eggplant sambal, chickpeas,
pomegranate

RUMP MAYURA STATION

MB 9+ Chocolate fed, highly marbled,
full flavoured, served with chimmichurri

CHIPS

Bespoke mayo

COS SALAD

Baby cos leaves, parmesan,
buttermilk dressing

SMASHED PAVLOVA

Double crème, citrus curd,
caramelised figs GF

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.