

BESPOKE

WINE BAR & KITCHEN

STARTERS

ARTISAN SOURDOUGH FOR TWO | 9
Onion butter, sea salt

ARTICHOKE SALAD | 24
Roasted artichokes, chicory, orange,
herb dressing V GF VG

SIX PACIFIC OYSTERS
Natural, fresh lemon | 32 GF DF
Yuzu pickles | 36 GF DF
Bloody Mary | 36 GF DF

SPENCER GULF KINGFISH | 36
White soy ponzu, chili oil, daikon, furikake DF

BEEF CARPACCIO | 31
Black truffle puree, pickled king oyster
mushroom, manchego

FLAME CHARRED OCTOPUS | 34
XO mayonnaise, fermented chili salsa

BURRATA | 28
Beetroot coulis, lemon oil, dukkha GF

V - VEGETARIAN | VG - VEGAN | DF - DAIRY FREE | GFO - GLUTEN FREE OPTION | GF - GLUTEN FREE

SEAFOOD ORIGIN - ALL SEAFOOD IS AUSTRALIAN SOURCED

Please be aware that our products either contain or are produced in kitchens which use products containing peanuts, tree nuts, lupins, fish, shellfish, soy, milk, egg, sesame, wheat and gluten, and sulphites.

We cannot guarantee any of our products are 100% allergen free.

We request our guests with food allergies or other dietary requirements please inform a staff member prior to ordering.

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WINE BAR & KITCHEN

GRILLED

Dry aged beef from our cabinets, served with your choice of :

- Red wine jus GF DF
- Red chimichurri GF DF
- Nori mustard GF DF
- Black bean condiment DF

RUMP (300G) | 58

Mayura Station Marble Score 8-9

Chocolate fed, highly marbled, full flavoured

DRY AGED SCOTCH FILLET STEAK (280G) | 64

Well marbled, with an eye of fat present

TENDERLOIN EYE FILLET (200G | 64

Lean, evenly marbled, very tender.

WAGYU STRIPLOIN (300G) | 98

Marble score 8-9, pristine marbling throughout

RIBEYE ON THE BONE (900-1000g) | 129

Well marbled with an eye of fat present.

Cooked on the bone

PLATES

RAGOUT & PAPPARDELLE | 41

Lamb ragout, pappardelle pasta,
aged Pecorino, fennel

BRAISED BEEF CHEEK | 49

Sweet & sour aromatic jus, Jerusalem artichoke,
green papaya

DRY AGED AUSTRALIAN BARRAMUNDI | 48

Butter bean & pearl couscous stew, fioretto

MISO GLAZED SWEET POTATO | 34

Lemon turmeric sauce, butter bean,
smokey shallot condiment v

GRILLED CHICKEN BREAST | 49

Nduja butter sauce, winter slaw,
pomme anna GF

SIDES | 12 each, 3 for 32

TWICE COOKED POTATO

Feta cream, smokey sprinkle, chives GF

OAK LETTUCE

Carrot & ginger dressing, radish, cucumber DF

CHIPS

Bespoke mayo

BROCCOLINI

Roasted with spices, coriander DF GF VG