

BESPOKE

WINE BAR & KITCHEN

TWO COURSE | 59

THREE COURSE | 69

FOR THE TABLE

ARTISAN SOURDOUGH | 9

Onion butter, sea salt

FIRST

FOUR PACIFIC OYSTERS

Natural, fresh lemon GF DF

BEEF CARPACCIO

Black truffle puree, pickled king oyster
mushroom, manchego

BURRATA

Beetroot coulis, lemon oil, dukkha GF

SECOND

MISO GLAZED SWEET POTATO

Red curry sauce, black lentils, smokey shallot
condiment V DF

RUMP (300G) +15

Mayura Station, ,marble score 8-9, served
with red chimichurri

GRILLED CHICKEN BREAST

Nduja butter sauce, winter slaw, pomme anna

DRY AGED AUSTRALIAN BARRAMUNDI

Butter bean & pearl couscous stew, fioretto

SIDES | 12 each, 3 for 32

TWICE COOKED POTATOES

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

THIRD

ARTISAN BRIE

Ploughman's chutney, spiced walnuts

BROWN SUGAR TART

Crème fraiche, nut crumble

ICE CREAM OF THE MOMENT

Fruit compote, meringue

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

SEAFOOD ORIGIN - ALL SEAFOOD IS AUSTRALIAN SOURCED