

CELEBRATE THE
FESTIVE SEASON AT

BESPOKE

WINE BAR & KITCHEN

O V ^ L
HOTEL





CELEBRATE THE FESTIVE SEASON AT BESPOKE WINE BAR & KITCHEN

Make this festive season truly special in Bespoke Wine Bar & Kitchen. Designed for elegance and intimacy, our spaces provide the perfect setting for corporate gatherings, client hosting, or private celebrations with family and friends. Our award-winning culinary team has created tailored festive menus that highlight the very best of seasonal flavours, complemented by carefully selected wines and personalised service to ensure every detail is seamless.

With sweeping views across the iconic Adelaide Oval as your backdrop, your celebration will be both unique and memorable. Flexible packages are available to suit groups of varying sizes, and our team can add seasonal touches and bespoke enhancements to make your event feel even more magical. Whether it's a refined end of year function or a warm Christmas gathering, Bespoke offers a setting that captures the spirit of the season in style.

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SELECT YOUR SPACE

Bespoke's sprawling layout creates a number of different spaces suited to gatherings of all kinds.

Our staff will work with you to find the right fit, with consideration given to atmosphere, views, privacy and audio visual requirements.



TASTING TABLE

Lights twinkling overhead, thousands of bottles ready to be plucked off the shelf, plush leather seating and your own long table. This space is stylish, welcoming and perfect for pre-event or post-work gatherings.

CAPACITY

**Sit-down
tasting:**
up to 22 guests

**Cocktail-
style tasting
(standing):**
up to 40 guests

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RESTAURANT

The Bespoke dining room enjoys bright natural light and long tables overlooking the hallowed turf below. Plan a long lunch or dinner with great shared food and wine, ideal for a scenic celebration or lunch with colleagues and clients.

CAPACITY

**Full restaurant,
sit-down dinner:**
up to 100 guests

**One long table,
sit-down dinner:**
up to 30 guests

PRIVATE DINING ROOM

Celebrate the season in style with Bespoke's new private dining room, a secluded space with the best views in the stadium. Perfect for festive lunches, end of year celebrations, or special occasions, this space is designed to bring people together in a setting that feels both exclusive and inviting.

Expansive glass walls draped with sheer curtains create a light-filled backdrop, while ensuring complete privacy for your group. Whether it's colleagues raising a glass to the year's achievements or a festive celebration, you'll have the room all to yourself to make every moment memorable.

CAPACITY

Cocktail

Cocktail-style reception:
up to 100 guests

Boardroom Style

Mezzanine floor, boardroom-style setup:
up to 26 guests

Sit-down dinner

Mezzanine floor:
26 guests

Lower level:
34 guests
across two tables

Total sit down capacity:
60 guests

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SHARE MENU

\$95 PP

ADELAIDE OVAL'S HOUSE
BAKED BREAD

Artisan farmhouse butter | NF

PEPPER BERRY RUBBED
TURKEY PASTRAMI

Turmeric hummus, pickles
| DF | GF

CHIPOTLE GLAZED
PORK BELLY BITES

Fennel slaw | NF | DF

HEIRLOOM TOMATO
Sherry dressing, fior di latte

| NF

ANGUS PURE TOMAHAWK
STEAK

Roasted field mushrooms,
bespoke butter | GF | NF

COORONG MULLET
FILLETS

Romesco sauce, kipfler potato,
caper leaf and herbs | GF

BESPOKE SPICED CHIPS
| NF | DF

WILD BABY ROCKET &
PERSIAN FETA SALAD

Balsamic | NF | GF

DESSERT

ICE CREAM OF THE
MOMENT

Berry compote

| V - VEGETARIAN | VG - VEGAN | VGO - VEGAN OPTION

| GFO - GLUTEN FREE OPTION | GF - GLUTEN FREE

Not all dietary requirements can be accommodated on this menu. Please inform us of your needs in advance so we can design a bespoke menu for you.

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.

SET MENU

Choice, individually plated

\$95 PP

TO SHARE

ADELAIDE OVAL'S HOUSE

BAKED BREAD

Artisan farmhouse butter | NF

ENTRÉE

FOUR NATURAL OYSTERS

Fresh lemon | NF | DF | GF

CHIPOTLE GLAZED PORK

BELLY BITES

Fennel slaw | NF | DF

HEIRLOOM TOMATO

Sherry dressing, fior di latte

| NF

MAIN COURSE

COORONG MULLET FILLETS

Romesco sauce, kipfler potato, caper

leaf and herbs | GF

DRY AGED BEEF SCOTCH

FILLET STEAK

Roasted field mushrooms, bespoke

butter | GF

CHARRED CABBAGE

Fermented chilli dressing, coconut

curds | GF | DF

DESSERT

ICE CREAM OF

THE MOMENT

Meringue rubble, berries

CHRISTMAS PUDDING

Brandied anglaise, cream

ARTISAN BRIE CHEESE

Lavosh and accompaniments

| V - VEGETARIAN | VG - VEGAN | VGO - VEGAN OPTION

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CANAPÉS

OPTION A

Recommended < 1 hour

\$29 PP

CARAMELISED
BEETROOT TARTLET
Whipped feta, macadamia
dukkah | V

PORK BELLY BURNT ENDS
Chipotle BBQ glaze

SALT & BUSH PEPPER
LEAF DUSTED SQUID
Bespoke mayo

OPTION B

Recommended 1 to 2 hours

\$65 PP

NATIVE SPICED
CHILLED PRAWN TARTS
Micro celery, mango

CARAMELISED
BEETROOT
Whipped feta,
macadamia dukkah | V

PORK BELLY BURNT
ENDS
Chipotle BBQ glaze

SALT & BUSH PEPPER
LEAF DUSTED SQUID
Sweet chilli

CHICKEN KARAAGE
Zucchini pickles,
kewpie mayo

MINI PIZZA
Black garlic,
mixed mushrooms,
pecorino | V

POTATO &
CAULIFLOWER
SAMOSA
Mint chutney | V

WAGYU
CHEESEBURGER
SLIDER
Mustard mayo, pickles

OPTION C

Recommended 2+ hours

\$95 PP

OYSTERS NATURAL
Fresh lemon, seaweed salt
| GF | DF | NF

NATIVE SPICED
CHILLED PRAWN TARTS
Micro celery, mango

CARAMELISED
BEETROOT
Whipped feta,
macadamia dukkah | V

PORK BELLY BURNT
ENDS
Chipotle BBQ glaze | NF

ROASTED PUMPKIN &
SAGE ARANCINI
Parmesan | V

SALT & BUSH PEPPER
LEAF DUSTED SQUID
Sweet chilli

CHICKEN KARAAGE
Zucchini pickles, kewpie
mayo

MINI PIZZA
Black garlic, mixed
mushrooms,
pecorino | V

POTATO &
CAULIFLOWER SAMOSA
Mint chutney | V

SOUTHERN FRIED
CHICKEN SLIDER
Mustard mayo, pickles

BAKED GNOCCHI
SORRENTINA POTS
Fior di latte, pancetta

CHRISTMAS MINCE PIES
Sugar crust

ADD ONS

STEAK FRITES | \$17PP
Chargrilled steak, bespoke butter

GRATINATED SCALLOPS | \$12PP
Topped with nduja

BLACK BEAN NACHO BOWLS | \$12PP
Guacamole | V

BESPOKE

WINE BAR & KITCHEN

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