

BESPOKE

WINE BAR & KITCHEN

SNACKS

RAW HALF SHELL SCALLOP	13 ea/3 for 35 GF
Bloody shiraz gin salmon caviar, fennel, fermented chilli	
WHIPPED PUMPKIN.	19
Cacao, wattleseed & hazelnut dukkah, flatbread VEGAN GFO	
GRILLED SPENCER GULF PRAWNS.	34
Tarragon, saffron & burnt butter dressing GFO	
HAM CROQUETTES.	23
Pickled celery, smoked paprika aioli	
BEETROOT	22
Onkaparinga blue cheese & endive salad, truffle honey	
COLD SMOKED KINGFISH.	29
Radish, cucumber	
PACIFIC OYSTER NATURAL.	5.5 ea
Red wine mignonette GF	
PLOUGHMAN'S PLATTER.	42
Cured & smoked meats, preserves, olives & pickles with sourdough GFO	
PAOLO'S SOURDOUGH	5
Salted butter	

Feed me fast 68 | Feed me slow 98 | +15 to include beef
Sit back, relax and allow us to select for you.

PLATES

LAMB RUMP.	53
Quinoa, carrots, sheep's milk yoghurt GF	
SEMOLINA GNOCCHI	31
Blistered cherry tomatoes, strained ricotta, romescu V	
NOMAD FARMS CHICKEN	45
Corn, sprout & freekeh succotash, pea tendrils	
BARRAMUNDI	47
Casarecca, spiced nduja, shellfish essence	
PORK BELLY	44
Polenta, pickled muntries, apple puree GF	
CHARGRILLED SA LOBSTER HALF.	98
Black garlic butter, celeriac remoulade GFO	
ROASTED CONFIT DUCK.	49
Barossa speck, sugarloaf cabbage, lentil GF	

DRY AGED BEEF

Dry-aged in our cabinets, served with roasted onion soubise & kohlrabi salad with your choice of sauce GF

SCOTCH FILLET STEAK. 59
Pasture fed (280g). Dry aged in house, well marbled steak, with an eye of fat present. Flavourful.

KANGARILLA BEEF TOMAHAWK 98
Pasture fed (600g). Well marbled, with an eye of fat present. Cooked with the fat on. Allow 45 minutes for medium rare.

NEW YORK STRIPLOIN (SA) 52
100 Day Grain fed (280g). Well marbled, full bodied with intense flavour with a strip of fat that bastes the steak as it is grilled.

TENDERLOIN EYE FILLET 57
200 day grain fed (200g). Lean, evenly marbled steak, very tender.

FLANK STEAK. 45
200 day grain fed Angus (280g). A lean, flat steak. High flavoured with great texture. Best enjoyed medium rare & sliced against the grain.

ADDITIONAL SAUCES GF 4.5
Chimichurri
Red Wine Jus
Bespoke Butter
Cider Seeded Mustard

ON THE SIDE 10 ea, 3 for 27

Saltbush & vinegar spiced fries, citrus yoghurt

Baby cos leaves, celeriac, pickled grapes GFO

Kipfler potatoes, confit garlic & duck fat GF

Broccolini, spiced macadamia GF

Wild baby rockets, buffalo feta, beetroot vinaigrette GFO