

# BESPOKE

## WINE BAR & KITCHEN

MIDDAY TO 2230

PLOUGHMAN'S PLATTER .....	42
Cured & smoked meats, preserves, olives & pickles GFO	
PACIFIC OYSTER NATURAL .....	5.5 ea
Red wine mignonette	
HAM CROQUETTES .....	23
Pickled celery, smoked paprika aioli	
CRISP PORK BELLY ENDS .....	24
Polenta, chipotle glaze, pickled mushrooms, apple puree	
SALTBUSH & VINEGAR SPICED FRIES .....	10
Citrus yoghurt	
CLASSIC CHICKEN CAESAR .....	27
Marinated grilled chicken, parmesan, poached egg, crisp bacon & Caesar dressing GFO	
CHEESEBURGER .....	28
Lettuce, tomato, dill pickles & special sauce served with chips	
TRUFFLE CHICKEN FILLET BURGER .....	28
Truffle aioli, rocket, & parmesan, served with chips	
STEAK SANDWICH .....	28
Dry aged minute steak, baby gem lettuce, tomato with tarragon crema & onion relish, chips GFO	
WHIPPED PUMPKIN .....	19
Cacao, wattleseed & hazelnut dukkah, flatbread VEGAN GFO	
B E E T R O O T .....	22
Onkaparinga blue cheese & endive salad, truffle honey	
COCONUT BOMBE .....	18
Maple roasted pineapple VEGAN	
LOCAL ARTISAN CHEESE (50GM) .....	16 for 1 or 44 for 4
Served with Barossa bark, fresh apple & celery blue, cheddar, goat or brie	