

# BESPOKE

WINE BAR & KITCHEN

## LUNCH MENU

Two Course - entree & main or main & dessert + a glass of wine 49

Three course - entree, main & dessert + a glass of wine 59

### STARTERS FOR THE TABLE

Ploughman's platter, cured & smoked meats, preserves, olives & pickles GFO 42

Paolo's sourdough, salted butter 5

### ENTRÉE

Beetroot , Onkaparinga blue cheese and endive salad, truffle honey

Pork belly ½<sup>1</sup> ò polenta, pickled muntries, apple puree

Cold smoked kingfish, radish, cucumber

Four Pacific oyster natural, cucumber mignonette

### MAIN

Dry aged NY Striploin (280g), roasted onion soubise & kohlrabi salad, chimmi churri +15

Barramundi, casarecca, spiced nduja, shellfish essence

Semolina gnocchi, blistered cherry tomatoes, strained ricotta, romescu

Nomad farms chicken, corn and freekeh succotash, pea tendrils

### SIDES

Saltbush and vinegar spiced fries, citrus yoghurt 10 each or 3 for 27

Wild baby rockets, buffalo feta, beetroot vinaigrette GFO

Broccolini, spiced macadamia GF

### DESSERT

Baked cheesecake, balsamic roasted strawberries, double cream

Coconut bombe, maple roasted pineapple vegan, GF

Adelaide Hills Brie cheese served with lavosh, fresh apple & celery GFO