

BESPOKE

WINE BAR & KITCHEN

MIDDAY 'TIL LATE

LOUNGE MENU

PLOUGHMAN'S PLATTER, CURED AND SMOKED MEATS, PRESERVES, OLIVES AND PICKLES WITH SOURDOUGH	39
BEEF TARTARE, CHARRED SPRING ONION, GINGER, LEMON GRASS, CORIANDER, RED CURRY DUST	17
PICKLED CARROTS, CARROT HUMMUS, MACADAMIA DUKKHA	14
PULLED BEEF MARROW CROQUETTE, WHISKY BARBEQUE GLAZE	16
COFFIN BAY OYSTER, SERVED NATURAL, HOUSE MADE FERMENTED HOT SAUCE AND VERJUICE	5EA
SPICED RUSTIC CHIPS, BURNT JALAPENO MAYO	9
PULLED BEEF BRISKET BURGER, APPLE SLAW, BURNT JALAPENO MAYO. SERVED WITH CHIPS	28
STEAK SANDWICH, DRY AGED MINUTE STEAK, BABY GEM LETTUCE, TOMATO WITH TARRAGON CREMA, SERVED WITH CHIPS	26
CLASSIC CHICKEN CAESAR, MARINATED GRILLED CHICKEN, PARMESAN, POACHED EGG, CRISP BACON AND CAESAR DRESSING	25
THE CLUB, CUBAN STYLE, MARINATED PULLED CHICKEN, BAROSSA HAM, PICKLES, CHEESE, AND MUSTARD ON PRESSED PANINI. SERVED WITH CHIPS	26
CHEESE (50G), SERVED WITH BAROSSA BARK, FRESH APPLE AND CELERY	14 FOR 1 OR 39 FOR 4

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BESPOKE

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GROUP LOUNGE MENU
FOR TABLES OF 10 OR MORE

FOR THE TABLE

PLOUGHMAN'S PLATTER, CURED AND SMOKED MEATS, PRESERVES, OLIVES AND PICKLES WITH SOURDOUGH 39
COFFIN BAY OYSTER, SERVED NATURAL, HOUSE-MADE FERMENTED HOT SAUCE AND VERJUICE GF 5 EACH

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ENTREE

PULLED BEEF AND MARROW CROQUETTE, WHISKY BARBEQUE GLAZE 16
CHARRED BANANA PEPPERS, ALMOND CURD, PICKLED SHALLOTS, SMOKED ALMONDS V, GF 14
GNOCCHI, KING MUSHROOMS, NASTURTIUM PESTO, STRACCIATELLA V 19

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MAIN

CHICKEN, ROASTED KABOCHA PUMPKIN, ANCIENT GRAINS, PEPITA PRALINE 39
COAL ROASTED CAULIFLOWER, SPICED ROMESCU SAUCE, MACADAMIA CRUMBS V, GF 29
MARKET FRESH FISH, HOUSE-MADE KIMCHI SALAD, PUFFED FORBIDDEN RICE GF 42
FLANK STEAK, 200DAY GRAIN FED ANGUS WITH PARSNIP TEXTURES AND JUS (300GM) 42
TENDERLOIN EYE FILLET, 1000 GUINEAS SHORTHORN BEEF 200-DAY GRAIN FED WITH PARSNIP TEXTURES AND JUS (300GM) 52

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SIDES

9 EACH OR 3 FOR 24

SPICED RUSTIC CHIPS, BURNT JALAPENO MAYO
HASSLE BACK POTATO, SMOKED SEA SALT, CHIVE SOUR CREAM
GRILLED BABY GEM LETTUCE, RADISH, BUTTERMILK DRESSING
BRUSSEL SPROUTS, HOUSE-CURED GUANCIALE, IL LUPO CHEESE
HONEY MAPLE ROASTED CARROTS, SESAME, POMEGRANATE

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SWEETS

CHOCOLATE MOUSSE AND RASPBERRY JELLY GATEAUX, CARAMELISED POPCORN 15
DROPPED ICE-CREAM CONE, WHITE CHOCOLATE AND BERRY RIPPLE ICE-CREAM, BERRY COMPOTE 15
LOCAL ARTISAN CHEESE (50G), SERVED WITH BAROSSA BARK, FRESH APPLE, AND CELERY 1 FOR 14 OR 3 FOR 34

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