

BESPOKE

WINE BAR & KITCHEN

49 FOR 2 COURSES AND 59 FOR 3 COURSES, INCLUDES A GLASS OF WINE

TO START

4 COFFIN BAY OYSTERS, SERVED NATURAL, HOUSE MADE FERMENTED HOT SAUCE AND VERJUICE
SPAGHETTI, CLAMS, BURNT BLACK GARLIC BUTTER, BITTER GREENS, LEMON MYRTLE PANGRITATA
BEEF TARTARE, CHARRED SPRING ONION, GINGER, LEMON GRASS, CORIANDER, RED CURRY DUST
CHARRED BANANA PEPPERS, CURED ALMOND, PICKLED SHALLOTS, SMOKED ALMONDS, V, GF

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MAIN COURSE

CONFIT CHICKEN MARYLAND'S, ROASTED KABOCHA PUMPKIN, ANCIENT GRAINS, PEPITA PRALINE
BERKSHIRE PORK BELLY, APPLE TEXTURES, PICKLED RADISH, MUNTRIES
MARKET FRESH FISH, HOUSE-MADE KIMCHI SALAD, PUFFED FORBIDDEN RICE, GF
GNOCCHI, KING MUSHROOMS, NASTURTIUM PESTO, STRACCIATELLA, V

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ON THE SIDE

ALL SIDES 9 OR 3 FOR 24

SPICED RUSTIC CHIPS, BURNT JALAPENO MAYO
BABY GEM LETTUCE, RADISH, BUTTERMILK DRESSING
HONEY MAPLE ROASTED CARROTS, POMEGRANATE

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SWEET

BAKED RICOTTA CHEESECAKE, CARAMELISED BALSAMIC RHUBARB
BAROSSA ARTISAN BRIE, SERVED WITH BAROSSA BARK, FRESH APPLE, CELERY
DROPPED ICE CREAM CONE, WHITE CHOCOLATE AND BERRY RIPPLE ICE CREAM, BERRY COMPOTE