

# BESPOKE

WINE BAR & KITCHEN

## SNACKS

ARANCINI, LAMB & RED WINE, NATIVE MINT AIOLI	17
YELLOW MISO ROASTED EGGPLANT, SMOKY BABA GHANOUSH, CRISP CHICKPEA V, GF	16
CHARRED ASPARAGUS, ALMOND CURD, PICKLED ESCHALLOTS V, GFO	17
PLOUGHMAN'S PLATTER, CURED & SMOKED MEATS, PRESERVES, OLIVES & PICKLES WITH SOURDOUGH GFO	39
PACIFIC OYSTER, CUCUMBER MIGNONETTE DRESSING GF	5EA
BEEF TARTARE, CHARRED SPRING ONION, GINGER, LEMONGRASS, CORIANDER, RED CURRY DUST GF	17
COLD SMOKED KINGFISH, PICKLED BEETROOT, FROMAGE BLANC, HORSERADISH GFO	27

## PLATES

MARKET FISH, GREEN HARISSA, BUSH TOMATO YOGHURT, HEIRLOOM TOMATO GF	44
SPENCER GULF KING PRAWNS, BURNT BLACK GARLIC BUTTER, BITTER GREENS, LEMON MYRTLE PANGRITATA GFO	53
COAL ROASTED MUSHROOMS, CAVOLO NERO, WATTLE SEED POLENTA, HERBED RICOTTA GF, V	32
PORK CUTLET, CARAMELISED PEACHES, SALTED CABBAGE, ALFALFA & HORSERADISH GF	39
DUO OF LAMB, PARMESAN PAVE, HEIRLOOM CARROTS AND GREEN PEAS	47
NOMAD CHICKEN, BREAD SAUCE, ROASTED CORN & GREENS, CHICKEN JUS GFO	43
SPICED CAULIFLOWER, SPICED ROMESCU SAUCE, MACADAMIA CRUMBS GF, VEGAN	29

## DRY AGED BEEF

DRY-AGED IN OUR CABINETS, SERVED WITH CARAMELISED SHALLOTS & DRESSED WATERCRESS AND YOUR CHOICE OF SAUCE GF	
FLANK STEAK, 200 DAY GRAIN FED ANGUS (300GM)	42
<i>A LEAN, FLAT STEAK. HIGH FLAVOURED WITH SOME CHEW. BEST ENJOYED MEDIUM RARE AND SLICED AGAINST THE GRAIN.</i>	
KING HENRY CUT RIBEYE, KANGARILLA GRAIN FED 300 DAYS (600GM)	87
<i>WELL MARBLED, WITH AN EYE OF FAT PRESENT. COOKED WITH THE FAT ON. ALLOW 45 MINUTES FOR MEDIUM RARE.</i>	
TENDERLOIN EYE FILLET, 1000 GUINEAS SHORTHORN BEEF 200 DAY GRAIN FED (200GM)	55
<i>LEAN, EVENLY MARBLED STEAK, VERY TENDER.</i>	
SCOTCH FILLET STEAK GREAT SOUTHERN PINNACLE PASTURE FED (300GM)	55
<i>DRY AGED IN HOUSE, FATTY, WELL MARBLED STEAK. FLAVOURFUL.</i>	
ADDITIONAL SAUCES GF	4
CHIMICHURRI	
RED WINE JUS	
BESPOKE BUTTER	
CIDER SEEDED MUSTARD	

## ON THE SIDE

9 EACH OR 3 FOR 24	
BROCCOLINI & GREEN BEANS, SPICED ALMOND GF	
TRIPLE COOKED HASSELBACK POTATO, SOUR CREAM CHIPS, BURNT ROSEMARY SEA SALT, AIOLI	
CORN COBS, FERMENTED CHILLI DRESSING GF	
BABY COS LEAVES, BLUE CHEESE DRESSING, BACON CRUMBS GF	

## SWEET

MANGO & PASSIONFRUIT CURD RIPPLED ICE CREAM, MERINGUE, STRAWBERRIES GF	15
CHOCOLATE, HAZELNUT & FEUILLETINE GATEAUX	15
BAKED NEW YORK CHEESECAKE, LEMON ASPEN SYRUP	15
PINA COLADA BOMBE, WOOD ROASTED PINEAPPLE SALSA GF, DF, V	15
LOCAL ARTISAN CHEESE (50GM), SERVED WITH BAROSSA BARK, FRESH APPLE, & CELERY BLUE, CHEDDAR, GOAT OR BRIE	
14 FOR 1 OR 34 FOR 3	