

# BESPOKE

WINE BAR & KITCHEN

## LUNCH

### BURGERS AND SANDWICHES

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|---|----|
| <b>BESPOKE CHEESEBURGER</b>   | 24 |
| ANGUS PURE BEEF PATTY, AMERICAN CHEDDAR, PICKLES, CREMA, ONION, HOUSE-MADE TOMATO KETCHUP, SOFT BUN |    |
| <b>DUCK EGGS</b>  | 18 |
| GRAIN BREAD, WATERCRESS, MAYONNAISE, HOUSE-MADE TOMATO RELISH                                       |    |

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### LEAVES, CURED & SOUP

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| <b>CAESAR</b>  | 18 |
| ROMAINE LEAVES, PANCETTA, SHAVED PARMESAN, HERB CROUTONS, SOFT BOILED EGGS |    |
| <b>CHARCUTERIE PLATE</b>   | 39 |
| SECTION HOUSE-CURED MEATS, RILLETTES, PATE, CHEDDAR, PICKLES, CRUST BREAD  |    |
| SA SEAFOOD CHOWDER, DILL CRÈME FRAÎCHE, CROSTINI                           | 25 |

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### MAIN

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| GNOCCHI, KING MUSHROOMS, NASTURTIUM PESTO, STRACCIATELLA CHEESE                    | 29 |
| COAL ROASTED MARKET FISH, MACADAMIA & GREEN HARISSA, BUSH TOMATO YOGHURT, KOHLRABI | 37 |
| PORK CHOP SCHNITZEL, REMOULADE, CRESS SALAD,                                       | 38 |
| 30 DAY AGED ANGUS PURE STRIPLOIN, STEAK FRITTES & HERB BUTTER (280GM)              | 37 |

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### ON THE SIDE

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| FAT CHIPS WITH AIOLI   |      |
| BUTTER LETTUCE, WALNUTS, GRAPES, APPLE, RADISH, MUSTARD DRESSING | 10.5 |
| BROCCOLI & BRUSSELS SPROUTS, FERMENTED CHILI & THYME, BUTTER     | 10.5 |
| VINAIGRETTE  | 10.5 |

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### SWEET

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| CHEESE PLATE- A SELECTION OF SA CHEESES, LAVOSH & CONDIMENTS | 28 |
| 64 % DARK CHOCOLATE BROWNIE, SALTED CARAMEL                  | 19 |
| BAKED CHEESECAKE, COMPOTE, JERSEY CREAM                      | 19 |

# BESPOKE

WINE BAR & KITCHEN

## DINNER

### SNACKS

|  |    |
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| SOURDOUGH & HOUSE CHURNED BUTTER                                       | 7  |
| DRY AGED HAND CHOPPED BEEF TARTARE, EGGPLANT CREMA, PICKLES, CRACKER   | 16 |
| KINGFISH CEVICHE, LECHE DE TIGRE , BURNT MANDARIN, GRILLED PADRON      | 21 |
| HOUSE MADE CHARCUTERIE PLATE FOR 2, RILLETES, PATE, PICKLES, PRESERVES | 34 |
| PATE EN CROUTE, SWEET SOUR PRUNES, DILL PICKLE                         | 17 |
| BOSTON BAY PORK CROQUETTE, SAUCE GRIBICHE, CELERY SALAD                | 11 |
| SAUSAGE SANGA, MILK BREAD, ONION RELISH & TOMATO SAUCE PER PIECE       | 7  |
| CURED SARDINES ON TOAST, WILD FENNEL BUTTER , TOMATO                   | 9  |
| FRIED POTATO & SMOKED SCALLOP  | 16 |

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### OYSTERS

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|----------------|-----|
| PREPARED DAILY | M/P |
|----------------|-----|

### PLATES

|   |    |
|---|----|
| COAL ROASTED MARKET FISH, MACADAMIA & GREEN HARISSA, BUSH TOMATO YOGHURT, KOHLRABI    | 37 |
| GNOCCHI, KING MUSHROOMS, NASTURTIUM PESTO, STRACCIATELLA CHEESE                       | 29 |
| SPENCER GULF U/6 PRAWNS, WHEY & PRAWN BUTTER, KARKALLA                                | 44 |
| PORT LINCOLN OCTOPUS, FENNEL PUREE, FERMENTED CHILI & HERBS, WHIPPED LARDO            | 28 |
| "NOMAD FARM" CHICKEN, MUSTARD & GREEN CHILI, BROCCOLI, CORN, CHICKEN SAUCE            | 35 |
| MCLAREN VALE LAMB RIBS, RIVER MINT SAUCE, LAMB & MUSTARD AIOLI, SALTBUSH BEETROOT JAM | 37 |
| BOSTON BAY PORK LOIN CHOP, APPLE SAUCE, CURRANTS, RADISHES                            | 36 |
| SMOKED & ROASTED ½ GREAT OCEAN ROAD DUCK FOR 2, BURNT HONEY GLAZE, BROKEN SEMOLINA    | 86 |

### DRY AGED BEEF

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| 28 DAY AGED ANGUS PURE SCOTCH FILLET (250 GM)  | 39  |
| 30 DAY AGED ANGUS PURE STRIPLOIN (280GM)   | 37  |
| 45 DAY AGED MOUNT COMPASS WAGYU (600GM)  | 160 |
| 32 DAY AGED KANGARILLA RUMP (250GM)  | 35  |
| 60 DAY AGED 9 YEAR OLD BEEF T BONE (600GM)   | 78  |
| 45 DAY AGED KANGARILLA KING HENRY CUT RIB (450GM)  | 71  |
| 90 DAY AGED RIB OF BEEF (1.5KG)  | 190 |
| ALL STEAKS SERVED WITH BURNT ONION PUREE & WATER CRESS, CHOICE OF CHIMICHURRI, BESPOKE HERB BUTTER OR SMOKED BONE MARROW JUS |     |

### ON THE SIDE

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|---|---|
| HAND CUT POTATO CHIPS, AIOLI, KETCHUP                               | 9 |
| TWICE FRIED HASSLE BACK POTATO IN TALLOW, SMOKED SOUR CREAM & CHIVE | 9 |
| BUTTER LETTUCE, WALNUTS, GRAPES, APPLE, RADISH, MUSTARD DRESSING    | 9 |
| BROCCOLI, FERMENTED CHILI & THYME, BUTTER VINAIGRETTE               | 9 |

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### SWEET

|   |    |
|---|----|
| APPLE MILLE FEUILLE, APPLE & WALNUT ICE-CREAM, HONEY MOUSSE               | 15 |
| DOUBLE BAKED CHOCOLATE CAKE, WATTLE SEED & PRALINE CREAM DIPLOMAT, CHERRY | 15 |
| PEAR & BLUEBERRY TART, FRANGIPANE & CULTURED CREAM                        | 15 |
| CHEESE PLATE: TODAY'S SELECTION, PRESERVES, HONEYCOMB, FRUIT SOUR DOUGH   | 28 |

Please advise your waitstaff of any dietary requirements

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