

BESPOKE

WINE BAR & KITCHEN

MOTHER'S DAY LUNCH, SUNDAY 9 MAY 2021

2 COURSES 49 | *CHOICE OF STARTER & MAIN, OR MAIN & DESSERT*

3 COURSES 65 | *STARTER, MAIN & DESSERT*

TO START

YOUR CHOICE OF

BEETROOT CURED OCEAN TROUT, SEA SALT CRUMPET, CHERVIL CRÈME

BEEF CARPACCIO, BLACK AND WHITE GARLIC CREMA, CAVE AGED IL LUPO CHEESE

ANCIENT GRAINS, WOOD ROASTED PUMPKIN, LABNE, SALTED PEPITA PRALINE

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MAIN COURSE

YOUR CHOICE OF

300G DRY AGED PASTURE FED PORTERHOUSE STEAK, WOODFIRED BEANS, CHIMMI CHURRI

200G HARISSA BRUSHED MARKET FISH FILLETS, CHARRED LEMON, SUGAR SNAPS

QUARTER NOMAD FARMS CHICKEN, SAVOY PUREE, HOUSE CURED GUANCIALE AND BRUSSELS SPROUTS

ALMOND SPIKED CAULIFLOWER, WOOD SMOKED ROMESCU SAUCE, MACADAMIA DUKKAH

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ON THE SIDE

9 EACH OR 3 FOR 24

RUSTIC CHIPS, TOSSED IN BLACK GARLIC SALT, AIOLI

BROCCOLI, FERMENTED CHILLI BUTTER

TALLOW ROASTED HASSLEBACK POTATOES

BABY GEM LETTUCE, DILL, RADISH BUTTERMILK DRESSING

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SWEET

YOUR CHOICE OF

SMASHED PAVLOVA, PASSIONFRUIT CURD, ROSELLA SYRUP

WARMED CHOCOLATE BROWNIE, MASCARPONE, CARAMEL POPCORN

ADDITIONAL 9 PER PERSON - SELECTION OF ARTISAN SOUTH AUSTRALIAN CHEESE, PICKLES, LAVOSH AND BREADS