

FOOD MENU

SNACKS

sonoma sourdough, coppertree farms butter	6ea
mt zero olives, garlic, chilli, rosemary	10
fried polenta gems, pecorino, aioli (5pc)	16

RAW & CURED

sydney rock oysters, sunrise lime mignonette, lemon	7ea
bruschetta, white anchovy, onion jam, fennel (2pc)	24
wagyu bresaola, horseradish, burnt honey & sunflower kernel	26
jamon iberico bellota, guindilla pepper, pane carasau	45

The legendary Eau-de-Vie

PRAWN SANDO 24

corn, avocado, cocktail mayo

PLATES

mushroom trio arancini, parmesan, whipped goats cheese - 3pc	22
roasted pumpkin tart, caramelised onion, feta - 3pc	22
cheeseburger croquettes, secret sauce - 3pc	24
fried eggplant, chargrilled banana pepper, truffle honey	24
burrata, heirloom & pickled tomatoes, balsamic glaze, pine nut crumb	28
short rib sausage roll, king brown mushroom, swiss cheese	28

"FEED ME" 59PP

chef's selection (min 2 persons)

SWEET

roasted chestnut tiramisu	22
chocolate & talisker whisky parfait, cocoa nib, pear, kaitifi	22

All card payments will incur a transaction fee: MasterCard Credit 1.4% | MasterCard Debit 0.8%
VisaCredit 1.5% | Visa Debit 0.8% | and Amex 1.5% | Speakeasy Group App 1.5%
Sundays and Public Holidays incur a 15% surcharge.

FOOD MENU

DELI

CHARCUTERIE

smoked mortadella 80g spiced pork sausage - lp's quality meats, chippendale, nsw	19
capocollo 40g, dry-cured pork neck - quattro stelle, sydney, nsw	19
basque saucisson 40g pork, garlic & espelette salami la boqueria, french's forest, nsw	19
jabali salami 40g wild boar & pimenton, la boqueria, frenchs forest, nsw	19
prosciutto di parma 40g, 18 month cured - emilia-romagna, italy	19
wagyu bresaola 30g tajima wagyu - riverina, nsw	19

CHEESE

délice de saint cyr cow's milk - normandy, france	17
crottin de chèvre goat's milk - picandine, france	17
onkaparinga ash brie cow's milk - adelaide hills, sa	17
king river gold washed rind cow's milk - milawa, vic	17
berry's creek oak blue cow's milk - gippsland, vic	17
old witch swiss cow's milk - st. gallen, switzerland	17
bay of fires cloth bound cheddar cow's milk - bay of fires, tas	17

MIXED PLATE 45 | 75 | 120

choose either 3, 5 or 9 cheeses and meats from our curated offering.

TINNED

olagasti anchovy, biscay, spain	30
espinaler mussels, barcelona, spain	30

Eau-de-Vie Sydney takes every possible precaution when catering to dietary requirements however cannot guarantee the absence of egg, nut, soy, milk, wheat, fish and shellfish from anything produced in our kitchen. Serious or threatening dietaries require a reservation and a minimum 48 hours notice prior to attending.