



FOOD MENU

SNACKS

sonoma sourdough, coppertree farms butter	6.5
chilli & jalapeno corn kernels	5
mt zero olives, garlic, chilli, rosemary	10.5
fried polenta gems, pecorino, aioli (5pc)	17

RAW & CURED

sydney rock oysters (a), sunrise lime mignonette, lemon	7ea
bruschetta, cantabrian anchovy (i), onion jam, fennel (2pc)	28
wagyu bresaola, horseradish, burnt honey & sunflower kernel	26
jamon iberico bellota, guindilla pepper, pane carasau	48

The legendary Eau-de-Vie

PRAWN SANDO (i) 26
corn, avocado, cocktail mayo

PLATES

mushroom trio arancini, parmesan, whipped goats cheese - 3pc	24
roasted pumpkin tart, caramelised onion, feta - 3pc	24
cheeseburger croquettes, secret sauce - 3pc	26
fried eggplant, chargrilled banana pepper, truffle honey	24
burrata, heirloom & pickled tomatoes, balsamic glaze, pine nut crumb	29
short rib sausage roll, king brown mushroom, swiss cheese	30

"FEED ME" 65PP

chef's selection (min 2 persons)

SWEET

roasted chestnut tiramisu	24
chocolate & talisker whisky parfait, cocoa nib, pear, kaitifi	24
caramel & white chocolate cheesecake, toffee crumb	24

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.

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DELI

CHARCUTERIE

smoked mortadella 80g spiced pork sausage - lp's quality meats, chippendale, nsw	20
capocollo 40g, dry-cured pork neck - quattro stelle, sydney, nsw	20
basque saucisson 40g pork, garlic & espelette salami la boqueria, french's forest, nsw	20
jabali salami 40g wild boar & pimenton, la boqueria, frenchs forest, nsw	20
prosciutto di parma 40g, 18 month cured - emilia-romagna, italy	20
wagyu bresaola 30g tajima wagyu - riverina, nsw	20

CHEESE

lingot d'argental cow's milk - rhone-alpes, france	18
crottin de chèvre goat's milk - picandine, france	18
onkaparinga ash brie cow's milk - adelaide hills, sa	18
king river gold washed rind cow's milk - milawa, vic	18
berry's creek oak blue cow's milk - gippsland, vic	18
Comte 12 months aged cow's milk - franche-comte, france	18
bay of fires cloth bound cheddar cow's milk - bay of fires, tas	18

MIXED PLATE 48 | 79 | 130

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

TINNED

olagasti anchovy, biscay, spain (i)	32
espinaler mussels, barcelona, spain (i)	32

(a) Australian (i) Imported

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.