

FOOD MENU

SNACKS

sonoma sourdough, coppertree farms butter	6.5
chilli & jalapeno corn kernels	5
mt zero olives, garlic, chilli, rosemary	10.5
pork crackling, pink pepper, davidson plum	6
charred cabbage skewer, fermented chilli	11.5
scotch egg, paprika, black garlic aioli	17
roasted bone marrow, charred herb salsa, crostini	17
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
huevos rotas: prosciutto, kipfler crisps, poached egg, salsa roja	24

PLATES

mushroom trio arancini, parmesan, whipped ricotta - 3pc	18
meredith's goats curd and pickled beetroot tart - 3pc	22
prawn sando (a), gribiche, iceberg lettuce, finger lime - 2pc	35
fried chicken, guindilla pepper, howies hot sauce	17
roasted camembert, confit garlic, rosemary honey	22
burrata, heirloom & pickled tomatoes, balsamic glaze, pine nut crumb	28
beef & nduja sausage roll, bush tomato chutney	25

"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.