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
sydney rock oysters (a), sunrise lime mignonette	7ea

PLATES

meredith's goats curd and pickled beetroot tart - *3pc*	22
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
burrata, heirloom & pickled tomatoes, balsamic, pine nut crumb	28
charred cabbage skewer, fermented chilli	11.5
mushroom trio arancini, parmesan, whipped ricotta - *3pc*	18
roasted bone marrow, charred herb salsa, crostini	17
scotch egg, paprika, black garlic aioli	16
prawn sando (a), gribiche, iceburg lettuce, finger lime - *2pc*	35
fried chicken, guindilla pepper, howies hot sauce	17
roasted camembert, confit garlic, rosemary honey	22
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:
VisaCredit 1.5% | Visa Debit 0.8% | and Amex 1.5% | MasterCard Credit 1.4% | MasterCard Debit 0.8%
Sundays and Public Holidays incur a 15% surcharge

FOOD MENU

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.