

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

ROASTED BONE MARROW 17

Add a slice of Sourdough 5 Add a shot of Talisker 10yr and make it a luge! 23

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
scotch egg, paprika, black garlic aioli	16
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
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

Weekend and Public Holidays incur a 15% surcharge

FOOD MENU

DELI

CHARCUTERIE

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

CHEESE

brillat-savarin triple creme cow's milk - Cote-d'Or, 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.