

FOOD MENU

SNACKS

sonoma sourdough, coppertree farms butter	4ea
salted valencia almonds	8
mt zero olives, garlic, chilli, rosemary	10
school prawns, spicy salt, finger lime aioli	22
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
tequila-smoked salmon, patrón silver, lemon, caper	26
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
shiitake tart, creamed leek, ricotta salata - 3pc	22
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

foie-rero rocher - 2pc	26
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.

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DELI

CHARCUTERIE

smoked mortadella 100g spiced pork sausage - lp's quality meats, chippendale, nsw	19
capocollo 50g, dry-cured pork neck - quattro stelle, sydney, nsw	19
basque saucisson 50g pork, garlic & espelette salami la boqueria, french's forest, nsw	19
jabali salami 50g wild boar & pimenton, la boqueria, frenchs forest, nsw	19
prosciutto di parma 50g, 18 month cured - emilia-romagna, italy	19
wagyu bresaola 40g tajima wagyu - riverina, nsw	19

CHEESE

délice de saint cyr cow's milk - normandy, france	16
crottin de chèvre goat's milk - picandine, france	16
rodolphe le meunier soumaintrain cow's milk - burgundy, france	16
king river gold washed rind cow's milk - milawa, vic	16
berry's creek oak blue cow's milk - gippsland, vic	16
section 28 mont priscilla cow's milk - adelaide hills, sa	16
bay of fires cloth bound cheddar cow's milk - bay of fires, tas	16

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
nardin smoked anchovies, cantabria, spain	42

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.