

RAW BAR

Ned's baked sourdough baguette with Vesper tomato butter 4.5
Sydney Rock's oysters with Mediterranean ponzu 5ea
Mozzarella with Yarra Valley salmon caviar & "colatura di alici" 25
Tuna "crudo" with spicy citrus salad 20.5
House cured swordfish, baby fennel & pickled grape 19.5
Fresh mussels escabeche, tarragon & black garlic fougasse 19
Warm scampi, lardo, lemon & rosemary 22ea
Marinated seasonal vegetables with buffalo yoghurt tzatziki 15

ENTRÉE

Vesper open Spanakopita 23
Chilled gazpacho, olive oil poached mackerel & pan Catalan 25
Char grilled baby octopus, chicory, fava beans & chorizo oil 24
Sardinian fregola with saffron braised abalone & pecorino cheese 33
Buffalo ricotta & polenta ravioli, asparagus & olive jam 27

MAINS

Stuffed eggplant with freekeh, summer squash & pomegranate 30
Red snapper fillet, potato & caper puree, preserved lemon salmoriglio 36.5
Whole baked "catch of the day" with seven olives ragout, potato crisp MP
Lamb cutlet with pistachio and grain mustard crust, artichoke skordalia 39.5
Black Angus picanha, bullhorn pepper harissa, garlic & sherry vinaigrette 38.5

SIDES

Steamed potato with 'sofrito' & Sicilian pangrattato 14
Heirloom tomatoes, three melons, fresh oregano & feta 16.5
Seasonal herbs & green leaves salad with plum dressings 12

DESSERT

Peaches & Wine 15
Rosé poached peaches, lychee sorbet & olive oil sponge

Coffee & Cream 15
Coffee ice cream & granita with amaretto brioche

Flaó 16
Goat's milk cheesecake, anise & lemon verbena

*Prices are subject to change ** 10% surcharge applies on Public Holidays.*