VESPER
BISTRO & BAR

A LA CARTE MENU

RAW BAR

Ned's sourdough with Vesper olive oil butter 5

Oysters with Mediterranean ponzu 5.50ea.

House cured swordfish, pomegranate, Padron peppers emulsion 20

Mussels escabeche, tarragon & black garlic fougasse 19

Buffalo yoghurt tzatziki with house pickled vegetables 15

Mozzarella, Yarra Valley salmon caviar & "colatura di alici" 25

Hiramasa kingfish "crudo" with spicy citrus salad 22

Brandada de bacalao, oyster mayonnaise & savoury churros 21

BBQ tuna, halloumi saganaki 23

ENTRÉE

Vesper open Spanakopita 25

Mushroom ravioli, smoked burrata & red cabbage 30

Scallops risotto, bottarga & crustacean ristretto 34

Char grilled octopus, chicory, fava beans & chorizo 29

Mackerel, pan Catalan, tomato & capsicum gazpacho 25

MAINS

Stuffed eggplant,

with freekeh, malt glazed squash & beetroot 34

Blue eye cod,

saffron cauliflower "cous-cous", preserved zucchini 43

Red snapper fillet,

with seven olives ragout and potato crisps 42

"Fish and Chips"

rockling fillet, prawn, seaweed, saffron bearnaise & fries 42

Herb stuffed chicken supreme

Jerusalem artichoke, capers & clementine 36

Slow cooked lamb neck,

pistachio crusted brisket, artichoke skordalia 45

SIDES

Kiplfler potato, rocket "chermoula" & mustard dressing 16

Roasted rainbow carrots, chickpea & sesame, juniper 16

Seasonal herbs & green leaf salad with plum vinaigrette 12

"THE VESPERIENCE"

6 DISH TASTING MENU 95PP

10 DISH TASTING MENU 130PP

DESSERT

Goat's milk flaó, star anise & lemon verbena 16

Coffee mousse & granita, cream & amaretto brioche 16

Torta Caprese, sour cherry & dates ice-cream 17

***Sample menu - Prices are subject to change **10% surcharge applies on Public Holiday*