

MENU

Lunch 12pm-3pm, Dinner 5:30pm-9pm

Warm sourdough, cultured butter, puffed grains V, DFO, VGO	6
Fried pickles, burnt chilli aioli V, DF	12
Carrot crackers, smoked tarama, roe & chives DF	17
Comté jaffle, served with pickles & fries V	19
Yellowfin tuna, green apple, daikon, ginger, smoked soy, coastal herbs DF, GF	22
Honey glazed chicken lollipop, miso mayo DF	14
Roast sugarloaf cabbage, smoked almond, cured egg yolk, cod roe emulsion DF, GFO, VO	18
Hasselback nicola potatoes, prosciutto coppa, mushroom XO, anchovy aioli VO,GF	21
~	
Selection of salumi, mustard fruits, grilled bread DF, GFO- serves 2	29
Salt-baked carrots, teriyaki, leeks, sweetcorn custard, furikake V	26
Risotto style squid ink casarecce, cuttlefish, tomato butter, chilli, garlic crumbs	27
Barramundi, charred onion, zucchini, sherry caramel, puffed grains, wakame GF,DF	29
Wagyu cheeseburger, swiss cheese, house ketchup, pickle, fries GFO	25
Steak frites - 250g Top Sirloin, Riverina Angus MSA , fries, red wine sauce DF	32
220g Southern Prime Sirloin GF, DF	38
300gm Scotch Fillet, pasture fed Pinnacle GF, DF choice of sauces / diane GF / mustards GF, DF / peppercorn GF	58

SIDES

House salad, radicchio, cucumber, radish, shallots, mint V, VG, GF, DF	12
Charred broccolini, Meredith feta, shaved almonds, preserved lemon V, GF, VGO, DFO	14
Shoestring fries, roasted garlic mayo V, GF, DF, VGO	10

LUNCH OFFER

2 COURSE MENU

+ DRINK \$55

Choose two courses from our menu
on the left with a glass of draft beer or
house wine for \$55 per person.

*Excludes selection of salumi, 220g Sirloin
& 300gm scotch fillet

DESSERTS

Sheep's yoghurt cheesecake, milk skin, lychee, lime leaf ice cream, macadamia V, GF	15
Bittersweet chocolate pave, orange, choc crackle, almond sorbet V, GF	15
Local & International cheeses, grapes, hive honey, lavosh & oat crackers V, GFO	29

BE RESPONSIBLE

<i>Dry Month</i> blueberry, ginger, soda, sweet & sour	10
<i>Golden Triangle</i> orange, pineapple, lemon, angostura, tonic	10

COCKTAILS

<i>Champagne Cocktail</i> martell vs, angostura bitters, sparkling wine, sugar cube	19
<i>Aviation</i> tanqueray, luxardo maraschino, fresh lemon	20
<i>Vesper</i> tanqueray, ketel one, lillet blanc	20
<i>Hemingway Daiquiri</i> pampero blanco, luxardo maraschino, lime, grapefruit	20
<i>Mint Julep</i> buffalo trace bourbon, mint, sugar cube	19
<i>New York Sour</i> Bulleit rye whiskey, sweet & sour, egg white, red wine	20
<i>Garibaldi</i> campari, fresh orange juice	19

BEER & CIDER

<i>DRAFT</i>	
Sydney Beer Co Lager	10
Young Henrys Newtowner Pale Ale	10
<i>BOTTLE</i>	
James Boag's Premium Light	8
Young Henrys Natural Lager	10
Kirin Megumi Lager	11
James Squire 150 Lashes Pale Ale	11
Lord Nelson Three Sheets Pale Ale	11
<i>CIDER</i>	
The Hills Apple Cider	11

ESQUIRE
BAR + BISTRO

  @esquireattheqvb