

Dear Sainte Eloise

SAMPLE MENU

Bread 5 | Olives 5

Oysters 4.5

Roe boats 5

Mr. Cannubi's Fiocco 17 | Pino's wagyu bresaola 17

Smoked mussels on toast 12

Zucchini flowers, romesco, pecorino 16

Padron peppers, buffalo ricotta, pineapple vinegar 16

Burrata, pickled nectarine, roquette oil 20

Heirloom tomato, smoked mozzarella, purple basil, vincotto 19

Maltese squash, cashew, prawn XO, pepitas 18

Fusilli, braised snake beans, kalamata olive 25

Malloreddus, creamed corn, n'duja, shallot 26

Pacific Reef Cobia, farro, celery, saffron yoghurt 29

Cowra lamb chops, charred peppers, horseradish 35

Leaf salad 7

FEED ME 50 | FEED ME MORE 65

Dear Sainte Éloise

Pavlova, mango, cream, black sesame 13

Dark chocolate mousse, cherries, honeycomb 13

Tarrago River Triple Cream Brie, Gippsland, Victoria 14

Bay of Fires Cheddar, St. Helens, Tasmania 16

Charlton's Choice Buffalo Blue, Gippsland, Victoria 14

Jester Washed Rind, Adelaide Hills, South Australia 17

Kracher 'Cuvée Beerenauslese' - Burgenland, Austria 15

Sanchez Romate Pedro Ximénez - Jerez, Spain 16

Dear Sainte Éloise T-shirts and Totes

We now have both DSE T-shirts and totes for sale - \$25 totes & \$30 tees

Summer Night Markets with Kylie Kwong

DSE will be joining the night markets at Carriage Works this year, curated by Kylie Kwong - 15th of Feb. Keep your ears peeled.

\$25 PASTA LUNCH

Friday – Sunday from 12-3PM

Snack, Pasta, Salad + Glass of Wine