

## Cheese.

One 14 Three 38

The Pines Triple Cream Brie (*Cow*) Kiama, NSW

Holy Goat 'La Luna', Soft (*Goat*) Castlemaine, VIC

The Long Paddock 'Banksia' Semi-Hard (*Cow*) Castlemaine, VIC

Manchego DOP, Hard (*Sheep*) Basque La Mancha, Spain

Fourme d'Ambert Blue (*Cow*) Auvergne, France

## Dessert.

Lemon Pavlova + Passionfruit + Apricot + Basil 16

Chocolate + Coffee + Hazelnut + Frangelico 18

Pistachio + Cherry + Almond + Ginjinha 24

Sweet Belem Portuguese Tart + Cinnamon 11

## Dessert/Fortified Wine.

2017 Heggies 'Estate' Botrytis Riesling, Eden Valley 12 glass

1997 Château d'Arche, Semillon Blend, Sauternes 24 glass

NV Henriques et Henriques 10 y.o Malvasia Madeira 16 glass

NV Taylors 'Fine Tawny' Port, Oporto, Portugal 14 glass

## Tea Totaler Tea - 7

*T Totaler is a Sydney based artisanal tea company specialising in loose leaf teas.*

French Earl Grey

Australian Sencha Green

Organic Unwind

*Coffee is also available*

bibo

*bibo is available for private functions in our Upstairs Dining Room and Courtyard.*

*Email [events@bibowinebar.com.au](mailto:events@bibowinebar.com.au) to find out more.*

### Snacks.

- Marinated Olives 9  
Artisanal Bread + Alto Olive Oil 6  
Smoked Mackerel Pâté + Toast 14  
Scallop + Rosemary Skewer 9 each  
Parmesan + Mushroom Gougère 8 each  
Pasteis de Bacalhau 6 each  
Flambé chorizo 15

### Share Plates.

- Spring Vegetable Tartare 21  
Hiramasa Kingfish Cru + Calamansi + Finger Lime 29  
Shark Bay Blue Swimmer Crab + Kohlrabi + Celeriac + Sesame 31  
Arroz de Tomate + Leek + Green Tomato + Espelette Pepper 32  
Market Fish + Kalamata Olive + Capsicum + Asparagus MP  
Grimaud Duck Breast + Sugar Loaf Cabbage + Fig + Porto Jus 46  
Sovereign Lamb Backstrap + Sobrassada + Baby Carrot + Turnip 44

### Side dishes.

- Baby Cos + Mandarin + Walnut 13  
Piri Piri Broccolini 17  
Cauliflower + Eschalot + Queso de Cabra 19  
Kipfler Potato + Tomato + Garlic Chive + Buttermilk 17

bibo

food wine vibes

The bibo menu is a collaboration of traditional Portuguese cuisine, modern French cooking techniques with an emphasis on local produce. Below is a list of producers that we are proud to showcase on our menu:

Two Providores Uvanegra Express Wholesalers La Boqueria  
Game Farm Poulos Bros Seafood Eustralis  
Sweet Belem Cake Boutique

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### Signature Chef's Share Menu - 80 pp

- Smoked mackerel pâté  
Hiramasa Kingfish Cru + Calamansi + Finger Lime  
Pasteis de Bacalhau  
Flambé chorizo  
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Grimaud Duck Breast + Sugar Loaf Cabbage + Fig + Porto Jus  
Cauliflower + Eschalot + Queso de Cabra  
Baby Cos + Mandarin + Walnut  
-  
*- add cheese course 12 pp -*  
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Lemon Pavlova + Passionfruit + Apricot + Basil