

ETHOS

DELI + DINING ROOM

Ethos deli - In 1700 the German food company Dallmyr created the first ever delicatessen. The first delicatessen hit New York in the late 1880s, serving the German – Jewish population and creating the kosher deli. There were once 1500 of these delicatessens. Now only 13 exist in the whole of America. With a strong connection to the Eastern European style deli, Ethos follows a similar formula with a modern take on an old school New York deli. We sell some NY deli favourites of our as well as Eastern / European cakes & breads from Melissa's childhood. Our hand made charcuterie & smoked small goods, from the whole butchered animal, play an integral part to the deli. Our nose to tail approach sees us use every morsel of the respected animal we have butchered, and we use it across the deli and dining room. It's not all about meat though, we strive for a balance between the two. We seek blemished wonky vegetables that taste amazing but will never make it to the supermarket shelf. We pickle & preserve our seasons so we always have a larder to work within. In our deli, we believe in a minimal carbon footprint. Our soft drinks are all hand-made and bottled in house. Our straws are uniquely made from wheat & our bottles are all recycled in house. Our packaging is biodegradable and compostable. Our packaged small goods all come in compostable material made from rice, potato and corn derivatives as we move completely away from plastics that don't ever break down in the earth.

Ethos dining room is a bespoke dining space on George Street, East Fremantle, showcasing a modern menu from Chef Meliss Palinkas with Eastern European influence and dishes that pay homage her Hungarian & German heritage. With a focus on seasonal produce with low food miles, we are following our philosophies around zero waste and working harder than ever to reduce our impact on the planet.

Our wine list by co-owner Susan Whelan has been curated from our West Australian wine regions from wineries that follow our Ethos of sustainability. Our wines are a mix of minimal intervention, natural, organic and sustainable viticulture practices that travel no further than our own state. We are passionate about show casing our wonderful Western Australian wine varietals.

Our selection is focused on wine makers that apply sustainable viticulture techniques wherever possible without comprising the quality of produce, yet minimising the impact on the environment. The selection encompasses some of the earliest pioneers on wine making in the region to some of the best young guns of wine.

On our Bar Our cocktails are inspired by kitchen waste such as spent apple peel & core, banana skins & citrus peel. The cocktails are elegant & intricate, bespoke to Ethos and based around seasonality. Our house made non-alcoholic beverages are made in a similar fashion using spent stalk and whey from our yoghurt & sour cream to kick start the fermentation

Our Ethos is simple. We want to get back to a place where we lived simpler than we do today. Preserving, aging and finding a use for every part of every ingredient is part of it, but also progressive ways of becoming more sustainable to the planet in an industry that is known for more wasteful practices.



ENJOY A BEVERAGE

Cocktails

New York Sour
clarified bourbon, spent lemon, red wine 20

Garden Gimlet, gin , spent grapefruit liquer 20

Apple Scrap Manhattan
Ethos apple scrap liqueur, whiskey, rosso, bitters 21

Ethos Dirty Martini
Fermented mushroom, vodka, truffle oil 21

Ethos Negroni
Ethos citrus scrap bitter aperitif, rosso, gin 18

Gin & Ethos house made tonic 13

Wattleseed Cold Mac- Peach, vodka, vanilla, cold brew 21

Ethos House Spritz Selection 16

Strawberry top, ginger, sparkling,soda

Red wine liquer, sparkling, soda

Grapefruit liqueur, sparkling, soda



ENJOY A BEVERAGE

Beer

Colonial Small Ale	10
Colonial Pale Ale	12
Beerfarm asam Boi Gose	13
Shark Eye Stout Boston Brewing Co.	13
Bao Bao Milk Stout Black Brewing Co.	11
Custard & Co Original Cider	11
Boston Bay Tingle Top Ginger Beer	12
Gage Roads Yeah Buoy XPA 0.5%	10
Dingo Lager	10

Ethos No Waste Sodas

9

- *seasonal selection*

Try with gin, vodka, rum
or whiskey 16

Ice Teas

7

Lemon.

Peppermint,

Berry

Cold Press Juice

7.5

Orange

Apple

Green



ENJOY A VINO

A rotating list of minimal intervention, natural, organic and sustainable viticulture practices that travel no further than our own state

Sparkling & Pétillant Naturel

Ad Hoc Carte Blanc Prosecco Pemberton NV	13	59
Breakfree Bliss Bomb Pet Nat Swan Valley		65
Si Vintners Clemant Margaret River		78
Freo Easy Nat Pet Nat La Violetta Denmark		80

Rose

Victory Point 2022 Rose Margaret River	15	68
Amato Vino Sangiovese Rosato 2021 Margaret River		82

Orange

Cullen Amber 2019 Semillon Sauvignon Blanc Margaret River		79
La Violetta Lounge 2021 Great Southern		79
La Violetta Epice 2021 Great Southern		86
Goon Tycoon Red Headed Step Child 2021		63

Fortified

Elixyr Botanica unfiltered Vermouth Albany		10
Galafrey Tawny Port Mount Barker		9.5



ENJOY A BEVERAGE

White

Via Caves 2021 Chardonnay Margaret River	14	65
Streicker 2017 Sauvignon Semillon Bridgeland block MR	14	65
Breakfree Petite Blancs 2022 Chenin, Chard, Gewurtz' Swan Valley + MR		65
Amato Vino Space Girls 2021 Savagnin MR		92
La Violetta Fav 2021 Vermentino Frankland River		84
Skigh wines Abacus 2019 Fume Blanc Karridale		79
Tripe Escariot Muscat d'Alexandrie 2019 Margaret River		72
Low Boi Gruner Veltliner 2022 Mount Barker		79
The Next Hundred Years 2021 Riesling Great Southern		95
Frankland Estate 2021 Alter Weg Riesling Frankland River		85
Amato Vino Lava Sunset Verdelho 2021 - Margaret River		87
Tripe Escariot 2020 Chenin Karridale		70
Swan Valley Wines 'Warrine' Chenin Blanc 2021 Swan Valley		88
Wines Of Merritt 2020 Chenin Wilyarabrup		75
Mc Henry Hohnen 2020 Marsanne Roussanne Margaret River		85
Singlefile Chardonnay 2021 - Great Southern		75
Mc Henry Hohnen Calgardup 2018 Chardonnay Calgardup Brook		100
Freehand Sic Parvis Magna 2018 Semillon Forest Hill		96



ENJOY A BEVERAGE

Red

Montague 2021 Cabernet Sauvignon Margaret River	15 68
Millbrook 2021 Tempranillo Jarrahdale	14 65
LS Merchants 2020 Mataro Margaret River	85
Amato Vino 2020 Nebbiolo Wilyabrup	78
South By South West Super Margs 2020 Margaret River	86
Amato Vino 2018 Teroldego Margaret River	75
Franklin Estate Spatburgunder Pinot Noir 2020	68
Marq 2021 Tempranillo Margaret River	73
Lonely Shore 2019 Pinot Noir Manjimup	82
Freehand Audet Somnare 2017 Merlot Mount Barker	90
Skigh Wine Abacus 2019 Grenache Wilyabrup	72
Mc Henry Hohnen 2019 Grenache Syrah Mataro M River	85
Brave New Wines Shadenfreude 2018 Shiraz Great Southern	76
Wines of Merritt 2020 Syrah Wilyabrup	95
Mc Henry Hohnen 2018 Syrah Margaret River	110
Chouette Luluc 2020 Malbec Grenache Swan Valley	67
Single File Clemant V 2018 Shiraz, Grenache, Mataro Great Southern	92
Frankland Estate Smith Cullam Syrah 2018 Frankland River	160
Larry Cherubino The Yard Cabernet Sauvignon 2018 Frankland	84
Mc Henry Hohnen Hazel Vineyard 2015 Cabernet Sauvignon MR	140