

TO START

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| Baker Bleu Sourdough with CopperTree Salted Butter | 3 |
| 10g Calvisius White Sturgeon Caviar Tartlet | 49 |
| 100g Tin Calvisius White Sturgeon Caviar with Crème Fraîche and Potato Crisps | 460 |

ENTRÉE

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| Freshly Shucked Wagonga Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen) | 7 ea |
| Potato Rosti with Crème Fraîche and 30g Yarra Valley First Harvest Salmon Roe | 39 |
| - Substitute 30g Calvisius White Sturgeon Caviar | 147 |
| Sashimi of Paspaley Pearl Meat with White Soy Ponzu | 42 |
| Ceviche of Ben's Coral Trout with Lime, Chilli and Freshly Pressed Coconut Milk | 34 |
| Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar | 34 |
| Crudo of Pav and Heidi's Bigeye Tuna with Moroccan Eggplant and Harissa | 34 |
| Spicy Korean Style Tartare of Pav and Heidi's Bigeye Tuna with Gochujang, Sesame and Pickles | 34 |
| Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi | 26 |
| Elena's Buffalo Mozzarella with Grilled Bosc Pear, Hazelnuts and Vincotto | 32 |
| Salad of Consórcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough | 38 |
| Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Pomelo and Cashew | 42 |
| Confit of Bigeye Tuna Collar with Seaweed Noodles, Artisan Fish Sauce and Margaret X Cobram Estate Olive Oil | 32 |
| Pugs' New Season Mussels on Grilled Sourdough with Macadamia Cream and Native Togarashi | 28 |
| Fried Coral Trout Wings with Lime and Chilli Dressing | 28 |
| CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps | 32 |
| White Rocks Vitello Tonnato with Hand-Rolled Grissini | 35 |

WOOD FIRE GRILLED ENTRÉES

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| Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley | 26 |
| Globe Artichokes with Artichoke Cream, Pangrattato, Fennel and Ligurian Olive Salsa | 29 |
| Colin's Jersey Cheese with Slow Cooked Carrots and Malfroy's Honey | 32 |
| Coorong Pipis with Mexican XO and Garlic Shoots | 36 |
| King Brown Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste | 26 |
| Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil | 32 |
| Spencer Gulf King Prawns with Roast Pepper Salsa | 39 |
| Spicy Prawn, Scallop and Pork Sausages with Cucumber and Peanut Relish | 34 |

WOOD FIRE GRILLED FISH

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| Ben's Coral Trout with XO Butter | 59 |
| Ben's Red Throat Emperor with Peanut, Tomato and Chilli Salsa | 55 |
| Ben's Cattledog Cod with Fragrant Tomato and Curry Leaf Vinaigrette | 55 |
| Ben's Stripy Snapper with Roast Tomato and Kombu Butter | 55 |
| Pav and Heidi's Bigeye Tuna with Macadamia and Wattleseed Romesco | 55 |
| 750g Eastern Rock Lobster - Lime and Sambal Dressing - Mornay | 225 |

MAIN PLATES

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| Swiss Brown, Oyster and Field Mushroom Pie with Jerusalem Artichoke Puree (25 Minutes) | 42 |
| Crumbed Queensland Coral Trout with Celeriac Rémoulade | 59 |
| Rotisserie Sun Farms Sommerlad Chicken with Smoked Eggplant and Almond Dressing | 49 |
| Brent's Wollemi Duck Breast with Burnt Mandarin | 52 |
| Colin's Chermoula-Crusted Lamb Cutlets with Harissa | 49 |
| 220g CopperTree 60 Month Friesian Fillet with Red Curry Butter and Grilled Shallots | 59 |
| 350g CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin | 80 |
| 500g CopperTree 36 Month Grass-Fed Hereford Ribeye | 125 |
| 1kg CopperTree 36 Month Grass-Fed Hereford Ribeye | 250 |
| 210g David Blackmore Rubia Gallega Rump Cap | 90 |
| 240g David Blackmore Wagyu Rump with Anchovy Butter | 70 |
| 240g David Blackmore Wagyu Denver with Tarragon Salsa | 135 |
| 300g David Blackmore Wagyu Scotch Fillet with Chimichurri | 220 |

SIDES

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| Green Salad with Margaret Vinaigrette | 12 |
| Stix Farm Sugarloaf Cabbage with Black Vinegar and Chilli Oil | 12 |
| Grilled Cos with Sesame and Rice Wine Dressing | 14 |
| Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Olive Oil | 14 |
| Slow Cooked Peas with Anchovies, Chilli and Garlic | 14 |
| Grilled Kent Pumpkin with Sheep's Milk Yoghurt and Burnt Butter | 14 |
| Cauliflower and Gruyère Gratin | 19 |
| Wentworth's Twice Cooked Crisp and Creamy Potatoes | 16 |

*All credit and debit cards incur a surcharge at the rate of your provider.
Tables of 8 and over incur a 10% discretionary service charge.
Sunday surcharge 10%.
Public Holiday surcharge 15%.*