

## TO START

Baker Bleu Sourdough with CopperTree Salted Butter	3
Our Garlic Bread	14
10g Calvisius White Sturgeon Caviar Tartlet	49
100g Tin Calvisius White Sturgeon Caviar with Crème Fraîche and Potato Crisps	460

## ENTRÉE

Freshly Shucked Tuross Lake Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen)	7.50 ea
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42
Ceviche of Ben's Goldspot Trevally 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
Korean Style Sashimi of Bruce's Southern Flathead with Artisan Gochujang and Margaret Olive Oil	34
Crudo of Anthony's Deepwater Flathead with Salsa Macha and Lime Dressing	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 Ollasagasti Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Mango and Cashew	42
Confit of Bigeye Tuna Collar with Seaweed Noodles, Artisan Fish Sauce and Margaret X Cobram Estate Olive Oil	32
Fried Coral Trout Wings with Lime and Chilli Dressing	32
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

Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	26
New Season Asparagus with Asparagus Cream, Croutons 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	28
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil	34
Spencer Gulf King Prawns with Roast Pepper Salsa	39
Spicy Prawn, Scallop and Pork Sausages with Pickled Cucumber and Peanut Salad	34

## WOOD FIRE GRILLED FISH

Ben's Coral Trout with XO Butter	65
Pav and Heidi's Bigeye Tuna with Macadamia and Wattleseed Romesco	55
Bruce's Rock Flathead with Slow Cooked Zucchini, Chilli and Mint	55
Bruce's Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli	55
Bruce's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Olive Oil	65
Anthony's Breaksea Cod with Peanut, Chilli and Tomato Salsa	55
Anthony's Hapuka with Roast Tomato and Kombu Butter	55
Anthony's Snapper with Fragrant Tomato and Curry Leaf Vinaigrette	59
750g Eastern Rock Lobster - Lime and Sambal Dressing - Mornay	225

## MAIN PLATES

Swiss Brown, Oyster and Field Mushroom Pie with Jerusalem Artichoke Puree (25 Minutes)	42
Crumbed Queensland Coral Trout with Celeriac Rémoulade	65
Rotisserie Sun Farms Sommerlad Chicken with Smoked Eggplant and Almond Dressing	49
Hampshire Down Milk-fed Lamb with Rosemary and Anchovy Dressing	65
Brent's Wollemi Duck Breast with Burnt Blood Orange (30 Minutes)	52
240g White Rocks Veal Rump with Spinach Puree and Sage Butter	65
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
800g David Blackmore Rubia Gallega Sirloin	330
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	240

## SIDES

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
Wood Grilled Peppers with Red Wine Vinegar and Oregano	16
Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Olive Oil	16
New Season Green Beans with Anchovy Cream	16
Slow Cooked Peas with Anchovies, Chilli and Garlic	14
Roasted Jerusalem Artichoke, Parsnip with Sheep's Milk Yoghurt and Burnt Butter	16
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%.*

*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%.*