

TO START

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

ENTRÉES

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| Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen) - Appellation Wallis Lake - Wheeler's Merimbula | 7.50 ea 8.50 ea |
| Potato Rosti with Crème Fraiche and 30g Yarra Valley First Harvest Salmon Roe - Substitute 30g Black Pearl White Sturgeon Caviar | 39 147 |
| Sashimi of Paspaley Pearl Meat with White Soy Ponzu | 42 |
| Flinders Island Scallop Crudo with Seablite, Finger Lime and River Mint | 36 |
| 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 |
| Ceviche of Beau's Snapper with Lime, Chilli and Freshly Pressed Coconut Milk | 34 |
| Crudo of Anthony's Samson Fish 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 Yellow Peach, Vincotto and Hazelnuts | 32 |
| Salad of Consorcio 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 Cashews | 42 |
| 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

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| 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 Poached New Season Apricots 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

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| Ben's Coral Trout with XO Butter | 65 |
| Pav and Heidi's Swordfish with Green Grapes in Agrodolce | 55 |
| Pav and Heidi's Bigeye Tuna with Macadamia and Wattleseed Romesco | 55 |
| Bruce's Southern Garfish Yuzu, Green Olive, Parsley and Fermented Green Chilli | 59 |
| Bruce's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil | 65 |
| Beau's Snapper with Fragrant Tomato and Curry Leaf Vinaigrette | 59 |
| Anthony's Hapuka with Roast Tomato and Kombu Butter | 55 |
| Anthony's Red Snapper with Broadbean, Pistachio and Mint Salsa | 55 |
| 750g Eastern Rock Lobster - Lime and Sambal Dressing - Mornay | 270 |

MAINS

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| Swiss Brown, Oyster and Field Mushroom Pie with Jerusalem Artichoke Puree (25 Minutes) | 42 |
| Crumbed Southern Garfish with Smoked Tomato, Caper Salad and Umami Mayonnaise | 59 |
| Rotisserie Sun Farms Sommerlad Chicken with Smoked Eggplant and Almond Dressing | 49 |
| 240g White Rocks Veal Rump with Spinach Puree and Sage Butter | 65 |
| Brent's Wollemi Duck Breast with Grilled Sequoia Cherries and Vincotto | 52 |
| Colin's Chermoula-Crusted Lamb Cutlets with Harissa | 59 |
| 220g CopperTree 60 Month Friesian Fillet with Red Curry Butter and Grilled Shallots | 65 |
| 500g CopperTree 36 Month Grass fed Hereford Ribeye | 125 |
| 500g CopperTree 36 Month Grass fed Hereford Bone-In Sirloin | 135 |
| 300g David Blackmore Wagyu Scotch Fillet with Chimichurri | 240 |
| 240g David Blackmore Grassfed Mishima Skirt with Tarragon | 90 |
| Slow Cooked and Grilled David Blackmore Grassfed Mishima Short Rib with Espelette Pepper Vinaigrette | 70 |
| 800g David Blackmore Grassfed Mishima Sirloin | 370 |

SIDES

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| Mixed Leaf Salad with Margaret Vinaigrette | 12 |
| 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 Extra Virgin Olive Oil | 16 |
| New Season Green Beans with Anchovy Cream | 16 |
| Slow Cooked Peas with Anchovies, Chilli and Garlic | 14 |
| Corn Purée with Sheep's Yoghurt and Brown Butter | 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%.*

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