

TO START

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

Freshly Shucked Sydney Rock Oysters with Dessert Lime Salsa (½ Dozen or Dozen) - Appellation Pambula - Gary's Tathra	45/90 51/102
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
Spicy Korean Style Tartare of Pav and Heidi's Bigeye Tuna with Gochujang, Sesame and Pickles	34
Crudo of Pav and Heidi's Bigeye Tuna with Moroccan Eggplant and Harissa	34
Ceviche of Bruce's Southern Flathead with Lime, Chilli and Freshly Pressed Coconut Milk	34
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	26
Elena's Buffalo Mozzarella with Peach, Vincotto and Hazelnuts	32
Black and White Figs with Stracciatella, Saba and Grissini	32
Salad of Black Russian Tomato, White Nectarine and Basil	28
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
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
Colin's Jersey Cheese with Slow Cooked Carrots and Malfroy's Honey	32
Coorong Pipis with Mexican XO and Garlic Shoots	42
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 Stripey Snapper with Fragrant Tomato and Curry Leaf Vinaigrette	59
Ben's Coral Trout 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 Garfish with 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
Anthony's Hapuku with Lime, Coconut and Garam Masala	55
Anthony's West Australian Red Snapper with Roast Tomato and Kombu Butter	55
750g Eastern Rock Lobster - Lime and Sambal Dressing - Mornay	220

MAINS

Swiss Brown, Oyster and Field Mushroom Pie with Jerusalem Artichoke Puree (25 Minutes)	42
Crumbed Corner Inlet Garfish with Smoked Tomato and Caper Salad, 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 Queen Garnet Plums and Vincotto	52
Colin's Chermoula-Crusted Lamb Cutlets with Harissa	62
220g CopperTree 60 Month Friesian Fillet with Red Curry Butter and Grilled Shallots	65
500g Dry-aged CopperTree 36 Month Grassfed Hereford Ribeye	125
500g Dry-aged CopperTree 36 Month Grassfed Hereford Bone-In Sirloin	135
240g David Blackmore Wagyu Rump with Anchovy Butter	75
300g David Blackmore Wagyu Sirloin with Chimichurri	240
800g Dry-aged David Blackmore Grass Fed Mishima Sirloin	340

SIDES

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
Grilled 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
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%.*