

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 Salad and Harissa	34
Ceviche of Anthony's Western Australian Kingfish 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 Grilled Bosc Pears, Vincotto and Hazelnuts	32
Black Figs with Stracciatella, Saba and Sourdough Croutons	32
Salad of Don Bocarte Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38
Thai Style Salad of Dennis' Hand-picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya 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
Our Mishima Bresaola with Black Figs and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	32
White Rocks Vitello Tonnato with Hand-Rolled Grissini	35

WOOD FIRE GRILLED ENTRÉES

Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	28
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 Yuzu, Green Olive, Parsley and Fermented Green Chilli	55
Ben's Red Throat Emperor with Peanut and Chilli Salsa	55
Ben's Coral Trout with XO Butter	65
Bruce's Rock Flathead with Slow Cooked Zucchini, Chilli and Mint	55
Bruce's King George Whiting with Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	75
Anthony's West Australian Red Snapper with Roast Tomato and Kombu Butter	59
New Zealand Snapper with Fragrant Tomato and Curry Leaf Vinaigrette	59
750g Eastern Rock Lobster with Lime and Sambal Dressing	220

MAINS

Swiss Brown, Oyster and Field Mushroom Pie with Jerusalem Artichoke Puree (25 Minutes)	42
Crumbed Corner Inlet Rock Flathead with Smoked Tomato and Caper Salad, Umami Mayonnaise	55
Rotisserie Sun Farms Sommerlad Chicken with Smoked Eggplant and Almond Dressing	49
Brent's Wollemi Duck Breast with Grilled Missile Apples and Vincotto	52
220g CopperTree 60 Month Friesian Fillet with Red Curry Butter and Grilled Shallots	65
500g Dry-aged CopperTree 36 Month Grassfed Hereford Bone-In Sirloin	120
500g Dry-aged CopperTree 36 Month Grassfed Hereford Ribeye	125
240g David Blackmore Ration Fed Wagyu Rump with Anchovy Butter	75
240g Slow Cooked and Grilled Pasture Fed Rohne Brisket with Espelette Pepper Vinaigrette	70
800g Dry-aged David Blackmore Pasture Fed Mishima Ribeye	350

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
Cauliflower and Gruyere Gratin	18
Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
Slow Cooked Peas with Anchovies, Chilli and Garlic	14
Grilled Kent Pumpkin with Buttermilk Dressing and Pepitas	16
Wentworth's Twice Cooked Crisp and Creamy Potatoes	16

TO TAKE HOME

Everything I Love To Cook, Signed by Neil	70
The Food I Love, Signed by Neil	70

*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%.*