

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 Merimbula - Gary's Tathra	45/90 51/102
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
Sashimi of Ben's Goldspot Trevally with Salsa Macha and Lime Dressing	34
Ceviche of Ben's Goldspot Trevally with Lime, Chilli and Freshly Pressed Coconut Milk	34
Crudo of Anthony's Silver Trevally with Marinated Witlof and Cobram Estate First Harvest Olive Oil	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
Salad of Olagasti 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	34
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	32
Our Mishima Bresaola with Packham Pear and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	34

WOOD FIRE GRILLED ENTRÉES

Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	28
Slow Cooked Sicilian Eggplant with Macadamia Puree and Fermented Chilli	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 Red Throat Emperor with Peanut, Tomato and Chilli Salsa	59
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 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	59
Anthony's Snapper with Fragrant Tomato and Curry Leaf Vinaigrette	59
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 Queensland Red Throat Emperor with Smoked Tomato and Caper Salad, Umami Mayonnaise	59
Rotisserie Sun Farms Sommerlad Chicken with Smoked Eggplant and Almond Dressing	49
Brent's Wollemi Duck Breast with Grilled Missile Apples and Vincotto	52
Dave's Porchetta with Mustard Fruits and Aged Balsamic Vinegar	55
220g CopperTree 60 Month Grass-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots	69
500g Dry-aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin	125
500g Dry-aged CopperTree 36 Month Grass-Fed Hereford Bone-In Ribeye	130
240g David Blackmore Ration Fed Wagyu Rump with Anchovy Butter	80
240g David Blackmore Pasture Fed Rohne Blade with Tarragon Bread Salsa	70
600g David Blackmore Pasture Fed Mishima Bone-In Sirloin	285

SIDES

Mixed Leaf Salad with Margaret Vinaigrette	12
Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
Grilled Cos with Black 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
Roman Beans Braised with Tomato and Mint	14
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

*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%.*