

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 Desert Lime Salsa (½ Dozen or Dozen) - Wheeler's Merimbula - Gary's Tathra	51/102 51/102
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42
Flinders Island Scallop Crudo with Seablite, Finger Lime and River Mint	36
Ceviche of Anthony's Snapper 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
Spicy Korean Style Tartare of Pav and Heidi's Bigeye Tuna with Gochujang, Sesame and Pickles	34
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	26
Braidwood Black Truffle, Leek and Bacon Tart Inspired by Joel Robuchon	75
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, Pomelo and Cashews	42
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	32
Fried Coral Trout Wings with Lime and Chilli Dressing	32
Our Mishima Bresaola with Packham Pear and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oi	34
White Rocks Vitello Tonnato with Hand-Rolled Grissini	35

WOOD FIRE GRILLED ENTRÉES

Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	28
New Season Globe Artichokes with Artichoke Cream, Pangrattato, Fennel and Ligurian Olive Salsa	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 Scallop, Prawn 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	55
Ben's Cattledog Cod with White Soy and Cobram Estate First Harvest Extra Virgin Olive Oil	59
Ben's Red Emperor with Roast Tomato and Kombu Butter	59
Ben's Coral Trout with XO Butter	65
Pav and Heidi's Bigeye Tuna with Macadamia and Wattleseed Romesco	55
Daniel's Flametail Snapper with Slow Cooked Zucchini, Chilli and Mint	59
Bruce's Southern Garfish with Bergamot, Green Olive, Parsley and Fermented Green Chilli	59
Anthony's Snapper with Fragrant Tomato and Curry Leaf Vinaigrette	59

MAINS

Swiss Brown, Oyster and Field Mushroom Pie with Jerusalem Artichoke Puree (25 Minutes)	42
Crumbed Corner Inlet Garfish with Celeriac Rémoulade	59
Brent's Wollemi Duck Breast with Grilled Missile Apples and Vincotto	52
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
1kg Dry-aged CopperTree 36 Month Grass-Fed Hereford Bone-In Ribeye	260
600g Dry-aged David Blackmore Ration Fed Wagyu Bone-In Sirloin with Chimichurri	285
240g David Blackmore Pasture Fed Mishima Blade with Tarragon Bread Salsa	75
240g David Blackmore Pasture Fed Mishima Skirt	90
240g David Blackmore Pasture Fed Mishima Eye of Chuck	90
240g David Blackmore Pasture Fed Rohne Flat Iron	150

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 Gruyère 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%.*