

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) - Appellation Merimbula - James Wheeler’s Merimbula	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
Ceviche of Ben’s Spangled Emperor with Lime, Chilli and Freshly Pressed Coconut Milk	34
Sashimi of Ben’s Spangled Emperor with Salsa Macha and Lime Dressing	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
Crudo of Pav and Heidi’s Bigeye Tuna with Moroccan Eggplant Salad and Harissa	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 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
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 Bresola with Quince 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
New Season Globe Artichokes with Artichoke Cream, Pangrattato, Fennel and Ligurian Olive Salsa	32
King Brown Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	28
Coorong Pipis with Mexican XO and Garlic Shoots	42
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 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	59
New Zealand John Dory with Roast Tomato and Kombu Butter	59
New Zealand 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 Queensland Coral Trout with Celeriac Rémoulade	65
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 Ribeye	260
240g David Blackmore Ration Fed Wagyu Rump with Anchovy Butter	80
600g David Blackmore Ration Fed Wagyu Bone-In Sirloin with Chimichurri	285
240g David Blackmore Pasture Fed Mishima Topside	90
600g Dry-aged David Blackmore Pasture Fed Mishima Bone-In Sirloin	295

SIDES

Mixed Leaf Salad with Margaret Vinaigrette	12
Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
Cauliflower and Gruyère Gratin	18
Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
Grilled Cos with Sesame and Rice Wine Dressing	14
Slow Cooked Peas with Anchovies, Chilli and Garlic	14
Grilled Kent Pumpkin with Buttermilk Dressing and Pepitas	16
Roasted Jerusalem Artichoke with Parsnip, Sheep’s Yogurt and Burnt Butter	14
Wentworth’s Twice Cooked Crisp and Creamy Potatoes	16

TO TAKE HOME

Everything I Love to Cook, Signed by Neil Perry	70
The Food I Love, Signed by Neil Perry	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%.*