

TO START

A.P Bakery Sourdough with CopperTree Salted Butter	3 pp
Our Garlic Foccacia	14
10g Black Pearl White Sturgeon Caviar Tartlet	49
100g Black Pearl White Sturgeon Caviar with Fraîche and Potato Crisps	Crème 460

ENTRÉES

Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen) - Appellation Wapengo - 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 Karkalla	36
Ceviche of Anthony’s Red Snapper with Lime, Chilli and Freshly Pressed Coconut Milk	34
Sashimi of Pav and Heidi’s Bigeye 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
Elena’s Buffalo Mozzarella with Grilled Bosc Pear, 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	32
Lobster Ravioli with Black Vinegar and Chilli Oil	44
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	32
Our Wagyu Bresaola with Rockmelon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	32
Beef and Cumin Empanadas with Jalapeno Dressing	32

WOOD FIRE GRILLED ENTRÉES

Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	28
King Brown Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	28
Yamba 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
CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough	28

WOOD FIRE GRILLED FISH

Ben’s Coral Trout with XO Butter	65
Ben’s 400g Coral Trout with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	130
Pav and Heidi’s Swordfish with Sweet and Sour Onion, Currants and Pine nuts	55
Anthony’s Pink Snapper with Fragrant Tomato and Curry Leaf Vinaigrette	59
Anthony’s West Australian Pearl Perch with Peanut, Tomato and Chilli Salsa	59
Anthony’s Red Snapper with Roast Tomato and Kombu Butter	59
750g Eastern Rock Lobster - Lime and Sambal Dressing - Mornay	250

MAINS

Spinach, Pine Nut and Raisin Torta with Tomato Salad	Cherry 42
Crumbed Corner Inlet Rock Flathead with Smoked Tomato and Caper Dressing	55
Brent’s Wollemi Duck Breast with Grilled Kensington Pride Mango	52
220g CopperTree 60 Month Silage-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots	69
500g Dry-Aged CopperTree 36 Month Grass-Fed Bone-In Sirloin	Hereford 125
1kg Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye	260
240g David Blackmore Ration-Fed Wagyu Rump with Anchovy Butter	80
David Blackmore Pasture-Fed Mishima Short Rib with Artisan Gochujang and Pickles	90
240g David Blackmore Pasture-Fed Mishima Skirt with Tarragon Salsa	90

SIDES

Mixed Leaf Salad with Margaret Vinaigrette	12
Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
Grilled Cucumber Salad with Sheep’s Milk Yoghurt	14
Cauliflower and Gruyère Gratin	18
Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
Grilled Cos with Black Sesame and Rice Wine Dressing	14
Wood Grilled Peppers with Red Wine Vinegar and Oregano	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

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%.