

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 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
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42
Flinders Island Scallop Crudo with Seablite, Finger Lime and Karkalla	36
Ceviche of South Coast Kingfish with Lime, Chilli and Freshly Pressed Coconut Milk	34
Crudo of Kingfish with Salsa Macha and Lime Dressing	34
Sashimi of Pav and Heidi’s Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	34
Crudo of Pav and Heidi’s Bigeye Tuna with Moroccan Eggplant Salad and Harissa	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 White Nectarine, 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, Green Papaya 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 Yellow Peach and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	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

WOOD FIRE GRILLED FISH

Ben's Cattledog Cod with White Soy and Cobram Estate First Harvest Olive Oil	59
Ben’s Coral Trout with XO Butter	65
Ben’s 350g Coral Trout with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	120
Pav and Heidi’s Swordfish with Sweet and Sour Onion, Currants and Pine nuts	55
Pav and Heidi’s Bigeye Tuna with Macadamia and Wattleseed Romesco	55
600g Eastern Rock Lobster - Lime and Sambal Dressing - Mornay	190

MAINS

Spinach, Pine Nut and Raisin Torta with Cherry Tomato Salad	42
Crumbed Queensland Coral Trout with Smoked Tomato, Caper Dressing and Umami Mayonnaise	65
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 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 Dry-Aged David Blackmore Pasture-Fed Heritage Wagyu Ribeye with Chimichurri	260
240g David Blackmore Pasture-Fed Rohne Skirt with Tarragon Salsa	90
900g Dry-Aged David Blackmore Pasture-Fed Rohne Ribeye and Cap Cut	320
240g David Blackmore Pasture-Fed Mishima Fillet with Bearnaise	180

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
Grilled Spring Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
Wood Grilled Peppers with Red Wine Vinegar and Oregano	16
Slow Cooked Peas with Anchovies, Chilli and Garlic	14
Mac and Cheese with Kimchi and Bacon	20
Grilled Corn Purée with Chipotle Butter	18
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%.