

TO START

A.P Bakery Sourdough with CopperTree Salted Butter

Our Garlic Foccacia

10g Black Pearl White Sturgeon Caviar Tartlet

100g Black Pearl White Sturgeon Caviar with Crème Fraîche and Potato Crisps

ENTRÉES

Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen)

- Gary's Tathra

- James Wheeler's Merimbula

Potato Rosti with Crème Fraîche and 30g Yarra Valley

First Harvest Salmon Roe

- Substitute 30g Black Pearl White Sturgeon Caviar

Sashimi of Paspaley Pearl Meat with White Soy Ponzu

Flinders Island Scallop Crudo with Seablite, Finger Lime and Karkalla

Ceviche of New Zealand Kingfish with Lime, Chilli and Freshly Pressed Coconut Milk

Crudo of New Zealand Kingfish with Salsa Macha and Lime Dressing

Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar

Crudo of Pav and Heidi's Yellowfin Tuna with Moroccan Eggplant Salad and Harissa

Spicy Korean Style Tartare of Pav and Heidi's Yellowfin Tuna with Gochujang, Sesame and Pickles

Spencer Gulf King Prawn, Mango and Hazelnut Salad

Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi

Elena's Buffalo Mozzarella with Grilled White Nectarine, Vincotto and Hazelnuts

Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough

Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews

Lobster Ravioli with Black Vinegar and Chilli Oil

CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps

Our Wagyu Bresaola with Yellow Peach and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil

WOOD FIRE GRILLED ENTRÉES

Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley

King Brown Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste

Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil

Spencer Gulf King Prawns with Roast Pepper Salsa

CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough

Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad

WOOD FIRE GRILLED FISH

3 pp Pav and Heidi's Yellowfin Tuna with Macadamia and Wattleseed Romesco 55

14 Pav and Heidi's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts 55

49 Bruce's Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli 65

460 Bruce's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil 69

54/108 Jack's Red Snapper with Roast Tomato and Kombu Butter 59

51/102 700g Southern Rock Lobster with Lemon Caper Salsa 250

MAINS

39 Baby Vegetable Tagine with Almond and Pistachio Stuffed Dates 42

147 Crumbed Corner Inlet Garfish with Smoked Tomato, Caper Dressing and Umami Mayonnaise 65

42 Brent's Wollemi Duck Breast with Grilled Cherries and Vincotto 52

36 220g CopperTree 60 Month Silage-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots 69

34 500g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin 125

34 1kg Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye 260

34 240g Ben's Blackmore Full Blood Ration-Fed Wagyu Rump with Anchovy Butter 80

34 240g Dry-Aged David Blackmore Pasture-Fed Rohne Brisket with Gochujang Dressing 90

39 800g Dry-Aged David Blackmore Pasture-Fed Rohne Sirloin 340

34 800g Dry-Aged David Blackmore Pasture-Fed Mishima Sirloin with Chimichurri 360

SIDES

38 Mixed Leaf Salad with Margaret Vinaigrette 12

42 Sugarloaf Cabbage with Black Vinegar and Chilli Oil 12

44 Grilled Cucumber Salad with Sheep's Milk Yoghurt 14

34 Grilled Summer Vegetables with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil 16

34 Wood Grilled Peppers with Red Wine Vinegar and Oregano 16

34 Slow Cooked Peas with Anchovies, Chilli and Garlic 14

38 Mac and Cheese with Kimchi and Bacon 20

28 Grilled Corn Purée with Chipotle Butter 18

28 Grilled Kent Pumpkin with Buttermilk Dressing and Pepitas 16

34 Wentworth's Twice Cooked Crisp and Creamy Potatoes 16

TO TAKE HOME

39 Everything I Love To Cook, Signed by Neil 70

28 The Food I Love, Signed by Neil 70

34 500ml Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil 23

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%.