

TO START		WOOD FIRE GRILLED FISH	
A.P Bakery Sourdough with CopperTree Salted Butter	3 pp	Pav and Heidi's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts	55
Our Garlic Foccacia	14	Pav and Heidi's Bigeye Tuna with Macadamia and Wattleseed Romesco	55
10g Black Pearl White Sturgeon Caviar Tartlet	49	Bruce's Rock Flathead with Slow Cooked Zucchini, Chilli and Mint	59
100g Black Pearl White Sturgeon Caviar with Crème Fraiche and Potato Crisps	460	Bruce's Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli	65
ENTRÉES		Bruce's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	69
Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen)	54/108 51/102	Jack's Red Snapper with Roast Tomato and Kombu Butter	59
- Gary's Tathra		Anthony's Bar Cod with XO Butter	59
- James Wheeler's Merimbula		700g Southern Rock Lobster with Lemon Caper Salsa	250
Potato Rosti with Crème Fraiche and 30g Yarra Valley First Harvest Salmon Roe	39	MAINS	
- Substitute 30g Black Pearl White Sturgeon Caviar	147	Baby Vegetable Tagine with Almond and Pistachio Stuffed Dates	42
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42	Crumbed Corner Inlet Garfish with Smoked Tomato, Caper Dressing and Umami Mayonnaise	65
Flinders Island Scallop Crudo with Seablite, Finger Lime and Karkalla	36	Brent's Wollemi Duck Breast with Grilled Cherries and Vincotto	52
Ceviche of Jack's Red Snapper with Lime, Chilli and Freshly Pressed Coconut Milk	34	220g CopperTree 60 Month Silage-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots	69
Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	34	500g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin	125
Crudo of Pav and Heidi's Bigeye Tuna with Moroccan Eggplant Salad and Harissa	34	1kg Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye	260
Spicy Korean Style Tartare of Pav and Heidi's Bigeye Tuna with Gochujang, Sesame and Pickles	34	240g Ben's Blackmore Full Blood Ration-Fed Wagyu Rump with Anchovy Butter	80
Spencer Gulf King Prawn, Mango and Hazelnut Salad	39	800g Dry-Aged David Blackmore Pasture-Fed Heritage Full-Blood Wagyu Sirloin	320
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	26	240g Dry-Aged David Blackmore Pasture-Fed Rohne Brisket with Gochujang Dressing	90
Elena's Buffalo Mozzarella with Grilled White Nectarine, Vincotto and Hazelnuts	34	800g Dry-Aged David Blackmore Pasture-Fed Rohne Sirloin	290
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	SIDES	
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	42	Mixed Leaf Salad with Margaret Vinaigrette	12
Lobster Ravioli with Black Vinegar and Chilli Oil	44	Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	34	Grilled Cucumber Salad with Sheep's Milk Yoghurt	14
Our Wagyu Bresaola with Yellow Peach and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	34	Grilled Summer Vegetables with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
WOOD FIRE GRILLED ENTRÉES		Wood Grilled Peppers with Red Wine Vinegar and Oregano	16
Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	28	Slow Cooked Peas with Anchovies, Chilli and Garlic	14
King Brown Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	28	Mac and Cheese with Kimchi and Bacon	20
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil	34	Grilled Corn Purée with Chipotle Butter	18
Spencer Gulf King Prawns with Roast Pepper Salsa	39	Grilled Kent Pumpkin with Buttermilk Dressing and Pepitas	16
CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough	28	Wentworth's Twice Cooked Crisp and Creamy Potatoes	16
Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad	34		

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%.