

TO START		WOOD FIRE GRILLED FISH	
A.P Bakery Sourdough with CopperTree Salted Butter	3 pp	Ben's Red Throat Emperor with Peanut, Tomato and Chilli Salsa	59
Our Garlic Focaccia	14	Ben's Coral Trout with XO Butter	65
10g Black Pearl White Sturgeon Caviar Tartlet	49	Pav and Heidi's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts	55
100g Black Pearl White Sturgeon Caviar with Crème Fraiche and Potato Crisps	460	Pav and Heidi's Bigeye Tuna with Macadamia and Wattleseed Romesco	55
ENTRÉES		Bruce's Rock Flathead with Slow Cooked Zucchini, Chilli and Mint	59
Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen) - Gary's Tathra - James Wheeler's Merimbula	54/108 51/102	Bruce's Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli	65
Potato Rosti with Crème Fraiche and 30g Yarra Valley First Harvest Salmon Roe - Substitute 30g Black Pearl White Sturgeon Caviar	39 147	Jarrold's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	79
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42	Jack's Red Snapper with Roast Tomato and Kombu Butter	65
Flinders Island Scallop Crudo with Seablite, Finger Lime and Karkalla	36	700g Eastern Rock Lobster with Sambal Dressing	260
Ceviche of Ben's Goldspot Trevally with Lime, Chilli and Freshly Pressed Coconut Milk	34	MAINS	
Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	34	Baby Vegetable Tagine with Almond and Pistachio Stuffed Dates	42
Crudo of Pav and Heidi's Bigeye Tuna with Moroccan Eggplant Salad and Harissa	34	Crumbed Corner Inlet Garfish with Sauce Vierge of Oxheart Tomato	65
Spicy Korean Style Tartare of Pav and Heidi's Bigeye Tuna with Gochujang, Sesame and Pickles	34	Brent's Wollemi Duck Breast with Grilled Blood Plums and Vincotto	59
Spencer Gulf King Prawn, Yellow Peach and Hazelnut Salad	39	220g CopperTree 60 Month Silage-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots	69
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	26	400g CopperTree 36 Month Grass-Fed Hereford Korean BBQ Style Short Ribs	58
Elena's Buffalo Mozzarella with Grilled White Nectarine, Vincotto and Hazelnuts	34	500g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin	125
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	800g Dry-Aged CopperTree 36 Month Grass-Fed Hereford T-Bone	150
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	42	1kg Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye	260
Fried Coral Trout Wings with Lime and Chilli Dressing	32	240g Ben's Blackmore Ration-Fed Full Blood Wagyu Rump with Anchovy Butter	80
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	34	240g David Blackmore Pasture-Fed Rohne Skirt with Tarragon Bread Salsa	90
Our Wagyu Bresaola with Brunswick Figs and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	34	240g David Blackmore Pasture-Fed Rohne Fillet	160
WOOD FIRE GRILLED ENTRÉES		900g Dry-Aged David Blackmore Pasture-Fed Mishima Spanish Cut	360
Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	28	SIDES	
King Brown Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	28	Mixed Leaf Salad with Margaret Vinaigrette	12
Coorong Pipis with Mexican XO and Garlic Shoots	42	Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil	34	Grilled Cucumber Salad with Sheep's Milk Yoghurt	14
Spencer Gulf King Prawns with Roast Pepper Salsa	39	Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough	28	Wood Grilled Peppers with Red Wine Vinegar and Oregano	16
Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad	34	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%.

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