

TO START

A.P Bakery Sourdough with CopperTree Salted Butter

3 pp

Our Garlic Focaccia

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)

- Gary's Tathra

- James Wheeler's Merimbula

54/108

51/102

Potato Rosti with Crème Fraîche and 30g Yarra Valley First Harvest Salmon Roe

39

- Substitute 30g Black Pearl White Sturgeon Caviar

147

Sashimi of Paspaley Pearl Meat with White Soy Ponzu

42

Flinders Island Scallop Crudo with Seablite, Finger Lime and Karkalla

36

Ceviche of Ben's Goldspot Trevally with Lime, Chilli and Freshly Pressed Coconut Milk

34

Crudo of Ben's Black Kingfish with Salsa Macha

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

Spencer Gulf King Prawn, Yellow Peach and Hazelnut Salad

39

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

34

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

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

34

Our Wagyu Bresaola with Brunswick Figs and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil

34

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

Coorong 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

CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough

28

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

34

WOOD FIRE GRILLED FISH

Ben's Red Throat Emperor with Peanut, Tomato and Chilli Salsa

59

Ben's Coral Trout with XO Butter

65

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

55

Pav and Heidi's Bigeye Tuna with Macadamia and Wattleseed Romesco

55

Bruce's Rock Flathead with Slow Cooked Zucchini, Chilli and Mint

59

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

65

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

79

Jack's Red Snapper with Roast Tomato and Kombu Butter

65

700g Eastern Rock Lobster with Sambal Dressing

260

MAINS

Baby Vegetable Tagine with Almond and Pistachio Stuffed Dates

42

Crumbed Corner Inlet Garfish with Sauce Vierge of Oxheart Tomato

65

Brent's Wollemi Duck Breast with Grilled Blood Plums and Vincotto

59

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

69

400g CopperTree 36 Month Grass-Fed Hereford Korean BBQ Style Short Ribs

58

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

125

800g Dry-Aged CopperTree 36 Month Grass-Fed Hereford T-Bone

230

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

260

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

80

240g David Blackmore Pasture-Fed Rohne Skirt with Tarragon Bread Salsa

90

240g David Blackmore Pasture-Fed Rohne Fillet

160

900g Dry-Aged David Blackmore Pasture-Fed Mishima Spanish Cut

360

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

Boiled 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%.

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