

TO START		
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	Ben's Cattle Dog Cod with White Soy 59
100g Black Pearl White Sturgeon Caviar with Crème Fraîche and Potato Crisps	460	Pav and Heidi's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts 55
ENTRÉES		
Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen) - Gary's Tathra	54/108	Pav and Heidi's Bigeye Tuna with Macadamia and Wattleseed Romesco 55
Potato Rosti with Crème Fraîche and 30g Yarra Valley First Harvest Salmon Roe - Substitute 30g Black Pearl White Sturgeon Caviar	39	Bruce's Rock Flathead with Slow Cooked Zucchini, Chilli and Mint 59
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42	Bruce's Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli 65
Flinders Island Scallop Crudo with Seablite, Finger Lime and Karkalla	36	Jarrod's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil 79
Ceviche of Ben's Goldspot Trevally with Lime, Chilli and Freshly Pressed Coconut Milk	34	Jack's Red Snapper with Roast Tomato and Kombu Butter 65
Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	34	700g Eastern Rock Lobster with Sambal Dressing 260
Crudo of Pav and Heidi's Bigeye Tuna with Moroccan Eggplant Salad and Harissa	34	MAINS
Spicy Korean Style Tartare of Pav and Heidi's Bigeye Tuna with Gochujang, Sesame and Pickles	34	Baby Vegetable Tagine with Almond and Pistachio Stuffed Dates 42
Spencer Gulf King Prawn, Yellow Peach and Hazelnut Salad	39	Crumbed Ben's Strippy Snapper with Sauce Vierge of Oxheart Tomato 65
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	26	Brent's Wollemi Duck Breast with Grilled Blood Plums and Vincotto 59
Elena's Buffalo Mozzarella with Grilled White Nectarine, Vincotto and Hazelnuts	34	220g CopperTree 60 Month Silage-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots 69
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	400g CopperTree 36 Month Grass-Fed Hereford Korean BBQ Style Short Ribs 58
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	42	500g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin 125
Fried Coral Trout Wings with Lime and Chilli Dressing	32	1kg Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye 260
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	34	240g Ben's Blackmore Ration-Fed Full Blood Wagyu Rump with Anchovy Butter 80
Our Wagyu Bresaola with Brunswick Figs and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	34	240g David Blackmore Pasture-Fed Rohne Skirt with Tarragon Bread Salsa 90
WOOD FIRE GRILLED ENTRÉES		
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
WOOD FIRE GRILLED FISH		
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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