

TO START			Ben's Red Throat Emperor with Peanut, Tomato and Chilli Salsa	59
A.P Bakery Sourdough with CopperTree Salted Butter	3 pp		Ben's Coral Trout with XO Butter	65
Our Garlic Focaccia	14		Ben's Cattle Dog Cod with White Soy	59
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	54/108		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
			MAINS	
Ceviche of Ben's Goldspot Trevally with Lime, Chilli and Freshly Pressed Coconut Milk	34		Baby Vegetable Tagine with Almond and Pistachio Stuffed Dates	42
Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	34		Crumbed Ben's Strippy Snapper with Sauce Vierge of Oxheart Tomato	65
Crudo of Pav and Heidi's Bigeye Tuna with Moroccan Eggplant Salad and Harissa	34		Brent's Wollemi Duck Breast with Grilled Blood Plums and Vincotto	59
Spicy Korean Style Tartare of Pav and Heidi's Bigeye Tuna with Gochujang, Sesame and Pickles	34		220g CopperTree 60 Month Silage-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots	69
Spencer Gulf King Prawn, Yellow Peach and Hazelnut Salad	39		400g CopperTree 36 Month Grass-Fed Hereford Korean BBQ Style Short Ribs	58
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	26		500g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin	125
Elena's Buffalo Mozzarella with Grilled White Nectarine, Vincotto and Hazelnuts	34		1kg Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye	260
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38		240g Ben's Blackmore Ration-Fed Full Blood Wagyu Rump with Anchovy Butter	80
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	42		240g David Blackmore Pasture-Fed Rohne Skirt with Tarragon Bread Salsa	90
Fried Coral Trout Wings with Lime and Chilli Dressing	32		SIDES	
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	34		Mixed Leaf Salad with Margaret Vinaigrette	12
Our Wagyu Bresaola with Brunswick Figs and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	34		Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
WOOD FIRE GRILLED ENTRÉES			Grilled Cucumber Salad with Sheep's Milk Yoghurt	14
Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	28		Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
King Brown Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	28		Wood Grilled Peppers with Red Wine Vinegar and Oregano	16
Coorong Pipis with Mexican XO and Garlic Shoots	42		Slow Cooked Peas with Anchovies, Chilli and Garlic	14
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil	34		Mac and Cheese with Kimchi and Bacon	20
Spencer Gulf King Prawns with Roast Pepper Salsa	39		Grilled Corn Purée with Chipotle Butter	18
CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough	28		Grilled Kent Pumpkin with Buttermilk Dressing and Pepitas	16
Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad	34		Wentworth's Twice Cooked Crisp and Creamy Potatoes	16
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%.*