

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 Fraiche and Potato Crisps | 460 |

ENTRÉES

| | |
|---|------------------|
| Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen) - Appellation Camden Haven - Gary's Tathra | 51/102 54/108 |
| Potato Rosti with Crème Fraiche and 30g Yarra Valley First Harvest Salmon Roe - Substitute 30g Black Pearl White Sturgeon Caviar | 39 147 |
| 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 Coral Trout with Lime, Chilli and Freshly Pressed Coconut Milk | 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 Bresola 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 |
| 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 Coral Trout with XO Butter | 65 |
| Ben's 300g Coral Trout with White Soy and Cobram Estate First Harvest Olive Oil | 110 |
| Pav and Heidi's Bigeye Tuna with Macadamia and Wattleseed Romesco | 55 |
| Craig's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts | 59 |
| Bruce's Rock Flat Head with Slow Cooked Zucchini, Chilli and Mint | 45 |
| Bruce's Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli | 65 |
| Bruce's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil | 79 |
| New Zealand Pink Snapper with Fragrant Tomato and Curry Leaf Vinaigrette | 59 |
| New Zealand John Dory with Peanut, Chilli and Tomato Salsa | 65 |
| 700g Eastern Rock Lobster with Sambal Dressing | 260 |

MAINS

| | |
|--|-----|
| Baby Vegetable Tagine with Almond and Pistachio Dates | 42 |
| Crumbed Queensland Coral Trout 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 |
| 500g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin | 125 |
| 800g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye | 240 |
| 240g Ben's Blackmore Ration-Fed Full Blood Wagyu Rump with Anchovy Butter | 80 |
| 240g Dry-Aged David Blackmore Pasture-Fed Rohne Eye of Chuck | 90 |
| 240g Dry-Aged David Blackmore Pasture-Fed Rohne Denver with Chimichurri | 120 |
| 240g David Blackmore Pasture-Fed Mishima Skirt with Tarragon Bread Salsa | 90 |
| 240g David Blackmore Pasture-Fed Mishima Fillet | 160 |

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%.

TO TAKE HOME

| | |
|--|----|
| Everything I Love To Cook, Signed by Neil | 70 |
| The Food I Love, Signed by Neil | 70 |
| 500ml Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil | 23 |

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%.