

TO START		WOOD FIRE GRILLED FISH	
A.P Bakery Sourdough with CopperTree Salted Butter	3 pp	Ben's Red Throat Emperor with Peanut, Chilli and Tomato Salsa	59
Our Garlic Focaccia	14	Ben's Stripey Snapper with Fragrant Tomato and Curry Leaf Vinaigrette	59
10g Black Pearl White Sturgeon Caviar Tartlet	49	Ben's Coral Trout with XO Butter	65
100g Black Pearl White Sturgeon Caviar with Crème Fraîche and Potato Crisps	460	Pav and Heidi's Bigeye Tuna with Macadamia and Wattleseed Romesco	55
ENTRÉES		Pav and Heidi's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts	59
Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen)		Bruce's Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli	59
- Wheeler's Merimbula	54/108	Bruce's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	79
- Gary's Tathra	54/108	Jack's Red Snapper with Roast Tomato and Kombu Butter	59
Potato Rosti with Crème Fraîche and 30g Yarra Valley First Harvest Salmon Roe	39	700g Eastern Rock Lobster with Sambal Dressing	260
- Substitute 30g Black Pearl White Sturgeon Caviar	147		
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42	MAINS	
Flinders Island Scallop Crudo with Seablite, Finger Lime and Karkalla	36	Baby Vegetable Tagine with Almond and Pistachio Dates	42
Ceviche of Ben's Goldspot Trevally with Lime, Chilli and Freshly Pressed Coconut Milk	34	Crumbed Queensland Red Throat Emperor with Sauce Vierge of Oxheart Tomato	59
Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	34	Brent's Wollemi Duck Breast with Grilled Blood Plums and Vincotto	59
Crudo of Pav and Heidi's Bigeye Tuna with Moroccan Eggplant Salad and Harissa	34	220g CopperTree 60 Month Silage-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots	69
Spicy Korean Style Tartare of Pav and Heidi's Bigeye Tuna with Gochujang, Sesame and Pickles	34	500g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin	125
Spencer Gulf King Prawn, Yellow Peach and Hazelnut Salad	39	800g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye	240
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	26	240g Ben's Blackmore Ration-Fed Full Blood Wagyu Rump with Anchovy Butter	80
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	600g Dry-Aged Ben's Blackmore Ration-Fed Full Blood Wagyu Sirloin with Chimichurri	340
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	42	240g Dry-Aged David Blackmore Pasture-Fed Rohne Eye of Chuck	90
Fried Coral Trout Wings with Lime and Chilli Dressing	32	240g Dry-Aged David Blackmore Pasture-Fed Rohne Blade with Tarragon Bread Salsa	90
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	34		
WOOD FIRE GRILLED ENTRÉES		SIDES	
Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	28	Mixed Leaf Salad with Margaret Vinaigrette	12
King Brown Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	28	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
Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad	34	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%.