

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) - Wheeler’s Merimbula - Gary’s Tathra	52/104 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 Anthony’s West Australian Pearl Perch 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
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
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil	34
Spencer Gulf King Prawns with Roast Pepper Salsa	39
Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad	34
CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough	28

WOOD FIRE GRILLED FISH

Ben’s Coral Trout with XO Butter	65
Pav and Heidi’s Bigeye Tuna with Macadamia and Wattleseed Romesco	55
Pav and Heidi’s Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts	59
Bruce’s Rock Flathead with Slow Cooked Zucchini, Chilli and Mint	59
Bruces’s King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	79
Anthony’s Breaksea Cod with White Soy and Cobram Estate First Harvest Olive Oil	65
Anthony’s West Australian Pearl Perch with Fragrant Tomato and Curry Leaf Vinaigrette	65
700g Eastern Rock Lobster with Sambal Dressing	260

MAINS

Baby Vegetable Tagine with Almond and Pistachio Dates	42
Crumbed West Australian Pearl Perch 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
700g Dry-Aged Ben’s Blackmore Ration-Fed Full Blood Wagyu Sirloin with Chimichurri	370
240g Dry-Aged David Blackmore Pasture-Fed Rohne Rump with Anchovy Butter	90
800g Dry-Aged David Blackmore Pasture-Fed Rohne Bone-In Sirloin	320
240g Dry-Aged David Blackmore Pasture-Fed Mishima Eye of Chuck	90
240g Dry-Aged David Blackmore Pasture-Fed Mishima Blade with Tarragon Bread Salsa	90
240g Dry-Aged David Blackmore Pasture-Fed Mishima Denver	130

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%.