

TO START		WOOD FIRE GRILLED FISH	
A.P Bakery Sourdough with CopperTree Salted Butter	3 pp	Pav and Heidi's Bigeye Tuna with Macadamia and Wattleseed Romesco	55
Our Garlic Bread	14	Pav and Heidi's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts	55
10g Black Pearl White Sturgeon Caviar Tartlet	49	Bruce's Rock Flathead with Slow Cooked Zucchini, Chilli and Mint	59
100g Black Pearl White Sturgeon Caviar with Crème Fraîche and Potato Crisps	460	Bruce's Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli	65
ENTRÉES		700g Eastern Rock Lobster with Sambal Dressing	260
Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen)		Anthony's Giant Nannygai with Roast Tomato and Kombu Butter	59
- Wheeler's Merimbula	52/104	Anthony's Blue Eye Trevalla with XO Butter	59
- Gary's Tathra	54/108	Antony's Pink Snapper with Fragrant Tomato and Curry Leaf Vinaigrette	59
Potato Rosti with Crème Fraîche and 30g Yarra Valley First Harvest Salmon Roe	39		
- Substitute 30g Black Pearl White Sturgeon Caviar	147	MAINS	
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42	Baby Vegetable Tagine with Almond and Pistachio Dates	42
Flinders Island Scallop Crudo with Seablite, Finger Lime and Karkalla	36	Crumbed Corner Inlet Southern Garfish with Sauce Vierge of Oxheart Tomato	65
Ceviche of Antony's Western Australia Kingfish with Lime, Chilli and Freshly Pressed Coconut Milk	34	Brent's Wollemi Duck Breast with Grilled Blood Plums and Vincotto	59
Crudo of Antony's Western Australia Kingfish with Salsa Macha and Lime Dressing	34	220g CopperTree 60 Month Silage-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots	69
Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	34	500g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin	125
Crudo of Pav and Heidi's Bigeye Tuna with Moroccan Eggplant Salad and Harissa	34	800g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye	240
Spicy Korean Style Tartare of Pav and Heidi's Bigeye Tuna with Gochujang, Sesame and Pickles	34	240g Ben's Blackmore Ration-Fed Wagyu Rump with Anchovy Butter	90
Spencer Gulf King Prawn, Yellow Peach and Hazelnut Salad	39	600g Dry-Aged Ben's Blackmore Pasture-Fed Full-Blood Wagyu Sirloin with Chimichurri	320
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	26	240g Dry-Aged David Blackmore Pasture-Fed Rohne Skirt	90
Elena's Buffalo Mozzarella with Grilled White Nectarine, Vincotto and Hazelnuts	34	800g Dry-Aged David Blackmore Pasture-Fed Rohne Spanish Cut	340
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	240g Dry-Aged David Blackmore Pasture-Fed Mishima Topside with Tarragon Bread Salsa	90
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	42	350g David Blackmore Mishima Korean BBQ Style Short Ribs	100
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	SIDES	
WOOD FIRE GRILLED ENTRÉES		Mixed Leaf Salad with Margaret Vinaigrette	12
Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	28	Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
King Brown Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	28	Grilled Cucumber Salad with Sheep's Milk Yoghurt	14
Yamba Papis with Mexican XO and Garlic Shoots	43	Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil	34	Wood Grilled Peppers with Red Wine Vinegar and Oregano	16
Spencer Gulf King Prawns with Roast Pepper Salsa	34	Slow Cooked Peas with Anchovies, Chilli and Garlic	14
Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad	34	Mac and Cheese with Kimchi and Bacon	20
CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough	28	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%.*