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| 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 | | Anthony's Giant Nannygai with Roast Tomato and Kombu Butter | |
| Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen) - Wheeler's Merimbula - Gary's Tathra | 52/104 54/108 | Anthony's Blue Eye Trevalla with XO Butter | 59 |
| Potato Rosti with Crème Fraîche and 30g Yarra Valley First Harvest Salmon Roe - Substitute 30g Black Pearl White Sturgeon Caviar | 39 147 | Antony's Pink Snapper with Fragrant Tomato and Curry Leaf Vinaigrette | 59 |
| Sashimi of Paspaley Pearl Meat with White Soy Ponzu | 42 | 700g Eastern Rock Lobster with Sambal Dressing | 260 |
| Flinders Island Scallop Crudo with Seablite, Finger Lime and Karkalla | 36 | MAINS | |
| Ceviche of Antony's West Australian Kingfish with Lime, Chilli and Freshly Pressed Coconut Milk | 34 | Baby Vegetable Tagine with Almond and Pistachio Dates | 42 |
| Crudo of Antony's West Australian Kingfish with Salsa Macha and Lime Dressing | 34 | Crumbed Corner Inlet Southern Garfish with Sauce Vierge of Oxheart Tomato | 65 |
| 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 | 400g CopperTree 36 Month Grass-Fed Hereford Scotch Fillet | 140 |
| Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi | 26 | 800g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye | 240 |
| Elena's Buffalo Mozzarella with Grilled White Nectarine, Vincotto and Hazelnuts | 34 | 240g Ben's Blackmore Ration-Fed 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 Pasture-Fed Full-Blood Wagyu Sirloin with Chimichurri | 320 |
| 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 Skirt | 90 |
| CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps | 34 | 800g Dry-Aged David Blackmore Pasture-Fed Rohne Spanish Cut | 340 |
| Our Wagyu Bresaola with Brunswick Figs and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil | 34 | 240g Dry-Aged David Blackmore Pasture-Fed Mishima Topside with Tarragon Bread Salsa | 90 |
| 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 |
| Yamba Pipis with Mexican XO and Garlic Shoots | 43 | Grilled Cucumber Salad with Sheep's Milk Yoghurt | 14 |
| Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil | 34 | Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil | 16 |
| Spencer Gulf King Prawns with Roast Pepper Salsa | 34 | Wood Grilled Peppers with Red Wine Vinegar and Oregano | 16 |
| Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad | 34 | Slow Cooked Peas with Anchovies, Chilli and Garlic | 14 |
| CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough | 28 | 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%.