

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 Focaccia	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 Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli	65
100g Black Pearl White Sturgeon Caviar with Crème Fraîche and Potato Crisps	460	Anthony's Giant Nannygai with Roast Tomato and Kombu Butter	59
ENTRÉES		Anthony's Bass Grouper with Peanut, Chilli and Tomato Salsa	59
Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen) - Appellation Wagonga - Gary's Tathra	52/104 54/108	Anthony's Blue Eye Trevalla with XO Butter	59
Potato Rosti with Crème Fraiche and 30g Yarra Valley First Harvest Salmon Roe - Substitute 30g Black Pearl White Sturgeon Caviar	39 147	New Zealand 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
Ceviche of New Zealand Pink Snapper with Lime, Chilli and Freshly Pressed Coconut Milk	34	MAINS	
Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	34	Baby Vegetable Tagine with Almond and Pistachio Dates	42
Crudo of Pav and Heidi's Bigeye Tuna with Moroccan Eggplant Salad and Harissa	34	Crumbed Corner Inlet Southern Garfish with Sauce Vierge of Oxheart Tomato	65
Spicy Korean Style Tartare of Pav and Heidi's Bigeye Tuna with Gochujang, Sesame and Pickles	34	Brent's Wollemi Duck Breast with Grilled Blood Plums and Vincotto	55
Elena's Buffalo Mozzarella with Grilled White Nectarine, Vincotto and Hazelnuts	34	220g CopperTree 60 Month Silage-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots	69
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	26	500g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin	125
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	800g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye	240
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	42	800g Dry-Aged Ben's Blackmore Pasture-Fed Full-Blood Wagyu Les' Rump Cut	260
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	34	600g Dry-Aged Ben's Blackmore Pasture-Fed Full-Blood Wagyu Sirloin with Chimichurri	320
WOOD FIRE GRILLED ENTRÉES		300g Dry-Aged David Blackmore Pasture-Fed Rohne Korean BBQ Style Short Ribs	90
Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	28	700g Dry-Aged David Blackmore Pasture-Fed Rohne Bone-In Sirloin	290
Mixed Organic Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	30	SIDES	
Yamba Pipis with Mexican XO and Garlic Shoots	43	Mixed Leaf Salad with Margaret Vinaigrette	12
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil	34	Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
Spencer Gulf King Prawns with Roast Pepper Salsa	34	Grilled Cucumber Salad with Sheep's Milk Yoghurt	14
Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad	34	Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough	28	Wood Grilled Peppers with Red Wine Vinegar and Oregano	16
TO TAKE HOME		Slow Cooked Peas with Anchovies, Chilli and Garlic	14
Everything I Love To Cook, Signed by Neil	70	Mac and Cheese with Kimchi and Bacon	20
The Food I Love, Signed by Neil	70	Grilled Corn Purée with Chipotle Butter	18
500ml Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	23	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%.