

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 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 Bass Grouper with Peanut, Chilli and Tomato Salsa	59
Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen)		New Zealand Pink Snapper with Fragrant Tomato and Curry Leaf Vinaigrette	59
- Appellation Wagonga	52/104		
- Gary's Tathra	54/108	700g Eastern Rock Lobster with Sambal Dressing	260
Potato Rosti with Crème Fraiche and 30g Yarra Valley First Harvest Salmon Roe	39	MAINS	
- Substitute 30g Black Pearl White Sturgeon Caviar	147	Baby Vegetable Tagine with Almond and Pistachio Dates	42
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42	Crumbed Corner Inlet Southern Garfish with Sauce Vierge of Oxheart Tomato	65
Ceviche of New Zealand Pink Snapper with Lime, Chilli and Freshly Pressed Coconut Milk	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 Full Blood Wagyu Rump with Anchovy Butter	80
Elena's Buffalo Mozzarella with Grilled White Nectarine, Vincotto and Hazelnuts	34	700g Dry-Aged Ben's Blackmore Ration-Fed Full-Blood Wagyu Ribeye	390
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	26	240g Dry-Aged David Blackmore Pasture-Fed Rohne Eye of Chuck	90
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	240g Dry-Aged David Blackmore Pasture-Fed Rohne Tri-tip with Tarragon Bread Salsa	90
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	42	900g Dry-Aged David Blackmore Pasture-Fed Rohne Spanish Cut	380
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	34	900g Dry-Aged David Blackmore Pasture-Fed Rohne Bone-In Sirloin	390
WOOD FIRE GRILLED ENTRÉES		SIDES	
Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	28	Mixed Leaf Salad with Margaret Vinaigrette	12
Mixed Organic Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	30	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	Roman Beans Braised with Tomato and Mint	16
CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough	28	Slow Cooked Peas with Anchovies, Chilli and Garlic	14
TO TAKE HOME		Mac and Cheese with Kimchi and Bacon	20
Everything I Love To Cook, Signed by Neil	70	Grilled Corn Purée with Chipotle Butter	18
The Food I Love, Signed by Neil	70	Wentworth's Twice Cooked Crisp and Creamy Potatoes	16
500ml Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	23		

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%.