

TO START		WOOD FIRE GRILLED FISH	
A.P Bakery Sourdough with CopperTree Salted Butter	3 pp	Ben's Spangled Emperor with Roast Tomato and Kombu Butter	59
Our Garlic Focaccia	14	Ben's Coral Trout with XO Butter	75
10g Black Pearl White Sturgeon Caviar Tartlet	49	Ben's 1kg Coral Trout with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	210
100g Black Pearl White Sturgeon Caviar with Crème Fraiche and Potato Crisps	460	Pav and Heidi's Bigeye Tuna with Macadamia and Wattleseed Romesco	65
ENTRÉES		Pav and Heidi's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts	59
Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen) - Wheeler's Merimbula - Gary's Tathra	54/108 54/108	New Zealand Pink Snapper with Fragrant Tomato and Curry Leaf Vinaigrette	59
Potato Rosti with Crème Fraiche and 30g Yarra Valley First Harvest Salmon Roe - Substitute 30g Black Pearl White Sturgeon Caviar	42 147	800g Eastern Rock Lobster with Sambal Dressing	280
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42	MAINS	
Crudo of Pav and Heidi's Bigeye Tuna with Moroccan Eggplant Salad and Harissa	39	Baby Vegetable Tagine with Almond and Pistachio Dates	42
Ceviche of Ben's Goldspot Trevally with Lime, Chilli and Freshly Pressed Coconut Milk	39	Crumbed Queensland Longnose Emperor with Sauce Vierge of Oxheart Tomato	59
Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	39	Brent's Wollemi Duck Breast with Grilled Blood Plums and Vincotto	55
Spicy Korean Style Tartare of Pav and Heidi's Bigeye Tuna with Gochujang, Sesame and Pickles	39	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	29	500g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin	125
Elena's Buffalo Mozzarella with Grilled Bosc Pear, Vincotto and Hazelnuts	39	800g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye	240
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	600g Dry-Aged Ben's Blackmore Pasture-Fed Full-Blood Wagyu Ribeye	340
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	45	400g Dry-Aged David's Blackmore Pasture-Fed Rohne Korean BBQ Style Short Ribs	90
Fried Coral Trout Wings with Lime and Chilli Dressing	39	700g Dry-Aged David Blackmore Pasture-Fed Rohne Bone-In Sirloin	380
Lobster Ravioli with Black Vinegar and Chilli Oil	48	SIDES	
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	39	Mixed Leaf Salad with Margaret Vinaigrette	12
WOOD FIRE GRILLED ENTRÉES		Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	29	Grilled Cucumber Salad with Sheep's Milk Yoghurt	14
Mixed Organic Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	35	Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
Yamba Pipis with Mexican XO and Garlic Shoots	45	Wood Grilled Peppers with Red Wine Vinegar and Oregano	16
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil	39	Roman Beans Braised with Tomato, Mint and Oregano	16
Spencer Gulf King Prawns with Roast Pepper Salsa	42	Slow Cooked Peas with Anchovies, Chilli and Garlic	16
CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough	29	Mac and Cheese with Kimchi and Bacon	19
Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad	39	Grilled Corn Purée with Chipotle Butter	18
		Wentworth's Twice Cooked Crisp and Creamy Potatoes	16
		TO TAKE HOME	
		Everything I Love To Cook, Signed by Neil	70
		The Food I Love, Signed by Neil	70
		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%.

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