

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	65
Our Garlic Focaccia	14	Pav and Heidi's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts	59
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)		Anthony's Pink Snapper with Fragrant Tomato and Curry Leaf Vinaigrette	59
- Wheelers Merimbula	54/108	Anthony's Pearl Perch with XO Butter	65
- Gary's Tathra	54/108	Anthony's Hapuku with Peanut, Chilli and Tomato Salsa	59
Potato Rosti with Crème Fraiche and 30g Yarra Valley First Harvest Salmon Roe	42	750g Eastern Rock Lobster with Sambal Dressing	240
- 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
Ceviche of Anthony's Pearl Perch with Lime, Chilli and Freshly Pressed Coconut Milk	39	Crumbed Corner Inlet Southern Garfish with Sauce Vierge of Oxheart Tomato	65
Crudo of Pav and Heidi's Bigeye Tuna with Moroccan Eggplant Salad and Harissa	39	Brent's Wollemi Duck Breast with Grilled Blood Plums and Vincotto	55
Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	39	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	39	500g Dry-Aged CopperTree 36 Month Hereford Grass-Fed Bone-In Sirloin	145
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	29	800g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye	240
Elena's Buffalo Mozzarella with Grilled Bosc Pear, Vincotto and Hazelnuts	39	240g Ben's Blackmore Ration-Fed Full-Blood Wagyu Flat Iron	160
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	600g Dry-Aged Ben's Blackmore Ration-Fed Full-Blood Wagyu Sirloin with Chimichurri	340
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	45	240g David Blackmore Pasture-Fed Rohne Skirt with Tarragon Bread Salsa	90
Lobster Ravioli with Black Vinegar and Chilli Oil	48	240g David Blackmore Pasture-Fed Rohne Fillet	150
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	39	SIDES	
Our Wagyu Bresaola with Brunswick Figs and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	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
		Grilled Kent Pumpkin with Buttermilk Dressing and Pepitas	18
		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%.