

TO START		WOOD FIRE GRILLED FISH	
A.P Bakery Sourdough with CopperTree Salted Butter	3 pp	Ben's Coral Trout with XO Butter	75
Our Garlic Focaccia	14	Ben's 750g Coral Trout with Cobram Estate First Harvest Extra Virgin Olive Oil and Lemon	180
10g Black Pearl White Sturgeon Caviar Tartlet	49	Craig's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts	55
50g Black Pearl White Sturgeon Caviar with Crème Fraîche and Potato Crisps	230	South Coast Bluefin Tuna with Macadamia and Wattleseed Romesco	65
ENTRÉES		Bruce's Rock Flathead with Slow Cooked Zucchini, Chilli and Mint	59
Freshly Shucked Wheelers Merimbula Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen)	54/108	Bruce's Southern Garfish Yuzu, Green Olive, Parsley and Fermented Green Chilli	65
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42	New Zealand Bass Grouper Fragrant Tomato and Curry Leaf Vinaigrette	59
Ceviche of South Coast Kingfish with Lime, Chilli and Freshly Pressed Coconut Milk	39	750g Eastern Rock Lobster with Sambal Dressing	240
Crudo of South Coast Kingfish with Salsa Macha and Lime Dressing	39	MAINS	
Sashimi of Craig's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	39	Baby Vegetable Tagine with Almond and Pistachio Dates	42
Crudo of Craig's Bigeye Tuna with Moroccan Eggplant Salad and Harissa	39	Crumbed New Zealand Bass Grouper with Sauce Vierge of Oxheart Tomato	59
Spicy Korean Style Tartare of Craig's Bigeye Tuna with Gochujang, Sesame and Pickles	39	Brent's Wollemi Duck Breast with Grilled Missile Apples and Vincotto	55
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	29	220g CopperTree 60 Month Silage-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots	69
Elena's Buffalo Mozzarella with Grilled Bosc Pear, Vincotto and Hazelnuts	39	500g Dry-Aged CopperTree 36 Month Hereford Grass-Fed Bone-In Sirloin	150
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	800g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye	245
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	45	800g Dry-Aged CopperTree Grass-Fed Speckle Park Rump Les' Cut	180
Lobster Ravioli with Black Vinegar and Chilli Oil	48	240g Ben's Blackmore Ration-Fed Full-Blood Wagyu Denver	160
Fried Coral Trout Wings with Lime and Chilli Dressing	39	400g Ben's Blackmore Ration-Fed Full-Blood Wagyu Sirloin	390
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	39	240g David Blackmore Pasture-Fed Rohne Skirt	90
Our Wagyu Bresaola with Corella Pear and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	39	240g David Blackmore Pasture-Fed Rohne Fillet	130
WOOD FIRE GRILLED ENTRÉES		300g Dry-Aged David Blackmore Pasture-Fed Full-Blood Mishima Korean BBQ Style Short Ribs	110
Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	29	SIDES	
Mixed Organic Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	35	Mixed Leaf Salad with Margaret Vinaigrette	12
Yamba Pipis with Mexican XO and Garlic Shoots	45	Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil	39	Grilled Cucumber Salad with Sheep's Milk Yoghurt	14
Spencer Gulf King Prawns with Roast Pepper Salsa	42	Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
Three Friends Tasmanian Baby Blacklip Abalone with Ginger and Shallot	59	Wood Grilled Peppers with Burnt Honey and Sherry Vinegar	18
CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough	29	Roman Beans Braised with Tomato, Mint and Oregano	16
Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad	39	Slow Cooked Peas with Anchovies, Chilli and Garlic	16
		Mac and Cheese with Kimchi and Bacon	19
		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%.