

TO START		WOOD FIRE GRILLED FISH	
A.P Bakery Sourdough with CopperTree Salted Butter	3 pp	Craig's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts	55
Our Garlic Focaccia	14	South Coast Bluefin Tuna with Macadamia and Wattleseed Romesco	65
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		Jarrold's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	69
Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen)		New Zealand John Dory with Peanut, Chilli and Tomato Salsa	65
- Sandingroove Top Lake Merimbula	52/104	New Zealand Pink Snapper with Fragrant Tomato and Curry Leaf Vinaigrette	65
- Wheelers Merimbula	54/108	750g Eastern Rock Lobster with Sambal Dressing	240
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42	MAINS	
Ceviche of South Coast Kingfish with Lime, Chilli and Freshly Pressed Coconut Milk	39	Baby Vegetable Tagine with Almond and Pistachio Dates	42
Crudo of South Coast Kingfish with Salsa Macha and Lime Dressing	39	Crumbed Corner Inlet Rock Flathead with Sauce Vierge of Oxheart Tomato	59
Sashimi of South Coast Yellowfin Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	39	Brent's Wollemi Duck Breast with Grilled Missile Apples and Vincotto	55
Crudo of South Coast Bluefin Tuna with Moroccan Eggplant Salad and Harissa	39	220g CopperTree 60 Month Silage-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots	69
Spicy Korean Style Tartare of South Coast Bluefin Tuna with Gochujang, Sesame and Pickles	39	500g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin	150
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	29	800g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye	245
Elena's Buffalo Mozzarella with Grilled Bosc Pear, Vincotto and Hazelnuts	39	800g Dry-Aged CopperTree Minnamurra Grass-Fed Speckle Park Rump Les' Cut	180
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	240g Ben's Blackmore Ration-Fed Full-Blood Wagyu Denver	160
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	45	400g Ben's Blackmore Ration-Fed Full-Blood Wagyu Sirloin	390
Lobster Ravioli with Black Vinegar and Chilli Oil	48	240g David Blackmore Pasture-Fed Rohne Skirt	90
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	39	240g David Blackmore Pasture-Fed Full-Blood Mishima Fillet	160
Our Wagyu Bresaola with Corella Pear and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	39	SIDES	
WOOD FIRE GRILLED ENTRÉES		Mixed Leaf Salad with Margaret Vinaigrette	12
Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	29	Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
Mixed Organic Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	35	Grilled Cucumber Salad with Sheep's Milk Yoghurt	14
Yamba Pipis with Mexican XO and Garlic Shoots	45	Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil	39	Wood Grilled Peppers with Burnt Honey and Sherry Vinegar	18
Spencer Gulf King Prawns with Roast Pepper Salsa	42	Roman Beans Braised with Tomato, Mint and Oregano	16
Three Friends Tasmanian Baby Blacklip Abalone with Ginger and Shallot	59	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%.