

TO START		WOOD FIRE GRILLED FISH	
A.P Bakery Sourdough with CopperTree Salted Butter	3 pp	Ben's Red Throat Emperor with Peanut, Chilli and Tomato Salsa	59
Our Garlic Bread	14	Ben's Coral Trout with XO Butter	75
10g Black Pearl White Sturgeon Caviar Tartlet	49	Craig's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts	55
100g Black Pearl White Sturgeon Caviar with Crème Fraîche and Potato Crisps	460	Craig's Bigeye Tuna with Macadamia and Wattleseed Romesco	65
ENTRÉES		South Coast Pink Snapper with Slow Cooked Zucchini, Chilli and Mint	59
Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen) - Sandingroove Top Lake Merimbula - Wheeler's Merimbula	52/104 54/108	Bruce's Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli	65
Wentworth's Hash Brown with Crème Fraiche and - 30g Yarra Valley First Harvest Salmon Roe - 30g Black Pearl White Sturgeon Caviar	42 147	Jarrold's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	79
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42	750g Eastern Rock Lobster with Sambal Dressing	290
Ceviche of Ben's Gold Spot Trevally with Lime, Chilli and Freshly Pressed Coconut Milk	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 Corner Inlet Southern Garfish with Jerusalem Artichoke Puree and Celeriac Remoulade	65
Spicy Korean Style Tartare of Craig's Bigeye Tuna with Gochujang, Sesame and Pickles	39	Brent's Wollemi Duck Breast with Grilled Mandarin	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 Farms Minnamurra Speckle Park Bone-In Sirloin	150
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	800g Dry-Aged CopperTree Farms Minnamurra Speckle Park Ribeye	245
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	45	600g Dry-Aged Ben Blackmore Ration-Fed Full-Blood Wagyu Bone-In Sirloin	380
Lobster Ravioli with Black Vinegar and Chilli Oil	48	800g Dry-Aged Ben Blackmore Ration-Fed Full-Blood Wagyu Rump Les' Cut	300
Fried Coral Trout Wings with Lime and Chilli Dressing	34	600g Dry-Aged David Blackmore Pasture-Fed Rohne Sirloin	340
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	39	240g Dry-Aged David Blackmore Pasture-Fed Rohne Blade	80
Our Wagyu Bresaola with Nashi Pear and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	39	300g Dry-Aged David Blackmore Pasture-Fed Rohne Korean BBQ Style Short Ribs	90
WOOD FIRE GRILLED ENTRÉES		SIDES	
Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	29	Mixed Leaf Salad with Margaret Vinaigrette	12
Mixed Organic Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	35	Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
Spencer Gulf King Prawns with Roast Pepper Salsa	42	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
CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough	29	Wood Grilled Peppers with Burnt Honey and Sherry Vinegar	18
Ben's Blackmore Ration-Fed Full-Blood Wagyu Tongue with Chimichurri	42	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%.