

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 Bread	14	Craig's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts 59
10g Black Pearl White Sturgeon Caviar Tartlet	49	South Coast Bigeye Tuna with Macadamia and Wattleseed Romesco 65
100g Black Pearl White Sturgeon Caviar with Crème Fraîche and Potato Crisps	460	Bruce's Rock Flathead with Slow Cooked Zucchini, Chilli and Mint 59
ENTRÉES		Bruce's Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli 65
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 King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil 79
Wentworth's Potato Hash Brown with Crème Fraiche and - 30g Yarra Valley First Harvest Salmon Roe - 30g Black Pearl White Sturgeon Caviar	42 147	750g Eastern Rock Lobster with Sambal Dressing 290
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42	MAINS
Ceviche of Bruce's Rock Flathead with Lime, Chilli and Freshly Pressed Coconut Milk	39	Baby Vegetable Tagine with Almond and Pistachio Dates 42
Sashimi of South Coast Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	39	Crumbed Corner Inlet Southern Garfish with Jerusalem Artichoke Puree and Celeriac Remoulade 65
Crudo of South Coast Bluefin Tuna with Moroccan Eggplant Salad and Harissa	39	Brent's Wollemi Duck Breast with Grilled Mandarin 55
Spicy Korean Style Tartare of South Coast 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 Farms Grass-Fed Minnamurra Speckle Park Bone-In Sirloin 150
Elena's Buffalo Mozzarella with Grilled Bosc Pear, Vincotto and Hazelnuts	39	800g Dry-Aged CopperTree Farms Grass-Fed Minnamurra Speckle Park Ribeye 245
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	800g Dry-Aged Ben Blackmore Ration-Fed Full-Blood Wagyu Rump Les' Cut 300
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	240g David Blackmore Pasture-Fed Rohne Skirt 90
Fried Coral Trout Wings with Lime and Chilli Dressing	34	300g Dry-Aged David Blackmore Pasture-Fed Rohne Short Rib Korean BBQ Style 90
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	39	SIDES
Our Wagyu Bresaola with Nashi Pear 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
Spencer Gulf King Prawns with Roast Pepper Salsa	42	Wood Grilled Peppers with Burnt Honey and Sherry Vinegar 18
Yamba Pipis with Mexican XO and Garlic Shoots	45	Roman Beans Braised with Tomato, Mint and Oregano 16
Slow Cooked Mishima Ossobucco, Green Olive and Preserved Lemon Pancake with Green Chilli Sauce	39	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
Ben's Blackmore Ration-Fed Full-Blood Wagyu Tongue with Chimichurri	42	Grilled Corn Purée with Chipotle Butter 18
Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad	39	Grilled Kent Pumpkin with Buttermilk Dressing and Pepitas 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%.