

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 850g Coral Trout with Cobram Estate First Harvest Extra Virgin Olive Oil and Lemon	180
10g Black Pearl White Sturgeon Caviar Tartlet	49	Craig's 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		Jarrold's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	79
Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen)		Jack's Red Snapper with Roast Tomato and Kombu Butter	65
- Sandingroove Top Lake Merimbula	52/104	Anthony's Swordfish with Sweet and Sour Onion, Grilled Grapes and Pine nuts	59
- Wheeler's Merimbula	54/108	750g Eastern Rock Lobster with Sambal Dressing	290
Wentworth's Potato Hash Brown with Crème Fraiche and - 30g Yarra Valley First Harvest Salmon Roe	42		
- 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 Jack's Red Snapper with Lime, Chilli and Freshly Pressed Coconut Milk	39	Crumbed Queensland Coral Trout with Jerusalem Artichoke Puree and Celeriac Remoulade	65
Sashimi of Craig's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	39	Brent's Wollemi Duck Breast with Grilled Mandarin	59
Crudo of Craig's Bigeye 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 Craig's Bigeye Tuna with Gochujang, Sesame and Pickles	39	500g Dry-Aged CopperTree Farms Grass-Fed Minnamurra Speckle Park Bone-In Sirloin	150
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	29	800g Dry-Aged CopperTree Farms Grass-Fed Minnamurra Speckle Park Ribeye	245
Elena's Buffalo Mozzarella with Grilled Bosc Pear, Vincotto and Hazelnuts	39	800g Dry-Aged Ben Blackmore Ration-Fed Full-Blood Wagyu Rump Les' Cut	300
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38	600g Dry-Aged Ben Blackmore Ration-Fed Full-Blood Wagyu Bone-In Sirloin	380
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	45	240g David Blackmore Pasture-Fed Rohne Rump	90
Lobster Ravioli with Black Vinegar and Chilli Oil	48	240g David Blackmore Pasture-Fed Rohne Flat Iron	120
Fried Coral Trout Wings with Lime and Chilli Dressing	34	240g Dry-Aged David Blackmore Pasture-Fed Full-Blood Mishima Eye of Chuck	110
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	39		
Our Wagyu Bresaola with Nashi Pear and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	39	SIDES	
		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
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
Yamba Pipis with Mexican XO and Garlic Shoots	45	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

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%.