TO START

A.P Bakery Sourdough with CopperTree Salted Butter	3 pp
Our Garlic Bread	14
10g Black Pearl White Sturgeon Caviar Tartlet	49
100g Black Pearl White Sturgeon Caviar with Crème Fraîche and Potato Crisps	460

ENTRÉES

Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen)	
- Sandingroove Top Lake Merimbula	52/104
- Wheeler's Merimbula	54/108
Wentworth's Potato Hash Brown with Crème Fraiche and	
- 30g Yarra Valley First Harvest Salmon Roe	42
- 30g Black Pearl White Sturgeon Caviar	147
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42
Ceviche of Ben's Spangled Emperor with Lime, Chilli and Freshly Pressed Coconut Milk	39
Sashimi of Craig's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	39
Crudo of Yellow Spot Kingfish with Salsa Macha and Lime Dressing	39
Crudo of Craig's Bigeye Tuna with Moroccan Eggplant Salad and Harissa	39
Spicy Korean Style Tartare of Craig's Bigeye Tuna with Gochujang, Sesame and Pickles	39
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	29
Elena's Buffalo Mozzarella with Grilled Bosc Pear, Vincotto and Hazelnuts	39
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	38
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	45
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

WOOD FIRE GRILLED ENTRÉES

Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	29
Mixed Organic Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	35
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil	39
CopperTree Farms Minnamurra Speckle Park Beef Tongue with Chimichurri	42
Spencer Gulf King Prawns with Roast Pepper Salsa	42
Yamba Pipis with Mexican XO and Garlic Shoots	45
CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough	29
Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad	39

WOOD FIRE GRILLED FISH

Ben's Coral Trout with XO Butter	75
Ben's Red Throat Emperor with Peanut, Chilli and Tomato Salsa	65
Craig's Bigeye Tuna with Macadamia and Wattleseed Romesco	65
Bruce's Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli	65
Jarrod's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	79
750g Eastern Rock Lobster with Sambal Dressing	290

MAINS

Baby Vegetable Tagine with Almond and Pistachio Dates	42
Crumbed West Australian Red Throat Emperor with Jerusalem Artichoke Puree and Celeriac Remoulade	65
Brent's Wollemi Duck Breast with Caramelised Blood Orange	59
220g CopperTree 60 Month Silage-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots	69
500g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin	150
800g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye	245
600g Dry-Aged Ben Blackmore Ration-Fed Full-Blood Wagyu Sirloin	380
500g Dry-Aged 14-Year-Old Heritage Blackmore Full-Blood Wagyu Grass-Fed Bone-In Sirloin	320
300g Dry-Aged David Blackmore Pasture-Fed Full-Blood Mishima Korean BBQ Style Short Ribs	90
240 David Blackmore Pasture-Fed Rohne Eye of Chuck	90
240 David Blackmore Pasture-Fed Rohne Flat Iron	120
600g Dry-Aged David Blackmore Pasture-Fed Rohne Sirloin	290
900g Dry-Aged David Blackmore Pasture-Fed Full-Blood Mishima Spanish Cut Ribeye	390

SIDES

Mixed Leaf Salad with Margaret Vinaigrette	12
Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
Grilled Cucumber Salad with Sheep's Milk Yoghurt	14
Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	16
Wood Grilled Peppers with Burnt Honey and Sherry Vinegar	18
Roman Beans Braised with Tomato, Mint and Oregano	16
Slow Cooked Peas with Anchovies, Chilli and Garlic	16
Mac and Cheese with Kimchi and Bacon	19
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%.