The Bar

House Made Focaccia, Cobram Estate Coratina - 5pp

Merimbula Sydney Rock Oysters, Cabernet Mignonette - 51/102

Siciliian Green Olives - 11

Fried Olives Stuffed with Veal & Parmesan - 18

Crudo of Albacore Tuna, Green Olives & Pistachio - 35

Prosciutto San Daniele, Gnocco Fritto & Pickled Eggplant - 36

Steak Tartare, Nduja, Capers and Crostini - 35

Tortelli alla Lombarda, Pumpkin, Walnuts, Sage Butter - 34

Tagliolini, Blue Swimmer Crab, Garlic, Chilli, Lemon - 49

Maccherone, Beef, Onion & Pancetta Ragu - 36

Eggplant Parmigiana - 36

Flathead with Lemon, Caper & Olive Salsa - MP

Chicken ‘al Mattone', Chilli, Rosemary Dressing - 45

Parmesan Crumbed Veal Cotoletta - 71

220g CopperTree Fillet - 72

350 CopperTree Scotch Fillet - 115

500g CopperTree Bone-In Sirloin - 165

800g CopperTree T-Bone - 230

Steaks served with Salmoriglio and Salsa Rossa

Fries - 12

Green Salad - 13

Braised Peas, Prosciutto, Tomato, Chilli - 17

We are proud to source all our seafood from Australian waters.

Please inform our staff of any food allergies or dietary requirements before ordering.
While we take care to accommodate allergy requests, our kitchen handles common allergens,
therefore we cannot guarantee that any dish is completely free from allergens or cross-contamination