TO START

A.P Bakery Sourdough with CopperTree Salted Butter	4 pp
Our Garlic Bread	15
10g Black Pearl White Sturgeon Caviar Tartlet	59
100g Black Pearl White Sturgeon Caviar with Crème Fraîche and Potato Crisps	485

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	176
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	45
Ceviche of Ben's Rosy Jobfish with Lime, Chilli and Freshly Pressed Coconut Milk	42
Sashimi of Craig's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	42
Crudo of Craig's Bigeye Tuna with Moroccan Eggplant Salad and Harissa	42
Spicy Korean Style Tartare of Craig's Bigeye Tuna with Gochujang, Sesame and Pickles	42
Elena's Buffalo Mozzarella with Grilled Bosc Pear, Vincotto and Hazelnuts	42
Salad of Consorcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Sourdough	39
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Green Papaya and Cashews	45
Fried Coral Trout Wings with Lime and Chilli Dressing	42
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	42

WOOD FIRE GRILLED ENTRÉES

Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	32
New Season Green Asparagus with Asparagus Cream, Croutons and Ligurian Olive Salsa	32
Mixed Organic Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	36
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil	42
Ben's Blackmore Ration-Fed Full-Blood Wagyu Tongue with Chimichurri	45
Spencer Gulf King Prawns with Roast Pepper Salsa	45
Goolwa Pipis with Mexican XO and Garlic Shoots	45
CopperTree Farms Bone Marrow with Pickled Onion Salad and Grilled Sourdough	32
Spicy Scallop, Prawn and Pork Sausages with Pickled Cucumber and Peanut Salad	42

WOOD FIRE GRILLED FISH

Ben's Red Throat Emperor with Peanut, Chilli and Tomato Salsa	68
Ben's Coral Trout with XO Butter	78
Bruce's Rock Flathead with Slow Cooked Zucchini, Chilli and Mint	65
Bruce's Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli	68
Bruce's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca Extra Virgin Olive Oil	85
Craig's Bigeye Tuna with Macadamia and Wattleseed Romesco	68
Craig's 550g Swordfish Chop with Sweet and Sour Onion, Currants and Pine Nuts	95
750g Eastern Rock Lobster with Sambal Dressing	295

MAINS

Baby Vegetable Tagine with Almond and Pistachio Dates	45
Crumbed Queensland Red Throat Emperor with Jerusalem Artichoke Puree and Celeriac Remoulade	68
Brent's Wollemi Duck Breast with Grilled Kensington Mango	62
220g CopperTree 60 Month Silage-Fed Friesian Fillet with Red Curry Butter and Grilled Shallots	75
500g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Bone-In Sirloin	155
800g Dry-Aged CopperTree 36 Month Grass-Fed Hereford Ribeye	250
600g Dry-Aged 14-Year-Old Heritage Ben Blackmore Full-Blood Wagyu Grass-Fed Bone-In Sirloin	320
800g Dry-Aged Ben Blackmore Ration-Fed Full-Blood Wagyu Rump Les' Cut	320
600g Dry-Aged Ben Blackmore Ration-Fed Full-Blood Wagyu Sirloin	370
240g Dry-Aged David Blackmore Pasture-Fed Rohne Eye of Chuck	100
240g Dry-Aged David Blackmore Pasture-Fed Rohne Denver	120
800g Dry-Aged David Blackmore Pasture-Fed Rohne Spanish Cut	290

SIDES

Mixed Leaf Salad with Margaret Vinaigrette	14
Sugarloaf Cabbage with Black Vinegar and Chilli Oil	14
Grilled Cucumber Salad with Sheep's Milk Yoghurt	16
Boiled Greens with Lemon and Margaret X Cobram Estate Hojiblanca Extra Virgin Olive Oil	18
Wood Grilled Peppers with Burnt Honey and Sherry Vinegar	19
Grilled Corn Purée with Chipotle Butter	19
Slow Cooked Peas with Anchovies, Chilli and Garlic	18
Mac and Cheese with Kimchi and Bacon	22
Grilled Kent Pumpkin with Buttermilk Dressing and Pepitas	19
Wentworth's Twice Cooked Crisp and Creamy Potatoes	18

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.

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

Tables of 8 and over incur a 10% discretionary service charge.
Sunday surcharge 10%
Public Holiday surcharge 15%