

TO START

Baker Bleu Sourdough with CopperTree Salted Butter	3
Our Garlic Bread	14
10g Calvisius White Sturgeon Caviar Tartlet	49
100g Tin Calvisius White Sturgeon Caviar with Crème Fraîche and Pane Carasau	460

ENTRÉE

Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa (½ Dozen or Dozen)	
- Merimbula	7 ea
- Tathra	7.50 ea
Potato Rosti with Crème Fraîche and 30g Yarra Valley First Harvest Salmon Roe	39
- Substitute 30g Calvisius White Sturgeon Caviar	147
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	42
Flinders Island Scallop Crudo with Seablite, Finger Lime and River Mint	36
Ceviche of New Zealand Snapper with Lime, Chilli and Freshly Pressed Coconut Milk	34
Sashimi of Pav and Heidi's Albacore Tuna with Avocado, Nori, Kombu and Brown Rice Vinegar	34
Crudo of Pav and Heidi's Bigeye Tuna with Salsa Verde	34
Spicy Korean Style Tartare of Pav and Heidi's Bigeye Tuna with Gochujang, Sesame and Pickles	34
Gem Lettuce, Parmesan and Crouton Salad with Soft Egg Dressing and House Togarashi	26
Elena's Buffalo Mozzarella with Grilled Bosc Pears, Hazelnuts and Vincotto	32
Salad of Consórcio Anchovies, Smoked Tomato, Wentworth's Potatoes and Grilled Croutons	38
Thai Style Salad of Dennis' Hand-Picked Blue Swimmer Crab, Sweet Pork, Chilli, Pomelo and Cashew	42
Confit of Big Eye Tuna Collar with Seaweed Noodles, Artisan Fish Sauce and Cobram Estate Hojiblanca Olive Oil	32
Fried Coral Trout Wings with Lime and Chilli Dressing	28
CopperTree Steak Tartare with Charred Pepper Paste, Dashi Shoyu and Potato Crisps	32
White Rocks Vitello Tonnato with Crisp Flatbread	35

WOOD FIRE GRILLED ENTRÉES

Beetroot Roasted in Embers with Pistachio Butter and Puffed Barley	26
Slow Cooked Zucchini with Green Tahini, Davidson Plum and Spiced Nuts	26
Coorong Pipis with Mexican XO and Garlic Shoots	36
King Brown Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	26
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad and Shallot Oil	32
Spencer Gulf King Prawns with Roast Pepper Salsa	39
Spicy Prawn, Scallop and Pork Sausages with Cucumber and Peanut Relish	34

WOOD FIRE GRILLED FISH

Ben's Coral Trout with XO Butter	59
Pav and Heidi's Bigeye Tuna with Macadamia and Wattleseed Romesco	52
Pav and Heidi's Swordfish Steak with Fresh Sultana Grapes in Agrodolce	52
Bruce's Rock Flathead with Slow Cooked Zucchini, Chilli and Mint	55
Bruce's Southern Garfish with Yuzu, Green Olive, Parsley and Fermented Green Chilli	55
Bruce's King George Whiting with Lemon and Cobram Estate Hojiblanca Olive Oil	59
Johnny's Wild Legend Tasmanian Trumpeter with Fragrant Tomato and Curry Leaf Vinaigrette	59
New Zealand John Dory with Peanut, Chilli and Tomato Salsa	55
750g Eastern Rock Lobster with Lime and Sambal Dressing	220

MAIN PLATES

Swiss Brown, Oyster and Field Mushroom Pie with Jerusalem Artichoke Puree (25 Minutes)	42
Crumbed New Zealand John Dory with Smoked Tomato and Caper Salad, Umami Mayonnaise	55
Rotisserie Sun Farms Sommerlad Chicken with Smoked Eggplant and Almond Dressing	49
Brent's Wollemi Duck Breast with Confit Missile Apple and Vincotto	52
Colin's Chermoula-Crusted Lamb Cutlets with Harissa	49
240g White Rocks Veal Rump with Spinach Puree and Sage Butter	55
220g CopperTree 60 Month Friesian Fillet with Red Curry Butter and Grilled Shallots	59
500g CopperTree 36 Month Grass-Fed Hereford Ribeye	125
240g David Blackmore Wagyu Rump with Anchovy Butter	70
240g David Blackmore Wagyu Denver with Tarragon Salsa	135
300g David Blackmore Wagyu Sirloin with Chimichurri	220

SIDES

Marinated Cucumber Salad with Sheep's Milk Yoghurt	14
Green Salad with Margaret Vinaigrette	12
Stix Farm Sugarloaf Cabbage with Black Vinegar and Chilli Oil	12
Grilled Cos with Sesame and Rice Wine Dressing	14
Boiled Greens with Lemon and Margaret x Cobram Estate Hojiblanca Olive Oil	14
Slow Cooked Peas with Anchovies, Chilli and Garlic	14
Grilled Kent Pumpkin with Garlic Yoghurt and Burnt Butter	14
Wentworth's Twice Cooked Crisp and Creamy Potatoes	16

TO TAKE HOME

500ml Margaret x Cobram Estate Hojiblanca Olive Oil	23
Everything I Love To Cook, Signed by Neil	70
The Food I Love, Signed by Neil	70

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.
Public Holiday surcharge 15%.