

## TO START

Baker Bleu Country Loaf with CopperTree Farm Butter	4
House Made Focaccia with Confit Garlic and Parsley Oil	12
10g Black Pearl White Sturgeon Caviar Tartlets	39 ea

## ENTRÉES

Freshly Shucked Sydney Rock Oysters with Desert Lime Salsa	5.50 ea
Sashimi of Paspaley Pearl Meat with White Soy Ponzu	39
Crudo of Flinders Island Scallops with Finger Lime and Sea Blite	35
Raw Tuna, Avocado and Nori with Sesame and Brown Rice Vinegar	29
Asparagus with Pistachio Butter and Toasted Barley	26
Yellow Squash, Zucchini and Broad Bean Caponata	24
Elena's Buffalo Mozzarella with Peperonata	32
Steak Tartare with Chilli Paste, Dashi Shoyu and Potato Crisps	28
Fried Coral Trout Wings with Lime and Chilli Dressing	24
Spicy Duck Sausages with Cucumber and Cashew Relish	28

## WOOD FIRE GRILLED ENTRÉES

King Brown Mushrooms with Salted Chilli, Chinese Olive and Preserved Radish Paste	26
Miso Glazed Corner Inlet Southern Calamari with Kimchi Salad	32
Spencer Gulf King Prawns with Roast Pepper Salsa	39

## TO TAKE HOME

500ml Margaret x Cobram Estate Hojiblanca Olive Oil	23
200g CopperTree Farms Murray River Salted Butter	6.5
Everything I Love to Cook Signed Copy of Neil's New Book	60

## WOOD FIRE GRILLED FISH

Pav and Heidi's Swordfish Steak with Spicy Mango Salsa	45
Pav and Heidi's Yellowfin Tuna Steak with Macadamia and Wattleseed Romesco	45
Ben's Coral Trout with XO Butter	55
Bruce's King George Whiting with Lemon and Margaret x Cobram Estate Hojiblanca	49

Eastern Rock Lobster Tail with Sambal Butter	MP
--	----

## MAIN PLATES

Spinach, Pine Nut and Raisin Torta, Artichoke Purée	29
Gremolata-Crumbed Fish with Smoked Tomatoes and Capers	45
Wood Rotisserie Chicken with Smoked Eggplant and Almond Dressing	39
Luke's Maremma Duck Breast with Grilled Cherries and Vincotto	55
220g CopperTree Farm Beef Fillet with Red Curry Butter and Grilled Shallots	47
240g David Blackmore Wagyu Rump	60
500g CopperTree Farm Dry Aged Rib-Eye on the Bone	99
250g David Blackmore Wagyu Sirloin on the Bone	145

## SIDES

Marinated Cucumber Salad with Yoghurt Dressing and Nutmeg	14
Green Salad with Margaret Vinaigrette	12
Pea, Bean and Radish Salad with Stracciatella	14
Grilled Cos with Sesame and Rice Wine Dressing	12
Slow Cooked Peas with Anchovies, Chilli and Garlic	12
Wentworth's Twice Cooked Crisp and Creamy Potatoes	16

All credit cards incur a 1.05% surcharge.  
 Tables of 8 and over incur a 10% discretionary service charge.  
 Public Holiday surcharge 10%.