

the coppersmith way

treating all ingredients with respect and care, we showcase a traditional style of cooking while using modern techniques.

simplicity, balance and quality are all hallmarks of the coppersmith way.

raw and cured

def:/ in the natural, uncultivated, or unrefined state

oysters:	1/2 dozen \$15	dozen \$30
salmon pastrami, avocado and lime puree, cress, toast		\$17
kingfish and ocean trout carpaccio, ruby grapefruit, celery leaves, mint		\$19
wagyu steak tartare, hens egg, horseradish, crisps		\$18
chicken liver parfait, pedro ximenez gel, toast		\$17

shared tastes

def:/ that all of your tastes coincide

ricotta and goats curd agnolotti, sage butter	\$16
heirloom tomatoes, burrata, basil oil	\$15
ox-tongue tonnato, fried white anchovies, crispy capers, parsley	\$17
charcuterie board – cured meats, parfait, terrine, pickles, bread	\$39

something more

def:/ of great scope or range; extensive; broad

caramelised onion choux farci, seeds, ratatouille	\$28
lamb and fennel ragu, pappardelle, pecorino	\$34
olive oil poached cobia, jerusalem artichoke, tomato fondue, sea spray	\$36
duck neck sausage, caramelised leek soubise, charred leeks, apricot gastrique	\$37
crumbed pork cutlet alla milanese, celeriac remoulade, fries	\$29
john dee gold scotch fillet 250g	\$45
wagyu chateaubriand eye fillet 200g	\$48
<i>all steaks served with roast shallot and pea tendril salad, dijon, sauce au poivre</i>	
add: parfait butter	\$3
bone marrow	\$4

large plates

def:/ of considerable or relatively great size, extent, or capacity

today's market fish, beurre noisette, parsley, caper berries	MP
half roasted chicken, lemon and fennel pan juices	\$50
braised lamb shoulder, green sauce	\$75

sides for the table

def:/ subsidiary to but not less important than others

iceberg, shallots, dill	\$9
confit kipflers, fried garlic and rosemary	\$9
kale, confit garlic crumbs, pecorino	\$12
beetroot, shanklish, mint	\$14