

# coppersmith bar menu

12pm to late, everyday

## To share or snack

Freshly shucked Coffin Bay oysters,  
lemon & pepper pearls \_\_\_\_\_ \$3 each

Marinated olives \_\_\_\_\_ \$6

Buttermilk fried chicken,  
Frank's hot sauce \_\_\_\_\_ \$13

Mac & cheese croquettes \_\_\_\_\_ \$14

Burrata, heirloom tomatoes, basil oil \_\_\_\_\_ \$14

Pulled pork sliders (2) \_\_\_\_\_ \$12

Chorizo and pea arancini, aioli \_\_\_\_\_ \$13

Coppersmith charcuterie board assorted  
cured meats, parfait, olives, focaccia \_\_\_\_\_ \$39

for one person \_\_\_\_\_ \$15

Selection of cheeses, crackers, muscatels,  
quince, walnut, apple \_\_\_\_\_ \$32

for one person \_\_\_\_\_ \$14

## Coppersmith Favourites

Warm corned beef baguette, sauerkraut,  
russian dressing \_\_\_\_\_ \$12

Coppersmith beer battered fish,  
handcut chips, slaw tartre \_\_\_\_\_ \$19

Wagyu cheese burger, dijon mayonaise,  
rocket, house ketchup, hand cuts \_\_\_\_\_ \$19

Coppersmith's famous fish pie \_\_\_\_\_ \$23

Steak sandwich, tomato, baby gem,  
mustard mayonaise, hand cuts \_\_\_\_\_ \$20

Capsicum risotto, mascarpone,  
smoked ocean trout \_\_\_\_\_ \$24

Prawn linguine, semi dried tomato, chilli \_\_\_\_\_ \$23

Crumbed pork cutlet alla Milanese,  
celeriac remoulade, hand cuts \_\_\_\_\_ \$29

Grass fed 250g Porterhouse, hand cuts,  
pea tendrills, horseradish cream \_\_\_\_\_ \$36

Flat iron steak, fries, pea tendrills,  
horseradish cream \_\_\_\_\_ \$25

## Sides

Handcuts chips, aioli \_\_\_\_\_ \$8

Iceberg, shallots, dill \_\_\_\_\_ \$9

Confit kipflers, fried garlic and rosemary \_\_\_\_\_ \$9

Kale, confit garlic crumbs, pecorino \_\_\_\_\_ \$12

Beetroot, shanklish, mint \_\_\_\_\_ \$14

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