

Bar Menu

12pm - late everyday

To share or snack

Freshly shucked oysters, natural or champagne granita	\$3 each
Marinated olives	\$6
Handcut chips, aioli	\$9
Wagyu steak tartare, hen's egg, horseradish	\$18
Buttermilk popcorn chicken, Frank's hot sauce	\$13
Spanish anchovies, pickled tomato, charred baguette	\$14
Truffle mac & cheese croquettes (3)	\$14
Pulled pork sliders, slaw (2)	\$12
Arancini du jour (3)	\$13
Confit duck rilette, toast	\$14

Coppersmith charcuterie board

Chef's selection of charcuterie & accompaniments
for one person: \$14 to share (3-4): \$38

Coppersmith cheese board

Selection of cheeses, lavosh, muscatels, quince,
for one person: \$14 to share (3-4): \$32

Coppersmith Ploughman's board

Selection of cheese, charcuterie, & accompaniments
for one person: \$14 to share (3-4): \$35

Coppersmith Favourites

Tuna nicoise salad	\$19
Lobster roll	\$23
Matso Copperhead IPA beer battered fish, handcut chips, mashed peas	\$22
Wagyu cheese burger au jus, handcut chips	\$19
Coppersmith's famous fish pie	\$26
Steak sandwich, pickled beetroots, baby cos, mustard sauce, handcut chips	\$23
Flatiron steak, baked potato, shallot gastrique, pea tendrils, jus	\$27
Linguini vongole 'aglio e olio'	\$26
Pan seared pork cutlet, citrus and fennel salad	\$28
Market Fish - please ask our friendly staff	\$MP

Tuesday

Rump and Red

with a glass of pinot or malbec
from 6pm - \$25 per person

Thursday

Oysters and Bubbles

\$2 freshly shucked oysters & \$7 glasses of Chandon
4pm to late

Sunday

Chef's Roast of the day

choice of two - \$25 per person
all day

Coppersmith