

## Entree

Freshly shucked oysters, natural or champagne granita	\$3 each
Beetroot cured kingfish, golden beetroot, pickled candied beetroots, beetroot puree, creme fraiche sorbet	\$19
Steak crudo, sago crisps, oyster mayonnaise, poached oyster, pickled radishes, burnt butter dust	\$18
Nicoise salad, seared tuna, filo pastry	\$17
Caprese salad, heirloom tomatoes, burrata, basil oil	\$14
Zucchini flowers, goat's curd, farro, crispy quinoa, pickled zucchini, almond gel	\$17

## Salumi and Cheese

Coppersmith charcuterie board	
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 cheeses, charcuterie & accompaniments for one person:	\$14
to share (3-4):	\$35

## Can't decide? Feed me!

Let us order for you.

Chef's selection of 5 plates for \$75 per person,  
minimum 2 people

## Main

Pan seared duck breast, carrot crumble, heirloom carrots, confit duck filled filo cigar	\$38
Parsnip risotto, pickled parsnip, parsnip crumble	\$24
Pork belly with pickled plum, dried plum, sweet potato parisienne, sweet potato puree	\$34
Poached pink snapper, pears, parsnips, razor clams	\$36
Lamb backstrap, eggplant, sheep's milk yoghurt, sweetbread, cumin	\$29
Market Fish - please ask our friendly staff	\$MP

## Grill

John Dee Gold scotch fillet 300g	\$45
Wagyu chateaubriand eye fillet 200g	\$47
Rib eye on the bone	\$MP
<i>all steaks served with baked potato, shallot gastrique, pea tendrils, jus</i>	
add: garlic & herb butter	\$3

## Extras

Duck fat and rosemary cooked potatoes	\$9
Parmesan & rocket salad	\$9
Broccolini, burnt butter sauce, almonds	\$9
Roasted beetroot	\$9
Truffle mac & cheese	\$9

## Dessert

Chocolate and milk	\$16
Apple and caramel	\$15
Affogato	\$8
add liqueur	\$7
Valrhona dark chocolate & mint truffle	\$5

Coppersmith