

Bar Menu

12pm - late everyday

To share or snack

Freshly shucked oysters,
natural _____ \$4 each
pancetta, anchovies, capers topping _____ \$4.5 each

Copperpot of marinated olives, fennel tips,
garlic and chilli _____ \$7

Truffle french fries, truffle aioli _____ \$9

Hand milled wagyu beef tartare _____ \$19

Smoked salmon, crab and caviar hand buns \$8 each

Crispy fried chicken poppers, Frank's hot sauce \$14

Spanish anchovies, shaved fennel, parsley, citrus
whipped cured cod roe, toast _____ \$15

Mac & cheese croquettes - with jalapenos and
smoked cheddar, triple pepper, lime aioli (3) _____ \$14

Mulberry pomegranate glazed lamb ribs, black chilli,
lemon sumac yoghurt _____ \$18

Chicken liver parfait, wrapped in fig herb butter,
brioche toast & fresh fig _____ \$17

Coppersmith charcuterie meat board

served with goats curd, anchovie battered
cornichons, parsley, olives and toast

for one person: \$14

to share (3-4): \$38

Coppersmith cheese board

Selection of cheeses, lavosh, quince,

for one piece: \$14

to share (3-4): \$32

Coppersmith Favourites

Coppersmith Reuben steak sandwich -
w/ smoked brisket, rump, caramelised onion, honey
mustard dressing, bechamel & pecorino, served with
onions rings and mixed leaves _____ \$23

Coppersmith Lager beer battered fish,
handcut chips, mashed peas, charred lemon _____ \$23

Bacon cheese burger, tomato, iceberg lettuce &
truffle fries _____ \$21

Coppersmith's famous fish pie _____ \$28

Pan seared gnocchi, asparagus, peas, fresh mint,
lemon gremolata _____ \$23

Panzanella salad of fire roasted peppers, heirloom
tomatoes, basil, anchovies, shaved fennel w/ cress \$19

200 gram Wagyu marble score 4-6 rump, scorched
rainbow cauliflower, charred onion, heirloom carrot,
pounded sesame _____ \$29

Blue swimmer crab linguini w/ strawberry clams,
lemon & olive oil emulsion _____ \$26

Herb crumbed pork cutlet, roasted red apple,
watercress _____ \$27

Market Fish - please ask our friendly staff _____ \$MP

Tuesday

Rump and Red

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

Sunday

Chef's Roast of the day

\$25 per person all day

Coppersmith