

Bar Menu

12pm - late everyday

To share or snack

Freshly shucked oysters,
natural _____ \$4 each
Coppersmith house topping _____ \$4.5 each

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

Truffle french fries, truffle aioli _____ \$9

Kangaroo loin tartare, egg yolk, _____ \$19
sweet potato gaufrette

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 (4) _____ \$14

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

Chicken liver whisky fondant, plum puree,
horseradish cream, crispy parsnips & hazelnut
oil _____ \$17

Coppersmith charcuterie meat board

selection of charcuterie and accompaniments

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 Steak sandwich - Rump steak, bacon
gruyere, caramelised onions, dijon mustard on
baguette _____ \$22

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, croutons,
shaved fennel with cress _____ \$19

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

Blue swimmer crab, cavatelli pasta, chimichurri
sauce _____ \$19

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

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

Chef's Roast of the day

Every Sunday

\$25 per person all day

Coppersmith