

Entree

Freshly shucked oysters, natural	\$4 each
Coppersmith house topping	\$4.50 each
French Escoffier onion soup, gruyere, sourdough	\$16
Chicken whisky fondant, plum puree, horseradish cream, crispy parsnips & hazelnut oil	\$17
Kangaroo loin tartare, egg yolk, sweet potato gaufrette	\$19
Risotto of sous vide braised sweetbread with porcini mushrooms, parsley puree	\$17
Coppersmith charcuterie board	
Selection of charcuterie & accompaniments: for one person	\$14
to share (3-4)	\$38
grand (3-4) includes fondant and terrine	\$45

Main

Confit duck a l'orange, parsnip puree, pommes gaufrettes	\$38
House made gnocchi, beurre noisette, spinach, oyster mushrooms, pumpkin, reggiano parmesan	\$24
Blue swimmer crab & scallops, chimichurri, cavatelli pasta	\$34
Pan fried John Dory, butternut mash, braised seasonal vegetables, lemon zest, dill hollandaise	\$36
Lamb backstrap, eggplant, sheep's milk yoghurt, sweetbread, cumin	\$32
Market Fish - please ask our friendly staff	\$MP

Grill

John Dee Gold scotch fillet 300g	\$44
Wagyu chateaubriand eye fillet 200g	\$46
Market steak - please ask our friendly staff	\$MP

*all steaks served with shallot and pea tendrill salad
and your choice of bernaise or red wine jus
add garlic & herb butter*

\$3

Extras

House made sweet potatoes fries	\$9
Paris mash, truffle oil	\$9
Parmesan & rocket salad	\$9
Broccolini, burnt butter sauce, almonds	\$9
Roasted beetroot	\$9
Truffle mac & cheese	\$9

Dessert

White chocolate creme brulee with seasonal berries	\$15
Dark chocolate & pistachio terrine, coffee english custard, carambar tuile	\$16
Apple & cardamom pear crumble, caramel ice cream	\$15
Affogato	\$8
add liqueur	\$7
Valrhona dark chocolate & mint truffle	\$5
Coppersmith cheese board - Selection of cheeses, lavosh, muscatels, quince, for one person	\$14
to share (3-4)	\$32

Coppersmith