

# Bar Menu

12pm - late everyday

## To share or snack

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

Copper pot of marinated olives, fennel tips,  
garlic and chilli \_\_\_\_\_ \$7

House cured salmon, apple, cucumber, chive  
dressing \_\_\_\_\_ \$17

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

Vegatarian Scotch egg - quails egg, mushroom  
duxelle, charred asparagus, pesto \_\_\_\_\_ \$14

**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,  
Gruyère, caramelised onions, dijon mustard on  
baguette, fries \_\_\_\_\_ \$22

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

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

Spicy chicken burger, house made slaw,  
sweet potato fries \_\_\_\_\_ \$20

Coppersmith's famous fish pie \_\_\_\_\_ \$28

Prawn, cherry tomato & basil linguine \_\_\_\_\_ \$26

Warm salad of Japanese pumpkin, mandarin,  
feta, mixed seeds \_\_\_\_\_ \$23

200 gram Wagyu marble score 4-6 rump,  
handcut chips, cafe de Paris butter, watercress \_\_\_\_\_ \$29

Hazelnut & pistachio crusted pork cutlet,  
lemon & caper butter, watercress \_\_\_\_\_ \$27

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

## Sides

Sweet potato fries \_\_\_\_\_ \$9

Mizuna pear, blue cheese, hazelnut vinaigrette \_\_\_\_\_ \$9

Truffle french fries, truffle aioli \_\_\_\_\_ \$9

Chilli seasonal greens - snow peas, french beans,  
Chinese broccoli \_\_\_\_\_ \$9

Truffle mash \_\_\_\_\_ \$9

Roasted beetroot, dukkah \_\_\_\_\_ \$9

Coppersmith