

Entree

Freshly shucked oysters, natural	\$4 each
Coppersmith house topping	\$4.50 each
Moules mariniere, baguette	\$16
Vegetarian Scotch egg - quails egg, mushroom duxelle, charred asparagus, pesto	\$14
House cured salmon, apple, cucumber, chive dressing	\$17
Twice cooked goats cheese souffle, olive crumb, red capsicum coulis	\$16
Duck cigar - confit duck, bric pastry, baby beetroot	\$15
Pan fried scallops, pea puree, pancetta crisp	\$19
Coppersmith charcuterie board	
Selection of charcuterie & accompaniments: for one person	\$14
to share (3-4)	\$38
grand (3-4) includes cured salmon and terrine	\$45

Main

Crispy duck breast, duck wonton, petit vegetables, sour cherry glaze	\$35
Steamed Hapuka, pippies, mussels, salsa verde	\$34
Warm salad of Japanese pumpkin, mandarin, feta, mixed seeds	\$25
Prawn, cherry tomato & basil linguine	\$26
Herb crusted rack of lamb, balsamic provencal vegetables, tomato chutney	\$38
Truffle poached chicken breast, crumbed leg, peas, broad bean, radish, jus gra	\$36
Market Fish - please ask our friendly staff	\$MP

Grill

200g Wagyu eye fillet	\$44
300g John Dee scotch fillet	\$46
400g Wagyu rump marble score 6	\$50
500g Great Southern Ribeye	\$65
Market steak - please ask our friendly staff	\$MP

*all steaks served with triple cooked chips,
watercress salad and choice of jus, bernaïse or
cafe de Paris butter*

Extras

House made sweet potato fries	\$9
Truffle mash	\$9
Mizuna pear, blue cheese, hazelnut vinaigrette	\$9
Chilli seasonal greens - snow peas, french beans, Chinese broccoli	\$9
Roasted beetroot, dukkah	\$9

Dessert

Chocolate torte, pistachio ice cream	\$15
Vanilla pannacotta, seasonal berries, meringue, strawberry sorbet	\$16
Seasonal fruits, house made sorbets	\$15
Affogato	\$8
add liqueur	\$7
Chocochino - chocolate fondant, double cream, biscotti	\$8
Coppersmith cheese board - Selection of cheeses, lavosh, muscatels, quince, for one person	\$14
to share (3-4)	\$32

Coppersmith