

# GLAD TO SEE YOU BACK! SPRING MENU 2020

## Starters

Market Oysters: Natural/ Strawberry Mignonette ½ doz **22** doz **38**

Warm Mt Zero marinated olives **9**

Edamame and black salt **8**

"Bloody Shoot Me Mary", oyster shooter **5**

Tare and sake-soaked chicken ribs w. sesame **16**

Assorted Chili poppers, roast tomato relish **18**

Cheeseboard Single **14** Share **38**

Charcuterie Single **14** Share **38**

Chefs selection mixed board **59**

## Entrées

Chargrilled Galician Octopus, romesco, herb oil, chorizo **22**

"The House Crudité", market vegetables, aioli, and pickles **25**

Buffalo Burrata Caprese, heirloom tomato, micro basil, balsamic reduction, lavosh **19**

## Mains

Native roasted seasonal vegetables "en papillote", wattle and lemon myrtle **33**

Wild Mushrooms & Black truffle Tortellini, hazelnut, morcilla and pecorino **34**

Fish and Chips, mushy peas, tartare, potato cake, pickled onion **29**

Whole Oven Baked Market Fish, green papaya salad, chili jam and lime **42**

Coppersmith Parma, prosciutto, smoked scamorza, house slaw w. fries **29**

Braised OX cheek, shiraz and seeded mustard reduction, herb salad **37**

300g Scotch Fillet, hand-cut chips, choice of: Café de Paris, Chimmichurri or Red wine jus **44**

American Cheeseburger, pickle, onion, ketchup, mustard, fries **22**

## Sides

Spring asparagus, burnt butter breadcrumbs **12**

Seasonal chili sautéed greens **12**

Cabbage salad, apple, mint, parmesan **11**

Crushed crispy chat potatoes, lemon thyme **11**

French fries with aioli **9**

## Desserts

Blackberry Crumble w. fennel pollen ice cream **12**

Flourless Chocolate torte w. pistachio ice cream **14**

Stonefruit crèmeux custard jelly **12**



# Coppersmith

