

# SUMMER MENU 2021

## Starters

Pacific Oysters: Natural/ Mignonette ½ doz **18** doz **32**

"Bloody Shoot Me Mary" **5ea.** Add 15ml Vodka **+5**

Toolunka Creek marinated olives **9**

Korean Fried Chicken w. Kimchi glaze **16**

Cheese and Salami Croquettes w. roast tomato relish **17**

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

Chef's selection mixed board **59**

## Entrées

King ora Salmon Sashimi, Marinated cucumber, Edamame puree, crispy nori **22**

Crispy Pork Belly, Apple compote, cabbage slaw **24**

Chargrilled Octopus, Artichoke Puree, pickled artichokes, confit fennel **22**

Chicken liver pate, croutons, cornichons **18**

Buffalo Mozzarella Caprese, heirloom tomatoes, micro basil, balsamic reduction, pine nuts, croutons **23**

## Mains

Frutti Di Mare Linguine **38**

Chargrilled pumpkin w. curry sauce, sauteed amaranth, roasted cherry tomatoes **25**

Beer Battered Fish, tartare sauce, hand-cut chips, pickled onion **27**

Market Fish w. onion puree, sauteed rainbow chard, caponata **36**

Coppersmith Parma, serrano, mozzarella, house slaw w. fries **28**

300g Porterhouse, hand-cut chips, choice of: Herb butter, Chimmichurri or Red wine jus **44**

Steak Sandwich, rocket, cheese, pickles, smoked truffle aioli, mustard, fries **25**

Wagyu Cheeseburger, mustard, heirloom tomato, house pickles, fries, smoked truffle aioli **22**

+ extra patty **5**

## Sides

Glazed Carrots, pepitas, carrot & orange gastrique, yogurt dressing **12**

Chargrilled broccolini, olives, mustard dressing, flaked almonds **12**

House mixed leaves salad **11**

Handcut chips w. aioli **11**

# Coppersmith



