

ENTREES

Fresh shucked oysters, natural, lemon, each	4
Polenta chips, Ranch dressing (gf) (veg)	17
Heirloom tomato and buffalo Mozarella salad, fresh basil, evoo	19
Smoked paprika, manchego cheese, orange arancini, bell pepper relish (veg)	18
Seared scallops, crisp pork belly, miso mayo, pea tendrils (gf)	23
Flash fried calamari, house made smoked sweet chilli and ginger sauce (gf)	18
Prawn & sand crab cannelloni, saffron lemon butter sauce	24
Onion & chickpea fritters, indian spices, mint labna (gf) (vgn)	19
COPPERHEAD PLATTER - duck liver pate, Calabrese salami, grilled chorizo, garlic & beer braised ham hock, Margot with artisanal beer, house pickles, chicken & pistachio terrine, Elisa's organic olive sour dough	45

KIDS MENU up to 12 years old	16
Ham & cheese pizza	Fish & chips
Spaghetti bolognese	Crumbed chicken & chips
... and for dessert - vanilla ice cream with chocolate or strawberry topping	

BURGERS & PIZZAS

DAILY 11.30 - 3.00PM

Double Wagyu Beef Burger	28
Double wagyu patty, aged cheddar, smoky bacon, lettuce, tomato, stout braised onion, pickles, capsicum relish, aioli & chips	
Chicken Parmi Burger	26
Chicken schnitzel, smoked ham, napoli sauce, mozzarella, lettuce, tomato, pickles & chips	
Pepperoni Pizza	28
Pepperoni, onion, fresh chilli, parsley	
Pork Belly Pizza	28
Pork belly, caramelised onion, rocket, smoky bbq sauce, parmesan	
Mushroom Pizza	27
Local oyster mushrooms, rosemary, parmesan, parsley	

(gf) gluten free not coeliac (veg) vegetarian (vgn) vegan

Please note: a surcharge applies for eftpos & credit card transactions

15% surcharge applies for public holidays

MAINS

Stout braised lamb shoulder for 2 - malt molasses jus, mushy peas, rosemary kipfler potatoes, roasted carrots, port onions, mint jelly	76		
Pork belly, hazelnut buttered carrots, cinnamon honey glaze, pickled apples, radish salad (GF)	36		
Beer battered local fish, hand cut chips, house salad, rustic tartare sauce	34		
Local seafood, fish, prawns, mussels & scallops, fennel, cherry tomatoes potato, leek, butter cream sauce, crusty bread, grilled lemon (GFA)	39		
Baked pumpkin & tofu tart, Asian salad, fried almonds (gf) (vgn)	32		
Chicken Parmigiana, house crumbed free range chicken breast, smoked ham, napoli sauce, mozzarella, hand cut chips & house salad	32		
Confit duck, black barley, Tagigan Farm mushrooms, roast eschalots pan juices	37		
Today's fresh fish, seasonal garnish	MP		
Grass-fed sirloin 300g, potato galette, confit tomatoes, charred leeks <i>Add Mustards - Moutarde Royale seeded w/ Cognac, Fireman's, Green peppercorn</i>	45 2		
Black Angus rump 250g, crispy onion rings, hand cut chips, house salad, jus & Bearnaise butter <i>Add Mustards - Moutarde Royale seeded w/ Cognac, Fireman's, Green peppercorn</i>	35 2		
HOME MADE LINGUINE			
Local seafood, garlic, chilli, cherry tomatoes, fresh basil, evoo	36		
Tagigan Farm mushrooms, white wine, butter, parsley, parmesan (veg)	32		
SIDES			
Chips, rosemary salt, aioli	10	Roasted carrots, hazelnut butter	10
Garden salad	10	Onion rings	10
DESSERTS			
French vanilla slice, poached rhubarb, vanilla custard	16		
Matcha cheesecake, pecan crust, pandanus gel, lychee ice cream (gf)	18		
Citrus & almond cake, lemon glaze, blueberry and coconut ice-cream (gf)(vgn)	17		
Donut sandwich, hazelnut ice-cream, raspberry jam, chocolate sauce	18		
Affogato - vanilla bean ice-cream, shot of espresso, biscotti with a shot of liqueur	14		
Trio of ice-cream, biscuit crumb	15		