



SNACKS

House Marinated Olives

Aged balsamic, crispy focaccia

12

Rooftop Roasted Mixed Nuts

Smoked salt, Aleppo pepper

12

Freshly Shucked Oysters (ask waiter for region)

Lemon, sherry vinegar and escalot mignonette

6.5 each

Add Siberian caviar

12 each

Wood-grilled Eggplant and Tahini Dip

Confit garlic, basil, grilled flatbread

15

Spanner Crab Cakes

Kimchi mayonnaise (2pc)

20

Red Prawn Cocktail Milk Buns

Lightly spiced Australian red prawn cocktail (2pc)

15

CopperTree Beef Tartare

Yolk emulsion, sweet potato crisps

20

Duck Confit Spring Roll

Pickle gel, chives (4pc)

20

Mixed Ceviche

Pistachio, orange and crisp rice crackers

20

Chargrilled Corn Ribs

Chipotle butter, parmesan

18

Rice Flake Crumbed Red Spot Whiting

Nahm jim

25



LIGHT MEALS

Botswana Burger

Double dry-aged smashed patty, aged cheddar, soft bun 25

BFC – Botswana Fried Chicken

Buttermilk-marinated free-range chicken, southern spices 25
Aromatic chicken gravy, horseradish slaw

Wagyu Sirloin Steak Sandwich

Black Opal Wagyu, grilled sourdough, caramelised onions, 40

House BBQ sauce, onion rings

Wagyu Katsu Sando

Fried Wagyu katsu, soft Japanese style bread, tonkatsu sauce, 36

Caramelised onions

Shoestring Fries

Aioli 12

Charcuterie Tasting Board

Grilled Sonoma bread, house pickles, beer-fermented mustard,
Jamon Iberico, Mr Canubi mortadella, Blackmore Wagyu bresaola,
Pino's dolce vita salami, 2GR Wagyu pastrami

small 40
large 80

Australian Cheese Plate (ask waiter for today's selection)

A selection of artisanal Australian cheeses served with
Blue Mountains honeycomb, quince paste, fresh grapes, hand rolled lavosh

3 cheeses 32
additional cheese 12 each

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Discretionary service charge of 10% on groups of 8 or more. 15% surcharge on Public Holidays.*