

COPYCAT

Tasting Menu 89pp

Snacks

Half dozen oysters, yuzu mignonette (gf)	35
House made foccacia, olive oil, balsamic (v)	12
Mushroom arancino, black garlic (2 pieces)	14
Citrus marinade olives (vg)	12
Whipped ricotta, zuchinni, squash, chilli (v)	10
Gnoccho fritto, 24 months aged prosciutto, parmesan (2 pieces)	16

Entrees

Ceviche, blood orange, cucumber, bone dressing (gf)	25
Charred broccoli with pepita mole, capers, vadouvan, curry leaf (vg)	18
Leeks, romesco, lardo, hazelnuts (vo)	16
Kingfish collar, chilli, lemon, lime, orange (gf)	20

Pastas

Gnocchi, slow cooked tomatoes, pesto, buffalo mozzarella (gfo)	33
Paccheri al pomodoro, straciatella (gfo, vg)	31
Linguini, prawns, cherry tomatoes, zucchini, garlic (gfo)	35
Tagliatelle, bolognese, parmesan (gfo)	34
Cavatelli, broccoli, italian sausage, pine nuts (gfo, vo)	34

Mains

Crumbed veal, capers, sage, pecorino	36
Bbq asado beef rib, white onion, house mustard, jus	45
Market fish, fennel, salsa verde, burnt butter (v, gf)	42
Bone in sirloin, sauce dianne (gf)	48
Braised cabbage, corn, beurre blanc, chilli oil (v, vo)	25

Sides

Fried potato, onion, garlic, parsley (vg, gf)	15
Mixed leaves, toasted walnut, currants, mandarin (vg, gf)	12
Broccolini, garlic, chilli, toasted almonds (vg, gf)	12
Shoestring fries (vg, gf)	12

Wednesdays – Steak night \$30

Thursdays – Pasta & Vino \$35

Antipasto Social Club. 5-6 Wednesday to Friday. 4 – 6 Saturday & Sunday

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Kids Options Available

10% Surcharge on Sundays

15% Surcharge Public Holidays