

COPYCAT

Tuesday to Thursday: 5PM - 11PM

Friday to Sunday: 12PM - 11PM

Please note: surcharge on credit cards

10% surcharge on Sundays

Dietary menu available

TO START

| | |
|--|-----|
| Marinated toolunka creek olives (gf, df, v) | 8 |
| Oysters natural with finger lime mignonette (df) | 6 |
| Grilled flatbread, mediterranean muhammara dip (df, v) | 9 |
| Pumpkin and fontina cheese croquettes, smoked paprika aioli (gf) | 6 |
| Kataifi wrapped king prawn, chilli sambal, lemongrass aioli (df) | 9.5 |

SMALLER

| | |
|---|----|
| Beetroot cured kingfish, pickled fennel, citrus dressing, horseradish cream (dfo, gf) | 26 |
| Grilled asparagus tart with cashew cream (v) | 16 |
| Halloumi caprese, basil, lemon and caper dressing (gf, vg) | 12 |
| Calamari fritti with lemon and dill aioli (gf, df) | 22 |
| Stracciatella, grilled zucchini, peas, hazelnut pesto (gf, vg, vo) | 21 |

MAINS

| | |
|---|----|
| Oven baked barramundi with charred leeks and tartare hollandaise sauce (gf, df) | 38 |
| Chicken schnitzel with green cabbage slaw (dfo) | 29 |
| Roasted harissa eggplant stuffed with quinoa and kale (v, gf, df) 26 | 26 |

HOUSEMADE PASTA

| | |
|--|----|
| Spanner crab linguine, cherry tomatoes, lemon, bonito crumb (gfo, dfo) | 39 |
| Slow cooked lamb shoulder with house made tagliatelle (gfo, dfo) | 37 |
| Tubetti with brown butter sauce, peas, asparagus and pecorino (gfo) | 32 |

DESSERTS

| | |
|--|----|
| Buttermilk panna cotta, pineapple salsa, pistachio praline (vg, gf) 13 | 13 |
| White chocolate mousse with spiced cherries and ginger crumble (vg, gfo) | 15 |

LEAVE IT UP TO THE CHEFS

79

FROM THE GRILL

| | |
|--|----|
| 250g porterhouse | 39 |
| 250g scotch | 48 |
| All served with spice roasted potatoes with a choice of red wine jus or chimichurri (gf, df) | |

SIDES

| | |
|--|----|
| Mixed leaf salad, pickled red onions, sumac & orange dressing (v, gf) | 10 |
| Chargrilled broccolini, 'buttermilk dressing', pepitas (v, gf, df) | 13 |
| Ras el hanout roasted cauliflower, smoked eggplant puree, pomegranate, fresh herbs (v, gf, df) | 13 |
| French Fries (v, gf, df) | 11 |
| Spice roasted potatoes | 11 |

| | |
|--|----|
| Burnt Basque cheesecake, seasonal fruit (vg, gf) | 15 |
|--|----|