

# COPYCAT

1 COURSE + WINE \$35    *OR*    2 COURSES + WINE \$45

## CHOICE OF ENTRÉE

Duck liver parfait, red onion jam, sourdough (gfo)  
Market fish crudo, orange & miso dressing,  
burnt onion cream, pomelo (gf)  
Leek & gruyère croquette, quince aioli (vg)

## CHOICE OF MAIN

Twice cooked brisket, creamy mash, red wine sauce (gf)  
Seared calamari salad, tomato & caper dressing (gf)  
Pumpkin ravioli, burnt butter, sage, walnut (vg)

## SIDES \$8 EACH

Mixed leaf salad, pickled red onion,  
sumac & orange dressing (gf, v)  
Pommes frites (v)

## CHOICE OF WINE

NV Clover Hill, Tasmanian Cuvée  
2021 Clos Clare, Riesling  
2019 Livewire, Chardonnay  
2019 Quealy, 'Musk Creek,' Pinot Noir  
2020 Demi by Syrahmi, Shiraz