

# COPYCAT

|                     |   |          |
|---------------------|---|----------|
| STARTERS            | Natural oysters, pomegranate mignonette (3, 6 or 12) (gf)   | 15/28/52 |
|                     | Corn & manchego croquette, green goddess aioli (vg)   | 5 each   |
|                     | Pickled mussels, cucumber, toum, rye toast  | 6 each   |
|                     | Tasmanian scallop, cauliflower, 'nduja dressing, saltbush   | 9 each   |
|                     | Grilled flatbread, charred eggplant & sesame cream (v)  | 12       |
|                     | Marinated Toolunka Creek olives (gf, vg)  | 8        |
| SMALLER             | Duck liver parfait, red onion jam, pickles, sourdough (gfo)   | 17       |
|                     | Stracciatella mozzarella, marinated mushrooms, herb oil (gf, vg, vo)  | 17       |
|                     | Hiramasa kingfish ceviche, aji verde sauce, finger lime, jalapeño (gf)  | 22       |
|                     | Seared octopus, guindilla peppers, romesco sauce (gf)   | 24       |
| MAINS               | Chickpea panisse, pumpkin, chive labneh, vadouvan butter, Jerusalem artichoke (gf, vg)                                | 32       |
|                     | Leek tarte tatin, almond fetta, hazelnut dukkah (v)   | 35       |
|                     | Twice cooked half chicken, anticucho sauce (gf)   | 34       |
|                     | Rainbow trout, oyster mushroom, salmon caviar, buttermilk (gf)  | 37       |
|                     | 260g Southern Ranges MB4 rump cap, enoki mushrooms, truffle red wine jus (gf)   | 46       |
|                     | 1.2kg spiced lamb shoulder, eggplant, zhoug, flatbread<br><i>Please allow 30 minutes for this dish to be prepared</i> | 84       |
| SIDES               | Mixed leaf salad, pickled red onion, sumac & orange dressing (gf, vg)   | 9        |
|                     | Crispy chat potatoes, garlic & rosemary salt (gf, v)  | 12       |
|                     | Steamed broccolini, parmesan, chilli & garlic oil (gf, vg, vo)  | 14       |
|                     | Pommes frites (v)   | 9        |
| DESSERT<br>& CHEESE | Dark chocolate mousse, tahini caramel, wattleseed crème fraiche, mandarin (gf, vg)                                    | 15       |
|                     | Spiced semolina cake, yoghurt, smoked almond praline, coconut sorbet (v)  | 15       |
|                     | Bombe Alaska, salted macadamia parfait, chocolate (gf, vg)  | 18       |
|                     | Cheese selection with quince, lavosh & fresh fruit (gfo, vg)  | 13/24/32 |

Leave it up to our chefs ~ 75pp (min 2)

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## CHEESE & DESSERT

|   |          |
|---|----------|
| Cheese selection with quince, lavosh & fresh fruit (gf, vg)                 | 13/24/32 |
| Dark chocolate mousse, tahini caramel,<br>crème fraiche, mandarin (gf, vg)  | 15       |
| Spiced semolina cake, yoghurt,<br>smoked almond praline, coconut sorbet (v) | 15       |
| Bombe alaska, salted macadamia parfait, chocolate (gf, vg)                  | 18       |

## DESSERT DRINKS

|   |          |
|---|----------|
| Copycat Espresso Cocktail<br>Wattleseed-infused vodka, Brookie's macadamia liqueur,<br>decaf cold brew filter, aquafaba | 22       |
| 2021 Quealy, Late Harvest Pinot Gris<br>Mornington Peninsula, Victoria  | 12 / 54  |
| Coffee, chai & tea  | From 4.5 |

\*No merchant fees, no surcharges, only tasty surprises — love, Copycat.