

COPPER POT

S E D D O N

Dinner Menu

ⓓ Charred flatbread, schmaltz 7

ⓕ Freshly shucked Sydney Rock oysters, finger lime, shallot, verjuice 4 ea

ⓓ Padron peppers, dijon foam (v,gf) 14

ⓓ Heirloom tomato, Stracciatella, green olive, spring onion ash (v,gf) 18

ⓓ Steak tartare, horseradish mayo, sweet onion, potato crisps (gf) 22

ⓖⓗ Octopus 'a la plancha', cherry tomato compote, capers, dill (gf) 26

ⓓ Smoked river trout, purple daikon, elderflower pickle, buttermilk (gf) 19

ⓓ Porto style quail, sweet corn, peri peri sauce (gf) 21

ⓓ Pork scotch steak, sautéed greens, Italian XO sauce (gf) 34

ⓓ House made Spätzle, Summer vegetables, riesling cream, Gruyère (v) 30

ⓓ Ink linguini, prawn, surf clams, flathead, seaweed butter 35

ⓕ Roasted flathead tail, cauliflower, samphire and hazelnut salsa (gf) 34

ⓖⓗ Gippsland lamb breast, eggplant, spiced yoghurt, fermented chilli (gf) 36

ⓕ Pommes frites, aioli 9

European Road Trip 80 // Beverage pair 60