COPPERSMITH

BISTRO

ENTREE		MAINS	
BUFFALO CHICKEN TENDERS CRISPY FRIED CHICKEN TENDERS, COATED IN SPICY BUFFALO SAUCE	\$15	ROAST CHICKEN (GF) FREE-RANGE CHICKEN CUTLET, CRISPY SKIN, POTATO MASH, CARROT MÉLANGE, JUS	\$38
PORK BELLY (GF) CAULIFLOWER & TRUFFLE PURE, SSAMJANG RED PE PINEAPPLE SALSA	\$20 PPER	Pan Fried Barra (gf) Humpty doo Australian Barramundi, bokcho roast potatoes, fennel, scampi tomato salsa	\$38 I,
SALT & PEPPER CALAMARI (GF) MIXED LEAF, ROAST GARLIC AIOLI	\$18	GOATS CHEESE RAVIOLI (V) HOMEMADE SPINACH BASIL PESTO, GRANA PADANO CHEESE	\$30
MUSHROOM ARANCINI (V) CREAMY MUSHROOM RISOTTO AND CHEESE BALLS, ROASTED GARLIC	\$15	MIX SEAFOOD MARINARA LINGUINI, TOMATO NAPOLI, MIXED SEAFOOD, CHERE TOMATOES.	\$32 RY
FRIED BURRATA (V) \$20 CRUMBED FRIED BURRATA, MEDLEY OF HEIRLOOM TOMATOES, TOMATO NAPOLI, BASIL, PARMASAN, P		CAULIFLOWER STEAK (VEGAN) GRILLED SPICED CAULIFLOWER, CHIMICHURRI, ROAS POTATOS, SALAD.	\$30 ST
TIGER KING PRAWNS (GF) JUMBO TIGER PRAWNS, CONFIT GARLIC, RED CHILL CAPER BUTTER.	\$22 OIL,	LAMB SHANKS(GF) OVEN BRAISED LAMB SHANK, TOMATO SOFRITO, SER ON CREAMY POLENTA	\$34 RVED
KILLPATRICK OYSTER (GF) STREAKY BACON, SHUCKED TO ORDER OYSTERS 3PO BAR FOOD	\$15 CS	PORK RIBS (GF) SLOW COOKED RIBS IN JACK DANIELS BBQ SAUCE, SA	\$42 ALAD
FISH & CHIPS	400	250G PORTERHOUSE MB4 + (GF)	¢20
CLASSIC FISH AND CHIPS SERVED WITH SALAD, TARTAR SAUCE.	\$29	300G PORTERHOUSE MB4 + (GF) 250G EYE FILLET MB4 + (GF)	\$39 \$49 \$55
COPPERSMITH CHEESEBURGER WAGYU 200G PATTIE, SWISS CHEESE, MILK BUN, PI TOMATO & AIOLI SAUCE.	\$29 ICKLE,	450G RIB EYE MB4+ (GF) 1.2KG RIB EYE MB4+ (GF) All STEAKS SERVED WITH - HERB SALAD	\$6 <u>!</u> \$120
CHICKEN PARMA HOMEMADE NAPOLI, SHAVED HAM, SHREDDED MOZZARELLA, CHIPS, SALAD	\$32	POTATO GRATIN, CARAMELIZED SHALLOT CHOICE OF 1 SAUCE - PEPPER, REDWINE, MUSHROOM	М.
CHICKEN SCHNITZEL PANKO CRUMBED SCHNITZEL, CHIPS, SALAD	\$30	SIDES	
DESSERTS		Bread of the day Mash potato (gf)	\$10 \$10
Homemade Tiramisu	\$12	ROAST POTATO (GF,V)	\$10
DOUBLE CHOCOLATE FUDGE CAKE	\$12	CHIPS + GARLIC AIOLI (GF,V)	\$10
DESSERT OF THE DAY	\$POR	STEAMED VEGETABLES (GF,V)	\$12
SORBET OR ICECREAM	\$ 7	GREEN LEAVES + DRESSING (GF)	\$12
CHOICE OF LEMON, MANGO OR RASPBERRY, VANIL	LA		