

EMPLOYEES ONLY

DJ & BURLESQUE
FRI-SAT

SYDNEY

HAPPY HOUR
4PM-6PM

TO START

Freshly Shucked Pacific Oysters (A) Granny Smith, Chives, Champagne Vinegar 42/84

Garlic Bread AP Bakery Focaccia, Herb Butter, White Cheddar	15	Tuna Tataki (A) Lightly Seared, Salmorejo Soy Wasabi, Crème Fraîche, Finger Lime, Pistachio	34
AP Bakery Warm Focaccia EVOO, Sea Salt, Aged Balsamic	13	CopperTree Eye Fillet Carpaccio MS4+ Tonnato, EVOO, Pickled Eschalot, Lemon	37
Saffron Zucchini Flower Ricotta, Lemon Zest, Herbs, Tiger Sauce, Black Caviar	11	Coffs Harbour King Prawns (A) Peri-Peri Butter, Sesame Oil	49
SIGNATURE		FROM THE GRILL Skewer	
EO Steak Tartare Prepared Tableside, Crostini, Greens	35	Marinated Chicken Thighs Hummus, Crispy Chickpeas	29
Murray Cod (A) Cauliflower Purée, Lemon, Garlic Herb	56	CopperTree Eye Fillet MS4+ Chimichurri	37
Homemade Ravioli Mushroom & Goat Curd, Dried Tomato, Grana Padano, Micro Basil	38	Blackmore Wagyu Brisket MS9+ BBQ Glaze	36
1824 Striploin Wagyu 200g MS3+ 270-day Grain Fed, Rich & Buttery	58	Teriyaki Salmon (A) Sesame	30

PREMIUM CUTS

CopperTree Striploin On The Bone 300g MS4+	68	CopperTree Dry Aged Rib Eye 500g MS4+	147
CopperTree Scotch Fillet 300g MS4+	70	True North Black Onyx T-Bone 1kg MS6+	350
CopperTree Eye Fillet 200g MS4+	67	1824 Tomahawk Wagyu 1.5kg MS3+	330

14 Days Dry Aged Hereford | Grass Fed Gippsland | Deep Buttery Flavour

SAUCES - 6

• Béarnaise • Mushroom • Green Peppercorn • Diane • Veal Jus • Blue Cheese

SIDES

Shoestring Fries	13
Truffle Mac & Cheese	17
Cos Salad Apple, Prosciutto, Cranberry, Blue Cheese	19
Broccolini & Green Beans Persian Feta, Rocket Pesto, Almonds	16
Crispy Roasted Potatoes Beef Tallow, Rosemary	15

TO FINISH

Bombe Alaska Raspberry, Passion Fruit	23
Triple Chocolate Brownie Chantilly, Hazelnut, Pineapple	23

A: Australian Seafood Product

PLEASE NOTE A 10% SERVICE CHARGE IS APPLIED TO ALL TABLES OF 5+ PAX. A 5% SERVICE CHARGE IS APPLIED TO ALL TRANSACTIONS AFTER 10PM ON FRIDAY AND SATURDAY NIGHTS.