Snacks

Clevedon Coast Oysters, chardonnay vinegar & shallots -3 or 6 $19 -$36

Goats cheese, beetroot & quince éclair $14

Parmesan puff, tomato crème fraiche, prosciutto ham. $9

Cured Salmon tartlet, creamed sweetcorn. $10

Confit duck leg croquette, fig, black garlic, $12

Irish Brown soda bread & butter. $10

Small

Breaded Lamb Sweetbreads, carrot, sumac and yogurt dip, kumara crisps. $26

Cured Mount Cook Alpine Salmon, kaffir lime dressing, citrus fruit, lemongrass jelly, enoki mushrooms. $28

The Tomato Dish-Fresh, semi dried & soused heirloom tomatoes, buttermilk espuma, bloody mary sorbet. $26

Compressed watermelon, bocconcini cheese, prosciutto ham, blood orange dressing, toasted almonds. $27

Large

Spice roast cauliflower, celeriac & cannellini bean puree, pickled red onion, herbs & sultana chutney, parmesan cheese. $38

Fillet of Snapper, chiffonade of leek & cabbage, carrot puree, oyster mushrooms, buttermilk, finger lime chive oil dressing. $42

Whole Roast Flounder, curious cropper tomatoes, olives, tomato dressing. $49

Grilled Beef Scotch, smoked bone marrow crumb, cavelo nero, horseradish butter. $45

Duck Breast, Kumara gratin, endive, pea puree, duck & cherry jus $45

On The Side

Baby Potatoes in a roast leek, herb & lemon dressing. $15

Roast Carrots, Tomato caper relish, spiced crème fraiche 15

Baby Cos lettuce, Greek yogurt, chive & lemon dressing, parmesan $16

Dessert

Coconut baked meringue, lemon curd, Citrus ice, mandarin, lemon tuille. $19

Cherry financier, Cromwell cherries, white chocolate & cherry ice cream, toasted almonds, custard mousse. $19

Glazed chocolate parfait, blackcurrant sorbet, orange gel, caramelised white chocolate & shortbread crumb. $19

Affogato- Baileys & brown bread ice cream, toasted almonds, with a shot of espresso $12 (add a shot of Baileys or Kahlua $6)

Tea, Coffee or digestifs avaialble

Set Menu -If unsure, let us feed you, for $85 pp for our selection of bread, snacks, small, large plates & sides.

Copia RESTAURANT