

ENTREE

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| GARLIC | 7.5 |
| Home made crunchy bread with garlic oil | |
| BRUSCHETTA | 11.50 |
| Home made crunchy bread topped with tomato, basil and olive oil | |
| ANTIPASTO | 25.50 |
| An assortment of marinated vegetables, cold meats & cheese | |
| OYSTERS | |
| Natural served with a red wine vinaigrette..... | 1/2 Doz: 26.50..... Doz: 46.5 |

TAPAS

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| CHORIZO SAUSAGES | 17.50 |
| Chorizo sausage pan-fried til crisp, roast capsicum & olives topped with an olive oil | |
| BROCCOLI & ZUCCHINI | 16.50 |
| Broccoli & zucchini lightly battered & topped with shaved parmesan & drizzled with olive oil | |
| FRIED GNOCCHI | 16.50 |
| Home made fried Gnocchi topped with a cheesy sauce | |
| GRILLED HALLOUMI | 16.50 |
| Grilled Halloumi Cheese served with home made bread, lemon & honey mustard | |
| BORATTA CHEESE | 23.50 |
| Fresh Burrata served with cherry tomatoes, pesto & balsamic | |
| ARANCINI | 17.50 |
| Rice balls filled with sun dried tomato and mushroom | |
| MEATBALL SUBS | 17.50 |
| Traditional oven baked Italian Meatballs served with home-made bread | |
| COZZE MARINARA | 22.50 |
| Steamed black mussels in garlic & Napoli sauce | |
| CALAMARI FRITTI | 19.50 |
| Deep fried calamari served with greens & served with aioli | |
| BEEF CARPACCIO | 23.50 |
| Thinly sliced beef topped with artichoke drizzled with olive oil, aioli and pepper | |

SALADS

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| CHICKEN CAESAR SALAD | 24.50 |
| Copperwood's version of the famous salad. Croutons, bacon and anchovies served with chicken | |
| GARDEN GREEN | 13.50 |
| Baby cos, snowpea shoots, pear & shaved parmesan | |
| GREEK SALAD | 15.50 |
| Tomato, cucumber, Spanish onion, Kalamata olives & feta cheese | |
| PROVALONE CHEESE SALAD | 15.50 |
| Tomato, basil, dressed with olive oil & balsamic | |

PIZZA

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| GARLIC & HERB | 16.50 |
| Homemade garlic oil with mixed herbs | |
| MARGHERITA | 22.50 |
| Classic Napoli sauce, mozzarella cheese, basil & herb | |
| PRIMAVERA | 24.50 |
| Roasted marinated zucchini, capsicum, egg plant, mushroom & olives | |
| CALABRESE | 26.50 |
| Salami, capsicum, black olives & chili oil | |
| SALCICCE | 27.50 |
| Bianca, chorizo sausage, bocconcini cheese, cherry tomatoes & drizzled with fresh chili oil | |
| QUATRO FORMAGI | 26.50 |
| Bianca, four cheeses of mozzarella, parmesan, gorgonzola & bocconcini | |
| PESTO CHICKEN | 26.50 |
| Marinated pesto chicken, Napoli sauce, mushroom topped with mozzarella cheese | |
| CAPRICCIOSA | 27.50 |
| Thinly sliced prosciutto, black olives, bocconcini & mozzarella cheese topped with fresh basil | |

PASTA & RISOTTO

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| GNOCCHI QUATTRO FORMAGGI | 26.50 |
| Gnocchi served in a combination of four cheese sauce | |
| GNOCCHI AL PESTO | 26.50 |
| Gnocchi served in a creamy pesto sauce | |
| SPAGHETTI MARINARA | 39.50 |
| A combination of fresh seafood sautéed in a garlic oil and fresh chilli | |
| FETTUCCINE RAGU | 29.50 |
| Fettuccine pasta served with a rich lamb shank | |
| RIGATONI SALCICCE | 27.50 |
| Pan fried chorizo sausage, onion, chilli, olives and olive oil | |
| SPAGHETTI MEATBALLS | 26.50 |
| Traditional Italian meat balls served in a rich Napoli sauce | |
| FETTUCCINE PRIMAVERA | 26.50 |
| A Classic combination of oven roasted vegetables combined with a rich Napoli sauce | |
| RIGATONI AMATRICIANA | 26.50 |
| Crispy Pancetta and sautéed Spanish onion with chilli Napoli sauce | |
| FETTUCCINE CARBONARA | 26.50 |
| Pan fried crispy Pancetta combined with a rich creamy egg sauce | |
| FETTUCCINE DELLO CHEF | 27.50 |
| Oven baked roast chicken, sun dried tomato, pesto and cream sauce | |
| SPAGHETTI BOLOGNESE | 25.50 |
| Copperwood's version of this traditional pasta | |
| LASAGNE | 27.50 |
| Copperwood's version of this traditional classic | |
| COPPERWOOD RISOTTO | 26.50 |
| Oven baked chicken, spinach, sundried tomato and rich Napoli sauce | |
| RISOTTO FUNGHI | 28.50 |
| A combination of mushroom in a rich cream herb sauce | |
| RISOTTO PESCATORA | 39.50 |
| A combination of fresh seafood sautéed in Napoli sauce and chilli | |
| GLUTEN FREE | 5.00 |
| *Home made Gnocchi can be substituted into any pasta for an additional.... 4.00 | |

MAINS

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| CHICKEN COPPERWOOD | 34.50 |
| Rolled chicken breast filled with a cheese & herb combination served with a delicate creamy white sauce and mashed potato | |
| CHICKEN PARMIGIANA | |
| GREEK SALAD Served with chips and salad..... | 29.50 |
| CALABRESE Parmigiana topped with Calabrese salami, capsicum & olives..... | 32.50 |
| SALCICCE Parmigiana topped with Chorizo & bocconcini & spinach..... | 32.50 |
| VEAL SCALLOPINI | 38.50 |
| Sliced veal topped with sundried tomato, spinach, olives & olive oil | |
| RIB EYE STEAK | 55.50 |
| Prime Rib Eye fillet (550gm) finished in a rich Shiraz sauce and served with chips | |
| LAMB SHANKS | 39.50 |
| Traditionally slow cooked casserole style lamb shanks with stewed carrot, celery onion and mash | |
| F.O.D | Ask your waiter |

SIDES

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| OLIVES | 10.50 | POTATO WEDGES | 11.50 |
| VEGETABLES | 10.50 | CHIPS | 11.50 |

FEED ME

At Copperwood we like to feed people. The Feed Me is a journey through our menu of shared dishes that keep coming out of our kitchen until you say stop!
65.00pp



CopperWood

RESTAURANT - CAFE - BAR - EST 1956