



COPPERFACE JACKS

Copperface Jack's is a casual bar and restaurant venue in West End, offering a little bit of everything for every taste. The inspiration behind the quirky name brings to life the story of John Scott, who was an Irish judge in 1798, and apparently a better drinker than he was a judge. The name John was shortened to Jack and the 'Copperface' stemmed from his rosy redness, due to his alcohol consumption.

As West End's newest local - the venue with its mix of three bars cleverly bridges the divide between old and new, heritage and modern, eclectic and luxury.

Experience the legend for yourself and stay awhile

LEGEND IN THE MAKING

Drinks menu

Cocktails

Mai Tai	\$16
French Martini	\$16
Amaretto Sour	\$16
Whiskey Sour	\$16
Mojito	\$18
Long Island Iced Tea	\$18
Margarita	\$18
Espresso Martini	\$18
Lychee Martini	\$18
Beach Breeze	\$18
Old Fashioned	\$18

Sparkling

Seppelt The Drives Pinot Noir Chardonnay South Eastern, VIC	\$9	\$34
Bandini Prosecco Veneto, Italy	\$11	\$50
Charles Pelettier Blanc de Blancs Brut Burgundy, France	\$11.5	\$55
Chandon Brut Yarra Valley, VIC	\$14	\$60
Veuve Cliquot Brut Yellow label France		\$130

White

Long Row Moscato McLaren Vale, SA	\$9	\$35
Studio Series Sauvignon Blanc McLaren Vale, SA	\$9.5	\$40
Squealing Pig Sauvignon Blanc Marlborough, NZ	\$12.50	\$50
Craggy Range Sauvignon Blanc Marlborough, NZ		\$70
In Dreams Chardonnay Yarra Valley, VIC	\$13	\$55
Devil's Lair Dance with the devil Chardonnay Margaret River, WA	\$13	\$55
Paladino Pinot Grigio Veneto, IT	\$11	\$45
Black Cottage Pinot Gris Marlborough, NZ	\$11	\$45

The Ringmaster Riesling
Clare Valley, SA \$12 \$45

Alexander Laible Riesling
Alte Reben Trocken, Germany \$75

Red

Studio Series Merlot
McLaren Vale, SA \$9.5 \$40

Lamura Nero d'Avola di Sicilia
Sicily, Italy \$10 \$45

Printhie Shiraz
Orange, NSW \$11 \$48

Saltram 1859 Shiraz
Barossa Valley, SA \$12 \$50

Pentaluma "100 line" Cabernet Sauvignon
Coonawarra, SA \$14 \$60

Finca Sobreno Organic Tempranillo
Toro, SP \$55

Brothers in Arms 'Side by side' Malbec
Langhorne Creek, SA \$12 \$55

Lavau Vin Rouge
Cotes du Rhone Villages, France \$65

Fickle Mistress Pinot Noir
Central Otago, NZ \$13 \$55

Craggy Range Te Muna Pinot Noir
Marlborough, NZ \$130

Rose

Estadon

Cotes de Provence, FR

\$12

\$50

Squealing Pig Rose

Central Otago, NZ

\$12.5

\$50

Fifth Leg

Margaret River, WA

\$13

\$50

Beer on tap

Guinness

\$8

\$10

Kilkenny

\$8

\$10

One Fifty Lashes

\$8

\$11

Young Henry's Lager

\$9

\$12

Heineken

\$9

\$12

Stone & Wood Pacific Ale

\$9

\$12

Green Beacon Wayfarer USA

\$9

\$12

Fixason IPA

\$9

\$12

Asahi

\$9

\$12

Treehouse cider

\$9

\$12

Bottle Beer

Hahn Super Dry	\$9
Hahn Ultra	\$8
James Boags Premium	\$9
James Boags Light	\$9
Corona	\$9
Hawkers Pilsner	\$9
Bighead no carb Lager	\$10
My Wife Bitter Ale	\$10
Twisted Palm Pale Ale	\$10
Newstead Session Ale	\$10
Cthulhu Black IPA	\$15
Brookvale Ginger Beer	\$11

Bottled Cider

Hills Pear Cider	\$9
Magners Blonde	\$10
Rekordlig	\$10
Frank's Cherry and Pear	\$11
Magners Pint	\$14

Brandy & Cognac

St. Agnes	\$9
Hennessy	\$12
Hennessy VSOP	\$14

Gin

Beefeater	\$9	Bombay Sapphire	\$11
Tanqueary	\$10	Hendricks	\$13
Bleu D'argent	\$10	Monkey 47	\$14
Playmouth Sloe	\$10	Four Pillars Bartender	\$15

Vodka

Absolut	\$9
Absolut vanilla	\$9
666 Butter vodka	\$14

Liquor

Agwa	\$9	Galliano Vanilla	\$9
Aperol	\$9	Jagermeister	\$9
Bailey	\$9	Kahlua	\$9
Benedictine	\$9.5	Licor 43	\$9
Butterscotch Schnapps	\$9	Malibu	\$9
Campari	\$9	Midori	\$9
Chamboard	\$9	Mickey Finn	\$9
Chartreuse	\$10	Noilly Pret	\$10
Cinzano Blanco	\$9	Pimm's	\$10
Cinzano Extra Dry	\$9	Peach Schnapps	\$9
Cinzano Rosso	\$9	White Sambuca	\$10
Cointreau	\$9	Black Sambuca	\$10
Disaronno	\$9	Southern Comfort	\$10
Drambuie	\$9	Tia Maria	\$10
Frangelico	\$9		

Rum

Bacardi	\$9
Bundaberg Rum	\$9
Captain Morgan Black	\$9
Captain Morgan Gold	\$9
Sailor Jerry	\$9
Stolen Smoked Rum	\$9
Havana Club	\$9
Havana Club Especial	\$10
The Kraken	\$10
Ron Matusalem	\$11.50
Mt. Gay Black Barell	\$12
Ron Zacapa	\$14

Tequila

Espolon Blanco	\$9
Espolon Reposado	\$9
Patron Silver	\$12
Patron XO	\$12
Casamigos	\$13

Bourbon

Basil Haydens	\$11
Gentleman Jack	\$13
Jack Daniels	\$9
Jim Beam	\$9

Jim Beam Honey	\$9
Jim Beam Devils Cut	\$9
Jim Beam Black	\$9
Makers Mark	\$9

Scotch/ Whiskey

Chivas Regal 12yo	\$11	Johnnie Walker Blue	\$30
Chivas Regal 18yo	\$12	Johnnie Walker Red	\$9
Glenfiddich 12yo	\$11	Lagavulin 16yo	\$14
Glenfiddich 18yo	\$16	Laphroaig Quarter	\$15
Glenlivet Founders	\$13	Laphroaig Select Cask	\$14
Glenmorangie	\$15	Monkey Shoulder	\$10
Johnnie Walker Black	\$11		
The Famous Grouse	\$9		
		Jamesons 18yo	\$24
Bushmills	\$10	Powers	\$10
Canadian Club	\$9	Rittenhouse Rye	\$12
Fireball	\$9	The Pogues	\$12
Jamesons	\$9	Teeling	\$10
Tullamore Drew	\$14	West Cork Single Malt	\$11
West Cork Blend	\$11		

Food Menu

smalls & shares

spiced nuts	\$5
marinated olives	\$7
bread & oil, fresh bread served with olive oil & balsamic vinegar	\$7
garlic bread, oven baked cheesy garlic bread	\$9
goats cheese & fig, served on fresh sourdough bread	\$15
garlic prawns, Ocean King Mooloolaba prawns, served with light garlic sauce	\$19
s & p calamari, wild rocket with kewpie mayonnaise	\$12/\$16
arancini, truffle and parmesan served with truffle mayonnaise	\$9/\$14
meatballs, petit meatballs with tomato and olive sauce	\$12/\$16
Oven baked chickpea ratatouille with feta	\$11
charcuterie board, selection of cured meat, pickles & fresh bread	\$32

mains

market fish, check with our staff	P.O.A
free range chicken breast, wrapped in Parma -ham, stuffed with goats cheese and basil	\$27
mushroom risotto, truffle & mixed mushroom	\$22
lamb cutlets, Victorian lamb cutlets, roasted baby root vegetables & jus	\$28
flat iron steak, Tasmanian grass fed cape grim beef served with porcini & field mushroom sauce	\$39

Coppers classics

Chicken wings , check with our staff	\$12
fish & chips , Kilkenny beer battered Snapper, chips, house made slaw & tartare	\$24
caesar salad , chicken, baby cos, warm crispy bacon, boiled egg & croutons	\$19
rump steak , Cape Grim grass fed beef, celeriac puree & confit garlic	\$32
bacon & cheese burger , house made beef pattie, bacon, cheese, pickles, jalapenos, American mustard & tomato relish classic or spicy	\$19
spicy crispy chicken burger , crispy chicken breast, cos lettuce, kewpie mayonnaise & American cheese	\$19
cajun pulled pork burger , served with chipotle slaw	\$18
haloumi burger , grilled haloumi, field mushroom, fire roast red pepper tapenade & rocket	\$17

sides \$7

beer battered chips
potato galette
chipotle slaw

pan tossed market greens
dressed green leaf salad

Dessert \$10

creme brulee, served with fresh berries

vanilla bean panacotta, with fruit compote

apple crumble, served with vanilla ice cream

Cheese board

selection of cheese,

1 cheese

\$13

2 cheese

\$19

3 cheese

\$25

served with cheese accompaniments

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customer feedback.