



Entree

Freshly Shucked Oysters	per oyster \$3.50
Buffalo Mozzarella, Green Tomato Gazpacho	\$18
Hickory Smoked Blue Mackerel with Beetroot Salad & Hazelnut Praline	\$22
Cured Ocean Trout with Brown Butter Mayo, Asparagus, Mint & Grapefruit	\$22
Southern Calamari, Blood Sausage, Gordal Olives & Chili	\$22
Kingfish Carpaccio, Grapefruit Pearls, Cucumber Sorbet	\$24
Roast Quail Breast, Confit Leg with Pink Eye Potatoes & Enoki Mushrooms	\$22
Charcuterie Plate – Selection of Robert Marchetti's Cured Meats	\$26

Main

Potato Risotto with Asparagus, Peas & Watercress	\$28
'Fish n Chips' (Line Caught Deep Sea Flat Head, Triple Cooked Chips & Aioli)	\$30
Mulloway Roasted on its Skin, Ratatouille	\$34
Roast Grimaud Farm Duck Breast, Belgian Endive & Meyer Lemon Confit	\$36
Lamb Shoulder Slow Baked with Confit Red Peppers	\$34
Kurabuta Pork Neck, Boar Sausage, Braised Onions & Apple Puree	\$34
Dry Aged Angus Rump, Artichoke Puree, Roast Fennel & Cherry Tomatoes	\$36

Sides

Vine Ripened Tomato & Swiss Brown Mushroom Salad	\$10
Salad Leaves with Aged Sherry Vinegar & New Seasons Olive Oil	\$8
New Potatoes with Ham Broth & Parsley	\$8

Dessert

Moscato Granita, Muscatels, Vanilla Custard	\$13
Apple & Cinnamon Clafoutis, Calvados Ice Cream	\$13
Caramelised Brioche with Mascarpone Sorbet & Strawberries	\$13
Bitter Chocolate Chantilly with Poached Rhubarb	\$13
Raspberry Soufflé, White Chocolate Ice Cream	\$13
Selection of Australian Cheeses	\$19

Chef: David Whitting

Consultant: Mark Best

Wednesday - Sunday
12noon – 3pm
Reservations: 9380 9350
cpdining.com.au

10% surcharge applicable on Sundays
15% surcharge applicable on public holidays