



Entrée

Sydney rock oyster, red wine & eschallot vinaigrette (priced individually)	3.5
Pacific oyster, red wine & eschallot vinaigrette (priced individually)	3.5
Creamed leek mille-feuille, sautéed morels, sweet corn, asparagus	18
Murray cod veloute, seared scallop, king prawn, shaved fennel	19
Potato gnocchi, braised oxtail, confit cherry tomato, oregano	17
Crispy skin duck, beetroot salad, hazelnut praline	16

Main

Risotto of roasted butternut pumpkin, gorgonzola piccante	27
'Fish n chips' - line caught deep sea flat head, triple cooked chips, aioli	31
Blue-eye trevalla, piperade & brandade filled crisp zucchini flower	32
Duxelle stuffed veal shank, parsnip puree, lyonnaise onion	29
Beef tenderloin, carrot puree, potato dauphinoise, tempura onion rings (your choice of Dijon mustard, wholegrain mustard, horseradish, red wine jus)	31

Side

Salad leaves, aged sherry vinegar & new seasons olive oil	8
Heirloom tomato & baby basil salad	9
Broccolini, toasted almonds	9
Triple cooked hand cut chips	9

Dessert

Affogato - vanilla bean ice cream, espresso, frangelico	17
Buttermilk pannacotta, quince, walnut biscotti	17
Sea salt caramel valrhona chocolate tart, vanilla cream	16
Orange pudding, lemon curd, apple crumble ice cream	18
Selection of Australian & imported cheeses, lavosh. muscatels	21

Chef: Darren Foots
www.cpdining.com.au
Wednesday - Sunday
12noon – 3pm