



\$50 Three Course Set Lunch
Saturday

Entree

Ricotta filled tempura zucchini flower, rocket & pesto salad

Line caught calamari, chorizo, tomato, oregano with squid ink tagliatelle

Gravalax of ocean trout, ruby grapefruit, baby herb salad, crispy capers

Crisp skin duck, baby beetroot, parsley, hazelnut praline

Main

Potato gnocchi with morels, ceps & swiss brown mushrooms

Pan roasted mulloway, yellow capsicum puree, black olive caponata

'Fish n Chips' (line caught deep sea flat head, triple cooked chips & aioli)

Slow cooked cider glazed pork cutlet, waldorf coleslaw, blood sausage

Beef tenderloin, carrot puree, potato dauphinoise

(with your choice of Dijon mustard, wholegrain mustard, horseradish, red wine jus)

Dessert

Affogato - vanilla bean ice cream, espresso, Frangelico

Mango panna cotta, coconut jelly, toasted coconut

Baked banana fondant, caramel ice cream & rich chocolate fudge sauce

Choice of daily made sorbets & ice-cream, smothered in seasonal berry compote

Chef: Darren Foots

cpdining.com.au

Menu pricing inclusive of
weekend & public holiday surcharge