



SNACKS

WOODFIRED SOURDOUGH 3.5
'Southern Seagreens' Kelp Whipped
Butter

ABROLHOS ISLAND SCALLOP 9ea
Curry Leaf Burnt Butter

SYDNEY ROCK OYSTER 7ea
Flinders Oyster Company Oysters,
Finger Lime Mignonette

TOOLUNKA CREEK OLIVES 9
Fennel, Chilli, Garlic

SMALL PLATES

WOODFIRED SKULL ISLAND
TIGER PRAWNS 12ea
Coriander, Chilli, Lime Butter

BLUEFIN TUNA CRUDO 27ea
Ginger Dressing, Cucumber, Chives

CONFIT PORK BELLY 24ea
Woodfired Peaches, Green Beans,
Hazelnut

FLATBREAD

HAWKES ZUCCHINI 27
Hawke's Zucchini, Burrata, Pistachio, Parmesan
& Basil (V) Bresaola (+6)

NDUJA "EN-DU-YA" 28
Boat Shed Goats Cheese, Fennel Butter, Hot Honey

PROSCIUTTO SAN DANIELE 26
San Daniele, Tomato, Straciatella

ADELAIDE TOMATO 24
Adelaide Tomato, Smoked Mozzarella, Thyme

LARGE PLATES

AGNOLOTTI DEL PLIN 39
Ricotta, Lemon, Peas, Parmesan (V)

SPANNER CRAB TAGLIATELLE 48
Confit Tomato, Chilli, Pangrattato

SOURDOUGH CRUMBED DORY 49
Crayfish Bisque, Barlotti Beans, Salsa Verde

WOODFIRED CHICKEN 44
Hazeldene Free Range Chicken,
Cavolo Nero, Butter Beans

HOPKINS RIVER 400G SIRLOIN 65
Peppercorn Sauce

SIDES

CONFIT HAWKE'S POTATO 16
Gruyere & Caramelised Onion Sauce,
Cracked Pepper

WOODFIRED DUTCH CARROTS 16
Roasted Macadamia Cream & Chives

CUCUMBER SALAD 17
Fennel, Baby Gem, Radish, Lemon Yoghurt

SHOESTRING FRIES 14
Garlic Aioli

SWEETS

BOAT SHED 'BLACK PEARL' 15
Ashed Goats Cheese, Lavosh, Burre Bosc Jam

AUTUMN PAVLOVA 15
Local Figs, Blueberries, Cardamon Creme & Toasted
Hazelnut Ice Cream

BAKED CHOCOLATE CHEESECAKE 16
Parmesan Crust, Double Cream, Spiced Pear

CPTN'S TABLE

CPTN JACK'S SELECTION OF DISHES
FOR SHARING 89PP

A Six-Dish Adventure, No Decisions
Required. Min 2 People. Applies To The
Whole Table.

WOODFIRE SERIES

SEASONS FROM THE WOOD FIRE 49PP

A Thursday Share-Style Menu Curated
By Head Chef Matt Knoops.

Set Menu Includes
Snacks, Sourdough Housemade Flatbread,
Main + Peninsula Leaf Salad To Share



10% Surcharge on Sundays
1.4% Amex, Visa, Mastercard Surcharge