

CPTN JACK'S

FLATBREAD

HAWKE'S ZUCCHINI 27

Hawke's Zucchini, Burrata,
Pistachio, Parmesan, Basil
ADD Bresaola (+6)

NDUJA "EN-DU-YA" 28

Boat Shed Goats Cheese,
Fennel Butter, Hot Honey

PROSCIUTTO SAN DANIELE 26

San Daniele, Tomato, Stracciatella

SNACKS

WOODFIRED SOURDOUGH 3.5ea

'Southern Seagreens' Kelp, Whipped Butter

ABROLHOS ISLAND SCALLOP 9ea

Crayfish Bisque, Sea Greens

SYDNEY ROCK OYSTER 7ea

Flinders Company Oysters,
Native Pepperberry Mignonette

TOOLUNKA CREEK OLIVES 9

Fennel, Chilli, Garlic

SMALL PLATES

WOODFIRED TIGER PRAWN 12ea

Coriander, Chilli, Lime Butter

BLUEFIN TUNA CRUDO 27

Ginger Dressing, Cucumber, Chives

CONFIT PORK BELLY 24

Slow Roast Quince, Gazzola Broccolini,
Honey & Almond Dressing

LARGE PLATES

AGNOLOTTI DEL PLIN 39

Ricotta, Lemon, Peas, Parmesan

SPANNER CRAB TAGLIATELLE 48

Confit Tomato, Chilli, Pangrattato

HUMPTY DOO BARRAMUNDI 46

White Wine Fennel Sauce, Local Clams,
Parsley & Smoked Kelp Butter

WOODFIRED CHICKEN 44

Hazeldene Free Range Chicken,
Cavolo Nero, Butter Beans

HOPKINS RIVER 400G SIRLOIN 65

Peppercorn Sauce

SIDES

HAWKE'S FARM BRUSSEL SPROUTS 16

Woodfired Onion Cream, Sherry Caramel Dressing,
ADD Spiced Guanciale (+6)

WOODFIRED DUTCH CARROTS 16

Roasted Macadamia Cream & Chives

CUCUMBER SALAD 17

Fennel, Baby Gem,
Radish, Lemon Yoghurt

SHOESTRING FRIES 14

Garlic Aioli

SWEETS

CHEESE DU JOUR

Pear Jam, Oat Biscuits, Sesame Lavosh

AUTUMN PAVLOVA 15

Local Figs, Blueberries, Cardamon Creme
& Toasted Hazelnut Ice Cream

CUVEE BLANC DE CARAMEL MOUSSE 16

Espresso Gelato, CJ's Shortbread



FEED ME

CHEF'S SELECTION OF DISHES FOR SHARING 89PP

A Six-Dish Adventure.

No decisions required. Min 2 people.
Applies to the whole table.

WOODFIRE SERIES

THURSDAY EVENINGS ONLY 49PP

A Share-Style Menu

Curated by Head Chef Matt Knoops.

Snacks, Sourdough Houesmade Flatbread,
Main + Peninsula Leaf Salad

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