

CAPTAINS CREEK LUNCH MENU

To whet your appetites

Whipped feta, Captains Creek olives and bread \$18 ✓

(Gf bread available)

Captains Creek Tasting Plate for One \$28

OR for Two \$45

Local delicacies including a selection of Istra prosciutto, salami and hot chorizo, Captains Creek olives, marinated vegetables and house made dips served with sourdough bread.

Optional extra - a selection of Goldfields Farmhouse cheeses

- \$4 per piece

(Gluten free and vegetarian option available)

Cheese Platter \$32

Local Goldfields Farmhouse cheese selection served with fruit, grape paste, Springmount Fine Foods black garlic, Stella's fig & aniseed bread and biscuits ✓

(Gluten free option available)

Main Meals

Risotto of Captains Creek roasted cauliflower with spring onions, chardonnay, pinenuts, spinach and Grana Padano parmesan \$29 Gf V
(vegan option available)

Slow braised Captains Creek Organic Black Angus Beef and red wine vegetable pot pie with Nicola potatoes and seasonal vegetables \$32
(Gluten free option available)

Penne pasta with roasted pumpkin, olives, chorizo, pinenuts and goats feta in a housemade tomato sauce \$29
(vegetarian, Gluten free and Vegan options available)

Spicy Captains Creek Organic Lamb Rogan Josh served on rice with a coriander yoghurt on the side \$30 Gf
(vegetarian and vegan option available - tofu)

A dish on the side

Captains Creek roasted beetroot with goats feta and topped with toasted almonds \$15 Gf V

Stella's sourdough bread \$6

Gf Gluten free V vegetarian

Desserts

A delicious enticement - please ask the Captain for today's house made cakes \$12 or with ice cream \$14

Please note a fee applies per person for all BYO cakes.
We apologise for any inconvenience but we are unable to split bills.
Thank you for your co-operation.