

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 lamb and 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)

Istra pork and fennel sausages served with caramelised onions,
seasonal vegetables and an apple, celery, walnut and coriander
cous cous salad \$30 Gf

Farmhouse meatloaf served with a medley of cold roasted vegetables and baby
spinach salad tossed with a cabernet pepperberry glaze \$29 Gf

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 small 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.