

# **CAPTAINS CREEK LUNCH MENU**

## **To whet your appetites**

Whipped feta, Captains Creek olives and bread \$18 **V**

(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 **V**

(Gluten free option available)

## **Main Meals**

**Risotto of Istra crispy smoked pancetta with sautéed leek, chardonnay, fresh peas and Grana Padano parmesan \$30 Gf**  
(Vegan and vegetarian option available with maple covered roasted walnuts)

**Slow braised Captains Creek Organic beef and burgundy 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 and walnut cous cous salad \$30 Gf**

**Spicy Captains Creek Organic Lamb Rogan Josh served on rice with a coriander yoghurt on the side \$30 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 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.**