

CAPTAINS CREEK LUNCH MENU

Thank you for visiting Captains Creek. We pride ourselves on sourcing the finest ingredients from our farm and local producers in this rich food growing region. We hope you enjoy your dining experience and appreciate the local provenance of these ingredients we have sourced for your table.

3 course CAPTAINS LUNCH option - \$48 per person

Sharing plate to begin of three dips, sourdough bread and biscuits

Followed by your choice of main

To finish with your choice of dessert

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 Istra salami and hot chorizo, Captains Creek potted lamb, 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 \$35

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 lamb and vegetable pot pie with Nicola potatoes and seasonal vegetables \$32
(Gluten free option available)

Ballarat Mushroom Connection selection of oyster and lion's mane mushrooms with roasted cauliflower penne pasta in a creamy sauce V \$30
(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)

Italian style mozzarella stuffed Captains Creek beef meatballs in a tomato ragout served with seasonal vegetables \$30 Gf

Gf Gluten free V Vegetarian

A dish on the side

Captains Creek roasted beetroot with goats feta and topped with toasted almonds
\$15 **Gf V** (Vegan option available)

Stella's sourdough bread – 6 slices \$6

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.