

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

Choice of entrée

Mixed mushroom and pancetta terrine with pecorino, frisée and crisp bread

Brushetta with marinated eggplant, tomato and almond pesto V Vegan

(Gf option available for both entrées)

Followed by your choice of main

To finish with your choice of dessert

Captains Creek Tasting Plate for Two \$45

Local delicacies including Istra salami and hot chorizo, Captains Creek potted lamb, olives, pickled vegetables and house made dips served with sourdough bread.

Optional extra – a selection of Goldfields Farmhouse cheeses - \$4 per piece

Tasting Plate for One - \$30

(Gluten free, vegetarian and vegan option available)

Cheese Platter \$35

Local Goldfields Farmhouse cheese selection served with fruit, grape paste, Springmount

Fine Foods black garlic, housemade date and walnut bread and lavosh V

(Gluten free option available)

Main Meals

**Oven roasted gnocchi, cauliflower, sage and almonds on a cauliflower puree
with sage butter sauce V \$30**

**Chicken, tarragon, camembert pie with mashed potato, green leaf salad and
housemade tomato relish \$30**
(Gluten free option available)

**Casarecce pasta with zucchini, broccoli, golden raisins, anchovies and pinenuts
with Grana Padano parmesan \$30**
(Gluten free, vegetarian and vegan option available
– replacing anchovies with crispy capers)

**Captains Creek roast lamb loin and short rib with white beans and swiss chard
\$30 Gf**

Side dishes

Salad of Oak leaf lettuce, herbs and red wine vinegerette \$7 V Gf Vegan

Le Peche Gourmand Sourdough bread \$6

Gf Gluten free V Vegetarian

Desserts \$12

Oreo, cashew and fig cheesecake Vegan

Semi fredo coffee with a vanilla syrup Gf

**Chocolate mousse with langues de chat biscuit and hazelnut praline
(Gf option available)**

Scoop of ice cream - \$2

**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.**