

Welcome to Captains Creek

The Captains Creek Vineyard is part of a larger 200 acre mixed organic farm. It has been farmed by the May family for four generations and managed organically for over 30 years.

In these red volcanic soils our family grow a wide variety of vegetables, fruits, nuts and graze Dorpa sheep and Black Angus cattle.

Our seasonal menu showcases our Captains Creek farm fresh produce direct from the paddock to your plate. We pride ourselves on sourcing the finest ingredients from other local producers in this rich food growing region.

Some of this local produce includes cured meats from Istra Smallgoods at Musk, Springmount Fine Foods garlic flowers and black garlic at Springmount, sourdough bread from Le Peche Gourmand in Creswick, strawberries from Morningswood Farm in Eganstown and Goldfields Farmhouse Cheeses in Ballarat.

We hope you enjoy your dining experience and appreciate the local provenance of these ingredients we have sourced for your table.

Doug and Carolyn May



Captains Creek Organic Wines



captainscreekwinery

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 - \$52 per person

Choice of entrée

Chicken and sweet corn soup with Gruyere toast

(Gf option available)

Baked potato, cheddar, sour cream and chives Gf V

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, hot chorizo and prosciutto, 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 V

(Gluten free option available)

Main Meals

**Potato gnocchi with Captains Creek braised lamb shanks, fresh basil
and Grana Padano parmesan \$30**

**Captains Creek beef, red wine and mushroom pie with housemade tomato relish,
mash potato and garden salad \$30**

**Pumpkin, kale, red onion lasagne with geonese pesto and
fennel and parsley salad \$30 V**

**Rigatoni pasta with pork meatballs, leeks, spring onions and Grana
Padano parmesan \$30**
(Gluten free option available)

Side dishes

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

Le Peche Gourmand Sourdough bread \$6

Gf Gluten free V Vegetarian

Desserts – all \$14

Mille Feuille with brandy cream and almonds

Mini pavlova with Chantilly cream and fresh fruit Gf

Ask the Captains Creek crew which fruit selection is available today

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