

## *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

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## **3 course CAPTAINS LUNCH option - \$52 per person**

Entree

Sebago potato, leek and thyme soup

(Gf option available)

Followed by your choice of main

To finish with your choice of dessert

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## **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**

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

**Captains Creek beef, red wine and mushroom pie with housemade tomato  
relish and roasted vegetables \$30**  
(Gluten free option available)

**Captains Creek slow cooked lamb loins and shoulder with puy lentils,  
carrots and rocket \$35 Gf**

**Roast chicken, ricotta and kale filo with roast pumpkin and watercress  
\$30**

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## **Side dishes**

**Broccoli, brussel sprouts, radicchio and almonds \$8 Gf V Vegan**

**Le Peche Gourmand Sourdough bread \$6**

**Gf Gluten free V Vegetarian**

## **Desserts – all \$12**

**Stuffed doughnut with crème patissiere or chocolate custard with icecream**

**Le Peche Gourmand croissant bread and butter pudding with  
crème anglaise and vanilla icecream**

**Chocolate and almond cake served with cream Gf**

**Extra 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**