

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

Mushroom consommé, swiss gruyere and sourdough bread

(Gf option available)

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, local roasted hazelnuts **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 lamb, leek and onion pie with roast potato, winter vegetables
and a garlic mint sauce \$30**
(Gluten free option available)

**Captains Creek roast beef rump served medium, with parsnip, red onion,
spinach and olives Gf \$35**

**Local Brooklands free range pork shoulder ragu, fennel and pecorino
on pappardelle pasta \$30**
(Gluten free option available with penne pasta)

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 served with ice cream

Stuffed doughnut with crème patissiere or chocolate custard

Golden syrup dumplings served with vanilla icecream

Chocolate and almond cake served 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**