

## *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.*

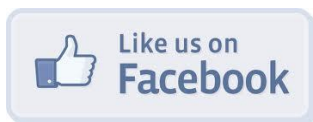
*In these red volcanic soils our family grow a wide variety of vegetables, fruits, nuts and graze Dorpa sheep and Black Angus cattle.*

*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.*

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**3 course CAPTAINS LUNCH option - \$56 per person**

**Entree**

**Asparagus and onion torte with bearnaise sauce V**

**OR**

**Lamb, lemon and olive terrine with a fine herb salad, cornichons and toast**

**(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 \$48**

**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 - \$5 per piece**

**Tasting Plate for One - \$32**

**(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 – \$30**

**Baked gnocchi Sorrentina with buffalo mozzarella V**

**Chicken, tarragon and camembert pie, relish, potato dauphine  
and butterhead salad  
(Gluten free option available)**

**Brooklands confit pork belly, puy lentils, radish and  
cauliflower and shallot pickle Gf**

**Captains Creek spring lamb braise with Ballarat Mushroom Connection  
gourmet mushrooms and rosemary spätzle  
(Gluten free option available)**

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## **Side dishes**

**English spinach, local asparagus, beans and Istra prosciutto \$10 Gf  
(Vegetarian and vegan option available)**

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

**Gf Gluten free V Vegetarian**

## **Desserts**

**Lemon torte with blueberries and crème fraiche \$13**

**Chocolate mousse with a sable biscuit and mint crème \$13**  
**(GF option available)**

**Ricotta cannoli \$8**

**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**