

## *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 - \$60 per person**

Entree

French onion soup, gruyere, croutons (Gf option available)

OR

Tomato bread, chorizo, manchego (Vegetarian and 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, nuts 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**

**Housemade gnocchi, pear, walnut, garlic cream and taleggio V \$32**

**Chicken, poached then roasted, polenta, kale and Mushroom Connection sauce  
Gf \$32**

**Brooklands porchetta, white beans, beetroot and kale with an  
oregano pinenut sauce Gf \$34**

**Captains Creek beef, red onion and chorizo pie with relish,  
pomme dauphine and vegetables \$34  
(Gluten free option available)**

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## **Side dishes**

**Cos lettuce, parmesan and parsley salad \$10 V Gf**

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

**Gf Gluten free V Vegetarian**

**\*\*\* Please inform the wait staff of any allergies or special dietary requirements**

## **Desserts - \$15**

**All served with vanilla ice cream**

**Chocolate Amaretti torte**

**Stuffed doughnut with crème patissiere**

**Blueberry clafoutis Gf**

**Scoop of Timboon vanilla ice cream \$6**

**\*\* Please note a fee applies per person for all BYO cakes.  
We apologise for any inconvenience but we are unable to split bills.  
Split bills are to be arranged by the table.  
Thank you for your co-operation**