

## *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.*

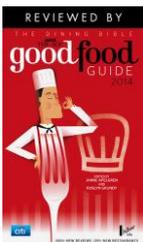
*In these red volcanic soils our family grow a wide variety of vegetables, fruits, nuts and graze Dorpa sheep and Black Angus cattle.*

*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

Bruschetta – fresh tomato, basil, oregano, olive oil

OR

Panzerotti – San Marzano tomato, fresh basil, mozzarella with a salad of rocket, basil and balsamic vinegar

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**

**Oven roasted gnocchi, cauliflower, sage and almonds on a cauliflower puree  
with sage butter sauce V \$32**

**Captains Creek braised lamb shank with peas, chard, shallot, leeks,  
olives and goats feta Gf \$35**

**Roast chicken with gravy, white beans, tarragon, spring onions and zucchini  
Gf \$34**

**Captains Creek beef, merlot and thyme pie with Dijon mustard, carrot puree,  
farm salad, turnip and shallot and celery pickle \$34**

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## **Side dishes**

**Captains Creek roast potatoes, rosemary salt and black garlic aioli \$12 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**

**Lemon torte with organic mandarin and crème fraiche**

**Chocolate mousse with langues de chat biscuit and hazelnut praline**  
(Gf option available)

**Tiramisu**

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

**\*\* 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**