

RESTAURANT
- 2-4 -
SHORT ST.

TRD LOST MRK

CAPTAIN

HUONVILLE

TAS.

TAPHOUSE

OYSTERS

natural/kill captain/nanjim/rockyafella (nf/gf/df).....	3 for 15 / 6 for 28 /12 for 50
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SMALL/SHARE

Poolish & Co. Sourdough herb & garlic butter (vgo).....	4
Eye Fillet Carpaccio white truffle oil, fried capers, & housemade potato crisps (nf/df).....	18
Smoked Cheddar & Pumpkin Arancini tongola goats curd, saffron aioli & crispy sage (gf/nf/v).....	17
Chicken Wings (6pcs) buttermilk ranch (gf/nf/h) or korean bbq sauce (df/h).....	16
H.B.C (Huonville Buffalo Cauliflower) fermented chilli sauce, pickled celery & blue cheese dipper(nf/gf/vgo).....	16
Steak Skewers (3 pcs) pickled cabbage, salsa verde (gf/df/nf).....	18
Grilled Local Octopus skewers (3 pcs) chorizo, smoked strawberry puree, gardeners fennel & herb salad (nf/gf/df)...	18
Twice Cooked Pork Belly bbq glaze, quince & apple jam (gf/df/nf).....	18

SIDES

Gardners Bay Farm Salad seasonal produce & house dressing (nf/gf/vg).....	10
House Pickled & Charred Gardners Bay Vegetables cashew cream (gf/vg).....	8
Rosemary Fries smoked aioli or tomato sauce (nf/gf/v/vgo).....	10
Pickled Pear Salad King Island Blue Cheese, roasted hazelnuts, balsamic vinegarette (gf/v).....	16
Caramalised Sweet Potatoes miso mayo & crispy shallots (gf/vg).....	14
Winter Greens Sautéed Salad tongola goats curd & seeds.....	14

LARGE

Beer Battered Fish & Chips	
Gardners Bay salad, house tartare & malt vinegar (nf/gf/df).....	30
Free Range Porchetta	
butter swede mash, charred brussel sprouts, pork jus, quince & apple sauce (nf/gf).....	36
Confit Quail & Sunchoke	
caramelised shallot soubise, charred greens, jus & mustard leaf (nf/gf).....	34
Cape Grim Hanger Steak 300gm	
mustard dressed cos, smashed pink eyes, choice of sauce (nf/gf).....	36
Tikka Cauliflower	
dahl puree, rita & herb salad, puffed grains (gf/vgo).....	28
Free Range Chicken Parmi	
napoli, grilled cheddar, Gardeners Bay salad & fries (nf/gf).....	32
Free Range Chicken Schnitzel	
Gardners Bay salad & chips, choice of sauce (gf/nf).....	28
Brown Ale Braised Brisket Stew	
suet dumplings, mirepoix, butter swede (df/nf).....	28

BURGERS

Smoked Chicken BLT	
streaky bacon, swiss cheese, cos, tomato & aioli (nf/gfo).....	22
Brown Ale Brisket Burger	
swiss cheese, house made BBQ & slaw.....	22
Halloumi Burger	
balsamic capsicum, lettuce, tomato, red onion, rita (dfo/gfo).....	22
Cauliflower & Chickpea	
lettuce, red onion, salsa verde & beetroot hummus (vg/gfo).....	22

ALL SERVED WITH FRIES

Add Bacon.....	3
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SAUCE

Peppercorn	
Mushroom	
Gravy.....	5

DESSERTS

Tiramisu	
Coffee soaked lady fingers & mascarpone (nf).....	14
Chai Spiced Sticky Date Pudding	
caramel & chantilly cream.....	15
Spiced Poached Pear	
gingernut biscuit, syrup & vanilla bean ice cream (nf/vgo).....	15
Black Forest Gateau Brownie	
vanilla bean ice cream, blackberry & cherry compote (gf/nf).....	15
Classic Affogato	
vanilla ice cream, shot of espresso (nf/gf).....	11

DIETARIES

nf - nut free
gf - gluten free
df - dairy free
v - vegetarian
vg - vegan
+o - option
h- halal

ALLERGEN NOTE

Whilst every effort is taken to minimise cross contamination, we cannot guarantee that trace elements of any allergens won't be present.





KIDS MENU

CRUMBED FLATHEAD (NF/GF).....11

CHEESEBURGER (NF/DFO).....13

FRIED CHICKEN (NF/GF).....13

ALL COME WITH FRIES & AIOLI OR TOMATO SAUCE

SPAGHETTI WITH NAPOLI SAUCE & PARMESAN (NF/DFO).....11

VANILLA ICE CREAM.....6

WITH OPTIONAL CHOCOLATE SAUCE

FEASTS & FUNCTIONS



SWINE TIME

(min 15 pax)

Whole Suckling Pig

(duck fat potatoes, seasonal roast veg, truffle grits, apple sauce & pork jus).....market price

BORN TO BBQ

(min 10 pax)

Texas BBQ Board

(smoked brisket, pork ribs, turkey breast, smoked sausages, whole chicken, potato salad, slaw, corn bread, jus & BBQ sauce).....850

LARGE SHARES

Slow Cooked Lamb Shoulder (serves 3-4)

(served with smashed peas, topped with ricotta & mint jus).....84

Pork Shoulder with Crackling (2kg)

(served with spiced apple sauce).....90

LOST CAPTAIN GRAZING BOARDS

Small / Medium / Deluxe (serves 10-20/20-30-40+)

(A selection of Tassie cheeses, cured meats, house pickles, crackers, seasonal fresh & dried fruits, mixed nuts).....300/500/1000

BOOMER BAY OYSTERS

Natural with Lemon.....5 ea

Nasturtium Mignonette.....6 ea

Kilpatrick.....7 ea

Bookings are essential, with a
minimum of 7 days notice.

Please email
restaurant@lostcaptain.com.au