

SHARE PLATES – 3 FOR \$45

Olives + focaccia + wildflower butter (nf).....	15
Locally foraged herbs and flowers, Mt Zero olives	
Seasonal vegetables, pickled, burnt, fermented + cashew cream (gf/df/vg).....	16
Gardners Bay summer produce	
Oysters x3 + green apple + basil (gf/df/nf).....	16
Bruny Island raised oysters and Glen Huon apples	
Hot salami + sugo + labna + green olive + crostini (gfo/nf).....	12
Salami picante from Salumi Australia in Byron Bay	
Chilli prawn + prawn cracker x3 (nf/df).....	15
Chefs home grown chillies	
Carrot and fetta tart + pomegranate treacle (gfo/v).....	17
Gardeners Bay grown and harvested this week	
Roast pumpkin + pepita cream + chilli crunch + wild herbs (df/nf/vg).....	14
Foraged herbs from the back of Judbury	
Grilled mushrooms + tofu cream + sesame chilli (gf/df/vg).....	18
Grown in an old railway tunnel by Tunnel Hill Mushrooms	
Corn in the husk + lime aioli + pecorino + coriander + shichimi (gf/df/nf/vgo).....	16
New season harvest	
Bruny Island wallaby + aioli + native furikake (gfo/df).....	18
Wild harvested by Old Mate, Miso fermented by Meru	
Tandoori lamb ribs + goats cheese + fried onion + green dressing + sunflowers (gfo/df).....	18
6 hour smoked Tasmanian lamb, then grilled and roasted	

SMALLS

Cod rillette + tomato carpaccio + black olive + oregano (gfo/df).....	26
Wild caught while the seas are calm, heirloom summer tomatoes	
Crispy soft shell crab + nam jim salad + mayo (gf/nf/df).....	26
Battered with Two Bays GF beer	
Octopus + black sausage + galette + tomato sugo + olive (gfo/nf).....	28
Wild harvested by Mick Lovett on the Perseverance 1 at Maria Island	
Beef tartare + smoked yolk + chilli oil + toasted seaweed + shitake (gf/nf).....	28
In house dry aged strip loin	

LARGE

Gnocchi + semi dried tomato + basil + goats cheese + pine nuts (vgo/nfo).....	36
Locally made gnocchi by Bottega Crippa and cheese from	
Daily fish + pink eyes + black mint béarnaise + cucumber salad (gf).....	42
Fished locally and sustainably from the Southern Ocean	
Chilli beer mussels + thyme + cream + garlic bread (nf).....	34
Best served with an Albert lager in the sun	
Smoked ½ chicken + date + labneh + walnuts + maple spice pumpkin + jus (gf).....	40
Twice cooked on the bone	
Beef rib soul bowl + raw, pickle, fermented vegetables + miso mayo (gf/vgo).....	43
Cape Grim raised beef, smoked with Huonville apple wood	
Smoked boneless lamb shoulder + eggplant + balsamic figs + brocolinni (gf/nf).....	48
Tasmanian lamb, smoked and roasted, pulled and pressed, wrapped and seared	

LARGER SHARES

Falafel bowl + hummus + flat bread + raw and fermented vegetables (vgo/nf/gfo).....	55
House fermented sauerkraut	
Smoked ½ duck + cherry glaze + charred green shallot + potato puree (gf/nf).....	68
Glen Huon cherries from chefs farm	
Crispy pork belly + carrot and turmeric purée + roast apple + caraway + jus (gf/nf).....	68
Huonville heritage apples and Sonnen pinot noir jus	

OUR CHEF ENJOYS COOKING FOR VEGETARIAN AND VEGAN GUESTS. HAVE A CHAT WITH OUR WAITSTAFF AND WE WILL SORT OUT THE REST.
ALL DIETARY REQUIREMENTS ARE ALSO HAPPILY CATERED FOR. THE MORE SERIOUS THE MORE NOTICE GIVEN WOULD BE APPRECIATED.



SIDES

Duck fat potatoes + aioli (gf/df).....	14
Mixed leaf salad (gf/df/nf).....	8
Cauliflower salad + walnuts + sumac + coriander + tahini yogurt (gf/vgo).....	18
Pear salad + blue cheese + hazelnuts (gf/vgo).....	16
Crispy mushroom risotto + red wine jus + onion jam + aioli (nf/gf/vgo).....	14

CAPTAIN'S CLASSICS

Captain's fried chicken + sticky hot sauce (gf/nf).....	16
Burger with cheese + pickles + chips (gfo).....	22
Parmi with salad + chips (gfo).....	32
Beer battered fish with salad + chips (gf).....	30
Steak and chips + salad (gf/nf).....	38

SWEETS

Meringue + lemon curd + blackberry sorbet (gf/nf).....	15
Chocolate custard tart + marshmallow + toasted coconut (nf).....	15
3 milk sponge cake + strawberry jam and apple (nf).....	15
Caramel roasted pear + vanilla coconut cream + sponge + puff grains (vg).....	15
Tiramisu affogato (nf).....	15

PACKAGES + TASTING MENUS

Spit roasted animals / BBQ meat board / Banquets / Degustation / Grazing boards

Get in touch to have your package or tasting menu tailored to your booking.

✉ restaurant@lostcaptain.com.au

DIETARIES

nf - nut free

gf - gluten free

df - dairy free

v - vegetarian

vg - vegan

+o - option

ALLERGEN NOTE

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

Please advise staff of any allergies at time of ordering.





KIDS MENU

PORK BELLY BAO

CUCUMBER & MAYO (DFO/NF).....14

LITTLE FISH

BEER BATTERED FISH + CHIPS & TOMATO SAUCE (NF/DF/GF).....14

BURGER

BEEF PATTY + TOMATO SAUCE ON Brioche Bun (GFo/NF).....14

LASAGNA

BOLOGNESE AND BECHAMEL (NF).....16

VANILLA ICE CREAM.....6

WITH OPTIONAL CHOCOLATE SAUCE