

SHARE PLATES – 3 FOR \$45

Olives + focaccia + wildflower butter (nf).....	15
Locally foraged herbs and flowers	
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	
Carrot and fetta tart + pomegranate treacle (gfo/v).....	17
Gardeners Bay grown and harvested this week	
Roast pumpkin + pepita cream + chilli crunch + currants + wild herbs (df/nf/vg/gf).....	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	
Cauliflower salad + walnuts + sumac + coriander + tahini yogurt (gf/vgo).....	18
Served warm and crispy	
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 rilette + 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	
Tuna tartare + chilli jam + cucumber + pepitas (gf/nf/df).....	32
Diced large, served cold and fresh with Gardeners Bay cucumbers	

LARGE

Gnocchi + semi dried tomato + basil + goats cheese + pine nuts (vgo/nfo).....	36
Locally made gnocchi by Bottega Crippa and cheese from Tongola Leap Farm	
Daily fish + pink eyes + black mint béarnaise + cucumber salad (gf/nf).....	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 + carrots + 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 + broccolini (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).....	72
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	



SIDES

Chips + chicken salt + aioli.....	10
Duck fat potatoes + aioli (gf/df).....	14
Mixed leaf salad (gf/df/nf).....	8
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 leaf salad + chips (gfo).....	32
Beer battered fish with leaf salad + chips (gf).....	30
Steak and chips + leaf salad (gf/nf).....	38

SWEEETS

Meringue + lemon curd + blackberry sorbet + berries (gf/nf).....	15
Chocolate custard tart + marshmallow + toasted coconut + vanilla ice cream (nf).....	15
Caramel roasted pear + vanilla coconut cream + sponge + puff grains (vg).....	15
Tiramisu affogato + macadamia ice cream	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.

