

SHARE PLATES – 3 FOR \$45

Olives + focaccia + wildflower butter (nf).....	10
Locally foraged herbs and flowers	
Seasonal vegetables, pickled, burnt, fermented + cashew cream (gf/df/vg).....	16
Gardners Bay autumn produce	
Oysters + smoked tomato siracha + basil x3 (gf/df/nf).....	16
Bruny Island raised oysters and heirloom summer tomato	
Hot salami + sugo + labneh + 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 freshly harvested weekly	
Roast pumpkin + pepita cream + chilli crunch + currants + wild herbs (df/nf/vg/gf).....	14
Foraged herbs from the back of Judbury and locally grown currants	
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
Extra sweet organically grown Mountain River corn	
Cauliflower salad + walnuts + sumac + coriander + tahini yogurt (gf/vgo).....	14
Served warm and crispy with big flavour	
Bruny Island wallaby + aioli + native furikake (gfo/df).....	18
Ethically sourced by Old Mate	
Tandoori lamb ribs + goats cheese + fried onion + smoked apple kasundi (gfo/df).....	18
6 hour smoked Tasmanian lamb, then grilled and roasted	

SMALLS

Tuna soul bowl + pickled, fermented local vegetables + quinoa + miso + ponzu (gf/df)..	28
Daily curated ingredients to make you healthier and happier	
Smoked cod and leek soup + local eel + toasted sour dough (gfo/nf).....	26
Authentic Scottish Cullen skink, wild caught eel from high in the Huon river.	
Crispy soft shell crab + nam jim salad + mayo (gf/nf/df).....	26
Battered with GF beer and served whole	
Octopus + black sausage + galette + tomato sugo + olive (gfo/nf).....	28
Sustainably sourced and very local octopus	

LARGE

Gnocchi + semi dried tomato + basil + goats cheese + pine nuts (v/dfo).....	36
Locally made gnocchi by Bottega Crippa and cheese from Tongola Leap Farm	
Saffron and seafood chowder + tomato oil + lemon (nf/gf).....	46
Fished locally and sustainably from the Southern Ocean	
Chilli beer mussels + thyme + cream + garlic bread (gfo/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	
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 + ferments + tabouli + yoghurt (vgo/nf/gfo).....	55
House fermented sauerkraut	
Smoked ½ duck + cherry glaze + turnip + shallot + potato puree (gf/nf).....	72
Glen Huon cherries from chefs farm	
Beef rib and brown ale pot pie + black pepper + mushrooms + potato (gfo/nf).....	66
Our own Huon River beer and beef smoked with old apple wood	
Crispy pork belly + carrot and turmeric purée + roast apple + caraway + jus (gf/nf).....	68
Huonville heritage apples and Sonnen pinot noir jus	



SIDES

Chips + 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/vo).....	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
Honey and apple tart + mascapone + chamomile + praline	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.

