

SMALLS – 3 FOR \$45

Olives + focaccia + miso butter (nf).....	10
Made daily with our house made polish	
Oysters + lemon + cherry mignonette x3 (nf).....	16
Shucked to order	
Local octopus + green olives + salami + white anchovy crustini (gf/nf/df).....	15
Wild by catch octopus from south Dover	
Seasonal vegetables, pickled, burnt, fermented + cashew cream (gf/df/vg).....	16
Gardners Bay autumn produce	
Carrot and fetta tart + pomegranate treacle (gfo/v).....	17
Gardeners Bay grown and freshly harvested weekly	
Roast gem squash + pepita cream + chilli crunch + agro dulce (df/nf/vg/gf).....	14
Harvested from Appinoka farm in Mountain River	
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	
Pumpkin tortellini + mustard fruits + goats cheese + pine nuts + sage (v).....	18
Griggs farm apples here in Huonville	
Bruny Island wallaby + aioli + native furikake (gfo/df).....	18
Ethically sourced by Old Mate	
Smoked lamb ribs + goats cheese + fried onion + apple kasundi (gfo/df).....	18
6 hour smoked Tasmanian lamb, then grilled and roasted	
Potato and leek + smoked cod and eel soup (gfo/nf).....	18
Authentic Scottish Cullen Skink, wild caught eel from high in the Huon river.	

LARGE

Gnocchi + forest fire mushrooms + toasted almonds + kale + parmesan (v/nfo).....	36
Locally made gnocchi by Bottega Crippa and Tunnel Hill mushrooms	
Chilli beer mussels + thyme + cream + garlic bread (gfo/nf).....	34
Best served with an Albert lager in the sun	
Beef rib + smashed patty burger + onion jam + cheese + chips (nf/gfo).....	45
Smoked then cooked over night in our BBQ sauce	
Blue eye cod + calamari + pure corn + leek hearts + romesco (gf/nf).....	50
Caught wild in the southern ocean	
Smoked ½ chicken + whiskey butter + farro + date + fig + goats cheese (nf).....	40
Using our house, Hello my name is Tasmanian whiskey	
Dry aged sirloin + golden beets + sauce soubise + char radicchio + onion rings (nf/gf)...	55
Aged in house and lightly smoked after 2 weeks	
Lamb shoulder + roasted fennel + collard greens + confit garlic (gf/nf).....	48
Tasmanian lamb, smoked and roasted, pulled and pressed, wrapped and seared	

LARGER SHARES

Falafel bowl + hummus + fermented veg + tabouli + yoghurt (vgo/nf/gfo).....	55
House fermented sauerkraut	
1/2 Duck cassoulet + radicchio + black sausage + pine nuts + parmesan + balsamic (gf	68
Steamed and smoked before being glazed in red wine jus	
Beef rib and brown ale pot pie + black pepper + mushrooms + potato (gfo/nf).....	55
Our own Huon River beer and Speckle park beef from Judbury	
Pork belly + carrot & turmeric puree + apple and caraway + broccolini (gf/nf).....	68
Tasmanian pork and Gardeners Bay carrots	

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
Beef schnitzel + mash + peas + onion rings + gravy (gf).....	35
Steak and chips + leaf salad (gf/nf).....	38

SWEETS

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
Pear + quince crumble + 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.



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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.

