

WE USE LOCAL & SEASONAL PRODUCE. MENU IS SUBJECT TO CHANGE WITH AVAILABILITY.

SMALLS

Toasted focaccia + smoked black garlic and truffle butter x4 (nf).....	10
Made daily with our house made poolish	
Oysters + lemon + apple mignonette x3 (gf/df/nf/A).....	16
Grown at lease 65 St Helens and shucked to order	
Smoked and pickled mussels + eel + crisps + chilli oil (gf/df/nf/A).....	16
Locally sourced eel from high in the Huon river	
Octopus crostini + hot salami + white anchovy + green olive (df/gfo/m).....	14
Harvested near Hobart sustainably	
Seasonal vegetables, pickled, burnt, fermented + cashew cream (gf/df/vg).....	16
All locally grown and preserved at best quality	
Carrot and fetta tart + pomegranate treacle (gfo/vg).....	17
Organic carrots harvested weekly from Gardeners Bay farm	
Pumpkin cheese toastie + chilli crunch + black truffle salami (nf).....	16
Freshly house baked focaccia with hints of truffle	
Chicken liver parfait + beetroot jam + pickle onion + crostini (gfo/nf).....	14
Late summers best beetroots preserved for winter	
Cauliflower salad + walnuts + sumac + coriander + tahini yogurt (gf/vgo).....	18
Served warm and crispy with big flavour	
Potato + leek and smoked cod soup (vgo/gfo/nf/A).....	15
Authentic Scottish Cullen Skink	
Bruny Island wallaby + aioli + native furikake (gfo/df).....	18
Ethically sourced by Old Mate	
Smoked lamb ribs + labna + charred onions + herbed dressing (gf/nf/dfo).....	18
6 hour smoked Tasmanian lamb, then grilled and roasted	

LARGE

Gnocchi + forest fire mushrooms + toasted almonds + kale + chevre (vo/vg/nfo).....	36
Locally made gnocchi by Bottega Crippa and Tunnel Hill mushrooms	
Curry of the day + broccolini + brown rice + sambal (vgo/gf/nf/A).....	40
Ask your waiter for todays winter warmer	
Crumbed pork tenderloin + parsley cream + spaetzle + capers + black pudding (nf).....	38
House made black pudding	
Crispy skin chicken breast + spiced pumpkin + brussels + hot honey (nf/gf).....	38
Red Kuri pumpkin grown over the hill and Huon Valley wild flower honey	
Lamb shoulder + black mint + white beans + hash brown + carrots (gf/nf).....	48
Tasmanian lamb, smoked and roasted, pulled and pressed, wrapped and seared	
Local beef + crispy mushroom risotto + onion jam + aioli + red wine jus (nf/gf).....	49
Grass fed Speckle Park beef from Judbury	

LARGER SHARES

Rainbow falafel plate + tabouli + hummus + yoghurt (vgo/nf/gfo).....	55
House fermented vegetables	
Twice cooked 1/2 duck + mandarin + cinnamon + grilled pencil leek (gf/df).....	60
Steamed and smoked before being glazed in mandarin jam	
Beef rib and Brown Ale pot pie + black pepper + mushrooms + potato (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 (gf).....	10
Duck fat potatoes + chimmi churri + mayo (gf/df).....	14
Butter mash potato + onion rings + peas (gf/nf).....	15
Garlic bread (nf).....	9
Seasonal vegetables + garlic + lemon oil (gf/vg/nf).....	16
Mixed leaf salad (gf/df/nf).....	6
Pear salad + blue cheese + hazelnuts (gf/vgo).....	16

CAPTAIN'S CLASSICS

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

SWEETS

Meringue + lemon curd + blackberry sorbet + lime (gf/nf).....	16
Honey and apple tart + mascapone + chamomile + praline.....	16
Pear + quince crumble + macadamia ice cream (gf).....	16
Chocolate tart + citrus + coconut + saffron (vg/gf).....	16

PACKAGES + TASTING MENUS

Spit roasted animals / BBQ meat boards / Banquets / Take away / 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

SEAFOOD ORIGIN

A - Australian

i - imported

m -mixed

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

KIDS EAT FREE EVERY MONDAY

5PM - 8PM