SMALLS

Toasted focaccia + smoked black garlic butter x4 (nf).....10
Made daily with our house made poolish

Oysters + yuzu + apple mignonette x3 (gf/df/nf/A).....18
Grown at lease 65 St Helens and our local huon valley apples

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 + dukkah (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).....16
Fresh beetroots and local citrus make this jam bright and earthy

Cauliflower salad + walnuts + sumac + coriander + tahini yogurt (gf/vgo).....17
Served warm and crispy with big flavour

Shaved fennel salad + mushrooms + parmesan + chilli salt + almonds + lemon (gf/v).....16
Using raw oyster, king browns, lions mane mushrooms from Tunnel Hill

Burrata + pickle zucchini + currants + white balsamic + toasted sour dough (gfo/v/nf)...25
Creamy and fresh with some tang and plenty of texture, summer is almost here

Marinated octopus and mussels + sriracha + olives + sour dough (df/nf/A).....18
East coast Tasmanian wild caught octopus and house made pickled mussels

Bruny Island wallaby + aioli + native furikake (gfo/df).....18
Ethically sourced by Old Mate

Crumbed scallops in shell x5 + garlic butter + fryed capers + parsley + lemon (nf/A) 24
Seasonal tasmanian scallops

Eye fillet beef tataki + ponzu + pickle cucumbers + chilli oil + fried garlic (gf/df/nf).....28
Seared rare and soaked in a citrus soy marinade, perfect with a cold drink in the sun

LARGE

Gnocchi + tomato + smoked almonds + eggplant + pesto + chevre (vo/vg/nfo).....36
Locally made gnocchi by Bottega Crippa and Tongola farm cheese

Blue Eye + calamari + speck + fregola + zucchini salad + lemon + chilli (df/nf/M).....55
Local Trevalla with italian toasted pasta

Sticky pork soul bowl + pickles + rice + vegetables + miso mayo (gf/nf/df/vgo).....46
Scotch fillet pork from Long Name Farm, cooked overnight in a soy masterstock and glazed to order

Lamb back strap + pumpkin + fetta + spinach + fried onions + pine nut (gf/dfo/nfo).....48
Tandori spiced and marinated with Gardeners Bay spinach

Smoked beef rib + crispy mushroom risotto + onion jam + aioli + red wine jus (nf/gf).....49
6 hour smoked and 12 hours braised overnight in our Huon Brown ale bbq sauce

LARGER SHARES

Rainbow falafel plate + tabouli + hummus + yoghurt + olives + dukkah (vgo/nf/gfo).....49
House fermented vegetables and local harvest pickles

Twice cooked 1/2 duck + mandarin + cinnamon + grilled green shallot (gf/df).....62
Steamed and smoked before being glazed in mandarin jam

Pork belly + blood pudding + braised red cabbage + apple + fennel + cider jus (gfo/nf)....68
Using local apples from Griggs farm and Lost Captain cider

SIDES

Chips + aioli (gf).....10

Duck fat potatoes + chimmi churri + mayo (gf/df).....14

Mixed leaf salad (gf/df/nf).....6

CAPTAIN'S CLASSICS

Captain's fried chicken + sticky hot sauce (gf/nf).....17

Burger + cheese + pickles + chips (gfo).....22

Parmi + leaf salad + chips (gfo).....33

Beer battered fish + leaf salad + chips (gf/A).....32

Steak and chips + gravy + leaf salad (gf/nf).....39

SWEETS

Plum and raspberry ice-cream sandwich + lemon curd + vanilla cream (nf).....16

Honey and apple tart + mascarpone + chamomile + praline (v).....16

Chocolate pie + macadamia ice-cream + dulce de leche (gf).....16