

SMALLS

Toasted focaccia + smoked black garlic and truffle 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 shucked to order	
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	
Roasted fennel + burnt orange and cream + black olive + apricot jam (vg/gfo/nf).....	18
Gardeners Bay winter harvested fennel with seasonal local oranges	
Chicken liver parfait + beetroot jam + pickle onion + crostini (gfo/nf).....	16
Late summers best beetroots preserved for winter	
Cauliflower salad + walnuts + sumac + coriander + tahini yogurt (gf/vgo).....	18
Served warm and crispy with big flavour	
Bruny Island wallaby + aioli + native furikake (gfo/df).....	18
Ethically sourced by Old Mate	
Smoked lamb ribs + labna + hot spiced almonds + wild flower honey (gf/nfo/dfo).....	18
6 hour smoked Tasmanian lamb, then grilled and roasted	

LARGE

Gnocchi + forest fire mushrooms + pine nuts + kale + chevre (vo/vg/nfo).....	36
Locally made gnocchi by Bottega Crippa	
Local fish curry + broccolini + brown rice + sambal (vgo/gf/nf/A).....	40
Ask our friendly waiters for todays flavours	
Crispy skin chicken breast + spiced pumpkin + brussels + hot honey (nf/gf).....	42
Huon Valley wild flower honey	
Masterstock pork neck + kimchi + spring onion + cucumber + joi choi + corn (df/nf).....	45
Raised by Phil at Long Name Farm and house fermented kimchi from local cabbage and pear	
Lamb shoulder + white beans + olives + sugo + hash potato + roast onion (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 + olives + dukkah (vgo/nf/gfo).....	49
House fermented vegetables	
Octopus + blood sausage + beetroot + skordalia + fermented chilli + fennel (nf/A).....	60
House made sausage from Long Name Farm pigs and east coast local octopus	
Twice cooked 1/2 duck + mandarin + cinnamon + grilled leek + star anise (gf/df).....	62
Steamed and smoked before being glazed in mandarin jam	
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
Garlic bread (nf).....	9
Mixed leaf salad (gf/df/nf).....	6
Pear salad + blue cheese + hazelnuts (gf/vgo).....	16
Polenta chips + chilli salt + mustard mayo (gf/v).....	14

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
Chilli beer mussels + chips (nf/A).....	34
Beer battered fish + leaf salad + chips (gf/A).....	31
Steak and chips + gravy + leaf salad (gf/nf).....	39

SWEETS

Plum and raspberry ice cream + vanilla + lilli pilli + almond cake (gf).....	16
Honey and apple tart + mascarpone + chamomile + praline (v).....	16
Chocolate tart + macadamia ice-cream + dulce de leche (gf).....	16