

KAPTANS RESTAURANT – DINNER MENU



Two Course Minimum inclusive of a main course

(Houseguests excepted Sunday to Friday)

BREAD

Wheat beer & rye bread, honey brown butter, merlot salt 14.00

ENTRÉE

Smoked salmon rilette, fine herb bavarois, poppy seed lavosh 21.00

That's Amore burrata, roast baby beets, rosemary tuile, citrus segments 20.00

Beef tartare, egg yolk puree, tarragon vinegar powder, charcoal brioche 23.00

Oysters (6), salmon roe, parsley ice 26.00

Roasted pumpkin and pear, curried pumpkin seeds, pickled squash, coconut yoghurt 21.00

Sambal butter tiger prawns, soft polenta, squid ink crisp 26.00

MAIN

Bannockburn chicken, pumpkin puree, brussel sprouts, chicken jus 40.00

Seared coffee-infused duck breast, roasted baby carrots, duck fat oats, date puree 42.00

Kassler (smoked pork), red cabbage puree, spaetzle, fennel jam 39.00

Black barley risotto, black cabbage, beetroot, walnuts, Tarwin Blue cheese 32.00

Seared Barramundi, wild mushrooms, freekeh, spinach velouté 45.00

Wiener schnitzel, potato salad, cranberry, lemon, pickle cucumber 44.00

Eye fillet of beef, truffle crust, crushed potatoes, burnt onions, red wine jus 46.00

SHARE (2 persons)

Roast pork knuckle, kransky, lye pretzel, sauerkraut, red cabbage, apple gel, mustard, spiced pickle, servietten knoedel. *(There is a 20 minute wait)* 125.00

SHARE (2 persons)

Slow cooked lamb shoulder, roast pumpkin, dukka, cauliflower & coconut yoghurt puree, chermoula 90.00

SIDES

Broccolini, sumac, pomegranate mollasses 15.00

Baby carrots, carrot top hummus, maple, spiced pecans 13.00

Mixed leaf salad, radish, ricotta salata, cucumber, shallot, white wine vinaigrette 14.00

Duck fat potatoes, confit garlic, onion ash 15.00

DESSERT

Salzburger Nockerl. Chocolate chip & hazelnut souffle, hot chocolate sauce, vanilla ice-cream *(There is a 20 minute wait)* 26.00

Carrot cake, raisin jelly, walnut tuile, cream cheese frosting, pineapple sorbet 18.00

Orange creamsicle. Vanilla olive oil cake, candied orange, vanilla pannacotta, orange sorbet 18.00

Lemon and yuzu icecream sandwich, speculoos spice, rhubarb compote, apple 18.00

Cheese Plate: Kaptans local cheese selection served with quince paste, lavosh, toasted walnuts 30.00

TO FINISH

Elderton Botrytis Semillon 375ml (Barossa Valley S.A.) 45.00

De Bortoli Noble One Botrytis Semillon 375ml (Griffith NSW) 50.00

Brown Bros Orange Muscat Flora 375ml (Milawa Vic) 29.00

Affogato - Vanilla bean ice-cream, Frangelico liqueur, biscotti 14.00

Rudisheimer – A warming sweet espresso, Asbach brandy whipped cream and grated chocolate 14.00

Liqueur Coffees – Ask your waiter about our selection tba

Julius Meinl Coffee – long black, short black, macchiato, cappuccino, café latte 4.00

Julius Meinl Tea - Ask your waiter re our selection of black, green and herbal teas 4.00

CHEESE BOARD SELECTION

Berry's Creek Riverina Blue Berry's Creek Riverine Blue is made by Barry Charlton in Gippsland, Victoria, using milk sourced from a local herd of buffalo at Sunrise Plains Farm. The buffalo milk gives a creamy richness to this cheese, which perfectly compliments the lovely fruity and spicy notes from the blue mould. A well balanced cheese, with a savoury depth.

L'Artisan Organic Extravagant Triple Cream. L'Artisan Extravagant is a decadent triple cream cheese with a fluffy white mould and creamy paste, in the style of the French Brillat Savarin. Mild and creamy when young, it develops a soft bite and softening texture at maturity. It reflects the softer side of the local climate and the generosity of the western Victoria pasture. Third generation cheese maker Matthieu Megard uses local organic milk from a single herd of Jersey cows to make L'Artisan Extravagant. Longing for the traditional cheeses of the French Alps where he grew up, Matthieu set out to make cheeses that reflect the terroir of the harsh landscape of the Great Ocean Road, whilst capturing the essence of some of France's most loved cheeses.

Maffra Cloth Aged Cheddar Maffra's Cloth-Aged Cheddar is a multi-award winning farmhouse cheddar from Tinamba. After cooking and pressing, the cheese is wrapped in cloth and matured to an optimal age of between 15 – 24 months in Maffra's purpose built temperature and humidity controlled cellar. The cheddar has a soft, crumbly texture with a long smooth palate. Cheese maker Ferial Zekiman AM has been a long time aficionado of the traditional English style cheese making and this is apparent in the subtle grassy flavours, driven by her Holstein-Friesian herd.

CHILDREN'S DINNER MENU

Available daily between 5.30 and 6.30pm in the restaurant or for room service.

If you are ordering room service, the order MUST be in by pre-order by 4.30pm

Please call Reception on Ext 9 before 4pm or Kaptans Restaurant on Ext 129 after 4pm.



Petit eye fillet & chips	24.00
Battered fish goujons & chips	22.00
Crumbed chicken tenders & chips	22.00
Veal schnitzel & chips	24.00
Mac 'n' Cheese	18.00
Kransky & chips	20.00
Steamed vegetables (cauliflower, broccoli, carrot, corn)	14.00
Vanilla ice-cream, chocolate or strawberry topping	12.00
Frog in a pond	13.00