

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 12.00

ENTRÉE

Applewood smoked potted pork, apple relish, caperberries, shaved radish 19.00

Mushroom ravioli, jackfruit & white bean ragu, walnut crumb 19.00

Confit salmon, fish crackle, pea and tarragon broth, lemon foam, leek ash 21.00

Beef carpaccio, pickled beetroot, pecorino, orange, freshly grated horseradish, fennel cream 22.00

Baked scallops, cauliflower, pernod butter, pancetta, chervil gremolata 25.00

MAIN

Braised beef cheek, pappardelle, pickled saffron milk caps, pangrattato 43.00

Pork belly, onion soubise, baked crab apple, braised chicory, cauliflower 41.00

Duck breast, Tuscan kale, raisins, confit baby fennel, orange jus 46.00

Lamb rump, crushed potato/preserved lemon & oregano, smoked yoghurt, green olives, pecorino 46.00

Mille-feuille of winter vegetables, butter puff, cashew & clove cream, roasted golden beetroot 35.00

Saddle tail snapper, king prawn, smoky chorizo, paprika fume, migas 42.00

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

Eye fillet of beef, brussel sprouts, steeped prunes, high country bacon, pine nuts, red wine jus 46.00

SHARE (2 persons)

Chemoula-spiced lamb shoulder, polenta, honey & sumac yoghurt, vegetable chips 100.00

Roast pork knuckle, kransky, lye pretzel, sauerkraut, red cabbage, lemon, apple, mustard 115.00

SIDES

Roasted cauliflower, tahini & garlic yoghurt, pomegranate, nuts and seeds 14.00

Torched corn, tarragon & chili butter, crème fraiche, mache lettuce 14.00

Leaf salad, radish, cucumber, sherry & honey vinaigrette 12.00

Chats, alpine bacon lardons, romesco sauce 12.00

DESSERT

Salzburger Nockerl. Chocolate chip & hazelnut souffle, hot chocolate sauce, vanilla ice-cream 26.00

(There is a 20 minute wait)

Fresh figs, smoked yoghurt, pistachio & coffee crunch, coffee curd, raisins, cannoli cigar 22.00

Sticky date pudding, salted caramel, ice-cream 20.00

Chocolate crème brulee, hazelnut biscotti, Grand Marnier and date confit 20.00

Trio of sorbet – peach & thyme, watermelon, raspberry 12.00

Cheese Plate: Berry's Creek Riverina Blue, Tarago River Triple Cream, L'Artisan Fermier with house made quince paste, dried fruit, caperberries, 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.



Tarago River Triple Cream Tarago River Triple Cream is a farmhouse cheese made in Neerim South, Gippsland. Although Triple Cream cheeses have a white bloomy exterior, they are very different to Brie and are their own class of cheese. Additional cream is added during the cheese making process and this presents itself as a chalky core in young cheeses and develops into a rich buttery texture when the cheese matures. When ripe, this cheese has an intense rich flavour and would be perfectly paired with fruit accompaniments and wine.



L'Artisan Fermier L'Artisan Fermier is a smear-ripened cheese in the style of a French Morbier, made by Matthieu Megard on the Great Ocean Road in Victoria. The organic milk is sourced from a single herd of Jersey cows in order to reflect the terroir of this harsh landscape. The pale ivory pate has a layer of blue/black edible vegetable ash through its equatorial centre. With Morbier this was traditionally done as a means to separate the morning and evening milks, but is today mostly decorative. Each cheese is pressed for 12 hours in cloth, salted by hand and then washed every second day with a brine solution. After six weeks, the rind develops a reddish tinge and is slightly sticky to touch. When young the taste is mild, with a fresh milky nutty flavour, becoming richer, sharper, and more pronounced with age.

CHILDREN'S MENU

Available daily between 5.30 and 7.30pm

If you are ordering for 5 persons or more, you MUST pre-order by 4pm

Children's menu is not available for room service lunch



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