

Kaptans Restaurant

TO START

Grimus house baked bread, Liptauer spread, chives (DFO)	17
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ENTRÉE

Whole baked brie, for two, roasted grapes, sourdough croûtes (GFO)	34
House smoked salmon, dashi, pear, coriander (DF, GFO)	28
Scallops baked in shell (3), café de Paris butter, crispy capers (DFO,GF)	32
Duck liver parfait, glühwein jelly, pickles, crispy baguette	26
Beef tartare, soy, porcini, sesame, egg yolk, ink lavosh	29

MAINS

Grilled cauliflower steak, sweet potato, chimichurri, pea shoots (VE,DF,GF)	39
Spanish mackerel cutlet, fondant potato, broad beans, peas, tarragon (DFO,GF)	49
Wiener schnitzel, potato salad, cranberry sauce, pickle, lemon	50
Sichuan spiced duck breast, cauliflower, baby broccoli, sesame, orange jus (DFO,GF)	51
Smoked pork cutlet, caramelised apple, braised cabbage, beer gravy (GFO)	49
Roast lamb rump, Paris mash, baby carrots, bordelaise (DFO,GF)	52
300gr Grass-fed scotch fillet, king brown mushroom, pink peppercorn sauce (DFO,GF)	66

SHARE FOR TWO

Roast pork knuckle, kransky, red cabbage, sauerkraut, baked apple, serviettenknödel, roast potatoes, lye pretzel, pickles, beer gravy Please allow 30–45 minutes	115
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SIDES

Mixed leaves, shallot, baby cucumber, honey mustard vinaigrette (V, DF, GF)	16
Grilled broccoli quark, dill (V, DFO, GF)	17
Roast kipfler potatoes confit garlic, thyme, aioli (V,DF,GF)	17
Honey roast carrots, rosemary, crispy shallot (V,GF)	18

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DESSERT

Wild blueberry semifreddo, candied walnuts, honeycomb, pickled blueberries (GF)	19
Sticky date pudding, rum raisins, salted caramel, macadamia ice-cream	19
Chocolate fudge cake, apricot gel, chocolate crumb, vanilla mascarpone	19
Salzburger Nockerl – house specialty chocolate chip & hazelnut soufflé, hot chocolate sauce, vanilla bean ice-cream (GF) Please allow 20 minutes	29

CHEESE

Three-cheese selection, glühwein poached pear, walnuts, quince, lavosh (See our Cheese selection for more information on the cheeses)	38
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TO ENHANCE YOUR DESSERT EXPERIENCE

De Bortoli Noble One, Botrytis Semillon (375ml) <i>Griffith, NSW</i>	65
Brown Brothers Orange Muscat & Flora (375ml) <i>Milawa, Victoria</i>	48



TO FINISH

Affogato: Vanilla bean ice-cream, choice of liqueur, biscotti	18
Rüdesheim espresso: rich espresso, Asbach brandy, whipped cream, grated chocolate	14
Liqueur coffees: Grimus, Irish, French or Roman	14

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MINIMUM ORDER

Please be advised we do require our dinner guests to order two courses inclusive of a main course meal. This applies to all guests dining with us except for our IN-HOUSE HOTEL guests dining Sunday to Thursday, where only a main course minimum applies.

YOUNG GUESTS

Kaptans does not cater for children under 14 years of age. Our Children's Menu is available only to our young IN-HOUSE HOTEL guests dining at 5.30 or 6.00pm with their parents.



CARD PAYMENTS

Credit-card fees apply: 1% on Visa & Mastercard, 1.6% on American Express

SURCHARGES

A surcharge applies on weekends: 10% on Saturday and 15% on Sunday

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CHEESE SELECTION

SOFT

Guilloteau Fromager d' Affinois Triple Cream Brie 'Excellence' (FRA)

The name d'Affinois is a play on 'affinage' – the French word for the ripening process of cheese. Using an innovative method called ultrafiltration, Jean Claude Guilloteau pioneered a new method of cheese making in the 1980's that created a luscious and velvety cheese naturally richer in proteins and minerals. Cheese is made in Belley, a small town nestled at the foothills of the picturesque French Alps, surrounded by ancient forests and famous for its many waterfalls, and local farmers supply the dairy with luscious milk from their herds of Montbéliard's and Holstein cows that graze on dense pastures nearby. Excellence triple cream has a smoothness and infinite sweetness due to the extra cream that is added during cheese making and an elegant, silky-buttery mouth feel.

HARD

Ford Farm Cave-Aged Cheddar PDO (GBR)

These cheddars start their life at the dairy in Dorset with local milk from herds that graze the pastures of the Ashley Chase Estate. The complete cheddaring process is performed by hand, followed by the salting, pressing and cloth bandaging. The wheels are then carried by hand 60 metres underground into the Wookey Hole caves for maturation. Ford Farm has been awarded a PDO (Protected Designation of Origin), only cheddars made from locally sourced milk to traditional methods in cheddar making country can receive this prestigious award. With a complex aroma of sweet, creamy, farmy and earthy this cheddar has a big, robust flavour. Fruity with a hint of sweetness and a distinctive earthy, nutty finish that comes through from the atmosphere of the caves.

BLUE

Berry's Creek Gourmet Riverine Blue (VIC)

Australia's best Blue cheese! Made from extremely high-quality buffalo milk sourced from a neighbouring farm this cheese has a beautiful buttery texture with the blue moulds evenly spreading from centre to rind. The perfectly balanced flavour is slightly sweet and fruity at first then develops into a gentle spice and slight lanolin flavour with notes of raw almond as it warms in your mouth. Great introduction to the world of blue cheese for the novices out there!