

Kaptans Restaurant Menu

GRIMUS HOUSE-BAKED BREAD, caraway honey butter, pink salt 15

ENTRÉE

Beetroot cured salmon, radish, celery, citrus dressing, burnt orange (GF/DF) 28
 Meredith goats' feta, roast Japanese pumpkin, pumpkin seed, pomegranate molasses (V/GF) 23
 Beef tartare, ginger soy, cucumber, egg yolk jam, charcoal crisp, pickled daikon 26
 Seared scallops, sambal butter, coconut, edamame, sesame crisp 28
 Crispy pork hock, palm caramel, chili, pineapple and kohlrabi salad (DF) 25

MAINS

Wiener schnitzel, potato salad, cranberry sauce, pickle, lemon 49
 Slow cooked Scottsdale pork belly, beetroot and rhubarb puree, roast turnip, beetroot 46
 Duck breast, Sichuan pepper honey, ginger wild rice, parsnip, pickled mandarin (GF/DF) 48
 Lamb backstrap served medium, Jerusalem artichoke, miso eggplant puree, salt bush (GF) 50
 Southern Ranges striploin 240g, onion soubise, pearl onions, kale (GF/DF) 56
 Pan seared barramundi, confit fennel, baby carrots, verjuice sauce, parsley oil (GF) 46
 Soft polenta, mushroom XO, shimeji, king swiss, black truffle oil, crisp enoki (GF/V) 38

SIDES

Duck fat potatoes, confit garlic, smoked paprika kewpie (GF/DF) 16
 Broccolini, sesame dressing, lemon, toasted sesame (VE/DF) 16
 Leafy greens, pickled onions, ricotta salata, chardonnay dressing (GF/V) 16
 Fried brussels sprouts, nuoc cham, crispy shallots, lime (V/DF) 16

DESSERT

Salzburger Nockerl- House specialty chocolate chip & hazelnut souffle, hot chocolate sauce, vanilla bean ice cream (GF) 29
 Lemon cremeux, sable, citrus meringue, lemon sorbet, cassis gel, fresh berries 20
 Nutella mousse, granny smith apple, muscovado ginger cake, macadamia ice cream 20
 Vanilla panna cotta, jasmine poached pear, calamansi jelly, yuzu granita, walnut tuile 20

CHEESE (70g) served with lavosh, quince paste, sourdough fruit loaf

Berry's Creek Tarwin Blue 16
 Maffra Red Wax Cheddar 16
 Woombye Truffle Triple Cream Brie 17

PLEASE NOTE

- For reservations please go to www.pensiongrimus.com.au and follow link on home page
- Kaptans does not cater for children under 14 years of age. A Children's Menu is available only to our young In-House guests dining at 5.30 or 6.00pm with parents
- A two-course minimum inclusive of a main course applies to all diners except for in-house guests Sunday-Thursday where a main course minimum applies
- Credit card fees – Visa, MC, Amex 1.65%
- Surcharges apply - Saturday 10% and Sunday 15%