

Kaptans Restaurant Menu 2024

ENTREE

- Grimus own house-baked wheat & rye bread, smoked honey butter 14
Cured kingfish, radish, confit fennel, yuzu carrot dressing 26
Roast beetroot, stracciatella, pickled mustard seeds, mint, capers, 23
Beef tartare, ginger soy, cucumber, egg yolk jam, charcoal crisp 26
King prawns, sambal butter, edamame, sesame crisp 28
Crispy pork hock, palm caramel, chili, pineapple, kohlrabi & herb salad 24

MAINS

- Wiener schnitzel, potato salad, cranberry sauce, pickle, lemon 48
Pork kassler, red cabbage puree, king oyster mushroom, baby turnip, gastrique 46
Myee roasted quail, earl grey brine, baby carrots, aromatic wild rice carrot jus 44
Lamb backstrap, Jerusalem artichoke, miso eggplant puree, salt bush 50
Southern Ranges striploin 240g, onion mustard, burnt onions, red wine jus, kale 56
Pan seared Humpty Doo barramundi, roast parsnip, torched grapes, brussel sprouts, verjuice sauce (GF) 46
Soft polenta, mushroom XO, shimeji, black truffle oil, crispy enoki 38

Share Platter for Two - Roast duck breast, sichuan pepper honey, confit leg, sweet potato, pancakes, hoisin, cucumber and spring onion house salad 98

SIDES

- Duck fat potatoes, confit garlic, house chicken salt 16
Broccolini, romesco, toasted almonds, almond oil 16
House salad, pickled onions, ricotta salata, chardonnay dressing 16
Korean baked cauliflower, sesame, spring onion, lime 16

DESSERT

- Salzburger Nockerl- House specialty chocolate chip & hazelnut souffle, hot chocolate sauce, vanilla bean ice cream 28
Lemon cremeux, almond cake, citrus meringue, lemon sorbet, orange segments 18
Nutella mousse, Granny Smith apple, muscovado ginger cake, macadamia icecream 18
Matcha tiramisu, yuzu and ginger granita 18

Chef's Cheese board with lavosh, quince paste, sourdough fruit loaf
L'Artisan Organic Farmer 15
Woombye Blackall gold washed rind 15
Woombye truffle triple cream brie 16

PLEASE NOTE

- Two course minimum including a main
- Children under 14 years of age not catered for
- Reservations recommended - 57776396 or email to reservations@pensiongrimus.com.au

Credit card fees - 1% Visa, MC & 1.6% Amex
Surcharges apply - Saturday 10% and Sunday 15%