



**CAPTAIN** **BAXTER**

## SMALL & SHARE PLATES

Appellation oyster, condiments	each....5.0
Vietnamese raw beef, fermented chilli, betel leaf (gf) 🍴	each....6.0
Tuna, smoked ponzu, wasabi	22.0
Fried potato cakes, saltbush, yuzu kosho mayo (v)	14.0
Korean Fried Chicken, kimchi spice, ssamjang 🍴	18.0
'Crying tiger' lamb chops (gf) 🍴🍴🍴	20.0
1.2kg Great Ocean Road duck, fermented rice pancakes, accompaniments (serves 2-4)	85.0

## VEGETABLES & ACCOMPANIMENTS

Yarra Valley hand cut chips, smoked garlic kewpie (v)	9.0
Baby gem salad, witlof, candied walnuts (v)	14.0
Baked fingerling potatoes, peanut satay, curry butter (v, gf) 🍴	11.0/18.0
Chinese broccoli, whipped cashew, black garlic (vg, gf)	11.0/18.0
Ash baked eggplant, Calabrian XO, enoki mushrooms (gf)	23.0

## SEAFOOD

Cold seafood 'taste of the sea' plate — oysters, mussels and crustaceans	MP
Smoked ocean trout salad, blistered snake beans, roasted sesame (gf)	25.0
Hot and numbing calamari, aromatic herbs 🍴	29.0
Fish and Crystal Bay prawn pie, sorrel, lemon	32.0
'Typhoon shelter' prawns 🍴	44.0

## CHARCOAL GRILL

Young cauliflower, miso, sesame (v, gf)	24.0
500g Portarlington black mussels, sour curry, roti 🍴	27.0
Coal fired or steamed fish, native curry, macadamia nut (gf)	MP
300g O'Connor grass fed rump cap, bbq onions, pepper sauce (gf)	39.0

## TO FINISH

Young coconut ice cream (v, gf)	per scoop.....5.0
Native plum sorbet (vg, gf)	per scoop.....6.0
Toasted rice pavlova, banana, passionfruit (v)	14.0
Dark chocolate and peanut tart, salted caramel	15.0
Cheese, fermented honeycomb, mustard, rye, pickle (v)	16.0

## HAPPY HOUR SPECIALS

Wednesday to Friday 5-7pm

\$3 Appellation oysters \$6 Corona, house wine and sparkling

\*not available public holidays

Unfortunately we cannot split bills

(v) vegetarian (gf) gluten friendly (vg) vegan