

CAPTAINS

RESTAURANT

TO BEGIN

Garlic Bread to share	9
Captains famous Seafood Chowder regional seafood, cream, fresh herbs, with toasted ciabatta	23
House made Chicken Liver Pate fruit jelly, fig compote, herbed crostini & rocket salad	19
New Zealand Oysters (subject to availability) (½ Dozen • Natural with shallot vinaigrette, fresh lemon wedges (Dozen • or Tempura with aioli	Market Price
Pan-seared Atlantic Scallops on an avocado salad with sundried tomato, crispy pancetta and a chilli soy dressing	26
New Zealand Green-Lipped Mussels steamed in a creamy, garlic and white wine sauce, with toasted ciabatta	23
Salt & Pepper Calamari flash fried in a dusting of seasoned flour, with paprika aioli & salad greens	23
Chilli Garlic Prawns on an iceberg chiffonade with pickles, aioli, chilli-garlic oil and coriander	24
South Island Whitebait crisp fried whitebait, garlic aioli, bread & salad greens	24

(Change to gluten free bread +\$1)

CAPTAINS RESTAURANT

BEEF AND LAMB

New Zealand Lamb Rack (300g) 42

(Winner of NZ Beef and Lamb Award 2009 - 2017)

herb crusted lamb rack, served medium rare with rosemary jus

Suggested wine match - Domain Road Central Otago Pinot Noir

Steak from the Char-Grill

Hand-picked and aged for the best quality

South Island Grass-fed Sirloin (350g) 42

Suggested wine match - Tahbilk Victoria Cabernet Sauvignon

South Island Grass-fed Ribeye Steak (300g) 39

Suggested wine match - Hangin' Snakes Barossa Valley Shiraz

South Island Grass-fed Eye Fillet (200g) 37

Suggested wine match - Mills Reef Reserve Hawkes Bay Syrah

Choose your sauce:

- rosemary jus · green peppercorn · garlic & herb butter
- creamy mushroom · béarnaise
- caramelised shallots & blue cheese butter

Sides to complete your meal:

- Steamed seasonal vegetables 9
- Roasted vegetables each
- Herbed roasted baby potatoes

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- Rocket, pear, Talbot Forest blue cheese and walnut salad 12
- Truffle oil fries with parmesan and herbs each

One account per table please!

A 15% surcharge will apply on all accounts on a NZ Public Holiday

MAINS FROM THE OCEAN

Fish of the day Check with your waiter for this evening's special	Market Price
Pan Seared Mt Cook Alpine Salmon on a minted pea puree, with asparagus, beetroot and new potatoes finished with feta cheese and a lemon dill butter <i>Suggested wine match - Ara Marlborough Pinot Gris</i>	38
South Island Whitebait crisp fried with herbed roasted potato, salad greens, garlic aioli <i>Suggested wine match - Cloudy Bay Sauvignon Blanc</i>	36
New Zealand Crayfish (Half / Whole) pan seared with garlic butter, includes two complimentary sides <i>Suggested wine match - Cloudy Bay Marlborough Chardonnay</i>	Market Price
Captains Seafood Platter This platter is built for two people and provides you with a delicious taste of all the fresh seafood from the region - Enjoy! <ul style="list-style-type: none"> •NZ crayfish, •steamed green lipped mussels •pan seared fish of the day •chilli garlic prawns •seasonal oysters •flash fried calamari •house smoked salmon •garlic bread •garden salad and condiments <i>Suggested wine match - Cloudy Bay Pelorus Marlborough Methode Traditionelle</i>	158

MAINS FROM THE LAND

Slow Cooked Baby Back Pork Ribs house made BBQ sauce, petite salad, steak fries <i>Suggested wine match - Domaine Thomson Explorer Central Otago Pinot Noir</i>	34
South Island Venison Osso Bucco Slow braised venison shin, cooked on the bone served with capsicum, olives, creamy polenta and kumara crisps <i>Suggested wine match - Kuru Kuru Central Otago Pinot Noir</i>	38
Mushroom Risotto with spinach, parmesan and truffle oil <i>Suggested wine match - Askerne Hawke's Bay Chardonnay</i>	31

If you have time restraints, please let us know. Good food takes time
Please advise staff of any special dietary requirements