

BREAKFAST

(available until 2pm)

**CAPTAINS
RESTAURANT**

Eggs on toast Poached free-range eggs, toasted ciabatta	13 (v)
Bacon and Eggs Bacon, poached free-range eggs, tomato relish, toasted ciabatta	18
Sausages and Eggs Locally produced pork and apple sausages, poached free-range eggs, tomato relish, toasted ciabatta	18
Sweet Belgian style Waffles with berry compote and cream	19 (v)
Chicken and Waffles house buttermilk marinated, crispy chicken on Belgian style waffles with maple syrup and crème anglaise	24
Omelette Bacon, tomato, cheese, toasted ciabatta and tomato relish	19 (*)
Eggs Benedict Poached free-range eggs, English muffin, wilted spinach, house-made hollandaise sauce	(v) (mushroom) 20.5 (bacon) 21.5 (smoked salmon) 24
Big Breakfast Bacon, poached free-range eggs, mushrooms, tomato, Locally produced pork and apple sausage, hash brown, toasted ciabatta	24
Vegetarian Breakfast Poached free-range eggs, spinach, mushrooms, tomato, hash brown, baked beans, toasted ciabatta	22 (^)
Breakfast Sides	
·bacon	·pork and apple sausages
·hash browns	·spinach
	·roast tomato
	·mushrooms
	·baked beans
Change to Gluten Free Bread	
	6 ea
	4 ea
	+1

Bloody Mary Vodka, tomato juice, Worcester sauce, Kaitaia Fire, celery, lemon	15
Mimosa Prosecco, triple sec and orange juice	15
Baileys Irish Cream hot chocolate Great start to a cold day	13

If you have time restraints please let us know, good food takes time

EVENING MENU AVAILABLE FROM 4PM**One account per table please!****A 15% surcharge will apply on all accounts on a NZ Public Holiday**

* vegetarian available on request

^ vegan available on request

LUNCH

(available until 4pm)

Garlic Bread		10
To share		
Mediterranean Mixed Olives		10
To share (or not)	(add toasted Ciabatta	+3
Captains famous Seafood Chowder		23
An abundance of seafood, bound with cream and fresh herbs, with toasted ciabatta		
Beer Battered Blue Cod and Chips		29
With garden salad, tartare sauce		
New Zealand Green-Lipped Mussels		23
Creamy garlic and white wine sauce, toasted ciabatta		
Pan Seared Mt Cook Alpine Salmon		29
Spinach & cherry tomato orzo, lemon vinaigrette, orange & rocket sauce		
Salt & Pepper Calamari		19
Flash fried in a dusting of seasoned flour, with house salad and paprika aioli		
South Island Whitebait		23
crisp fried with bread, aioli and salad greens		
New Zealand Oysters (subject to availability)	$\frac{1}{2}$ doz	28
•Natural with vinaigrette or •Tempura with aioli	Dozen	56
New Zealand Crayfish (Half / Whole)	(Subject to availability)	\$20
Pan seared with garlic butter, served with salad and fries		per 100g
Captains Salad		23 (v)
Quinoa, mesclun mix, maple roasted vegetables, pumpkin seeds, beetroot hummus in a citrus dressing		
	Add Halloumi or smoked Salmon	+6
Mushroom Risotto		25 (v)
with parmesan, spinach, cherry tomatoes and truffle oil		
Eggs Benedict	(v) (mushroom	20.5
Poached free-range eggs, English muffin, wilted spinach	(bacon,	21.5
house-made hollandaise sauce	(smoked salmon	24
Grilled Chicken Burger		24
House marinated, grilled chicken, bacon, lettuce, tomato with herb yoghurt and chilli sauce, served with fries and aioli		
Beef Burger		24
House made beef patty, lettuce, tomato, onion jam, bacon, tasty cheese, chipotle BBQ sauce, served with fries and aioli		
Slow Cooked Saint Louis Pork Ribs		29
House made BBQ sauce, petite salad and fries		
200g South Island Grass-fed Ribeye Steak		29
International award-winning Hand-Picked beef with a 4+ marbling score 55 day aged for best quality, with salad, fries, house béarnaise sauce	Add two Free Range eggs	+6
New Zealand Lamb Cutlets		29
Lamb cutlets, with rosemary jus, chips and salad		
Lunch sides		
fries and aioli	garden salad	9ea
2 Free Range eggs		6