

CAPTAINS

RESTAURANT

BREAKFAST

(available until 12pm)

Eggs on toast Poached Wanaka free-range eggs, toast	12
Bacon and Eggs Bacon, poached Wanaka free-range eggs, tomato relish, toast	17
Sausages and Eggs Freedom farmed country pork sausages, poached Wanaka free-range eggs, tomato relish, toast	17
Sweet Breakfast Waffles With vanilla mascarpone and berry compote	17
Omelette Bacon, tomato, cheese, toasted ciabatta	18
Eggs Benedict Poached Wanaka free-range eggs, English muffin, wilted spinach, house-made hollandaise sauce	(bacon) 20 (hot house-smoked salmon) 23
Big Breakfast Bacon, poached Wanaka free-range eggs, mushrooms, Freedom farmed country pork sausage, hash brown, tomato, toast	23
Vegetarian Breakfast Poached Wanaka free-range eggs, spinach, mushrooms, hash brown, baked beans, tomato, toast	19
Breakfast sides	
· bacon	6
· roast tomato	each
· Freedom farmed country pork sausages	
· mushrooms	
· baked beans	
Change to Gluten Free Bread	
Bloody Mary Vodka, tomato juice, Worcester sauce, Kaitaia Fire, celery, lemon	14
Mimosa Prosecco, triple sec and orange juice	14
Baileys Irish Cream hot chocolate Great start to a cold day	12

All eggs are Wanaka free range
If you have time restraints please let us know, good food takes time
EVENING MENU AVAILABLE FROM 5PM

One account per table please!
A 15% surcharge will apply on all accounts on a NZ Public Holiday

LUNCH

(available until 4pm)

Soup of the Day With ciabatta	15
Captains famous Seafood Chowder An abundance of seafood, bound with cream and fresh herbs, with toasted ciabatta	23
Fish and chips Beer battered Brill with fries, garden salad, tartare sauce	24
New Zealand Green-Lipped Mussels Mild spicy coconut green curry sauce, coriander, toasted ciabatta	23
Pan Seared Mt Cook Alpine Salmon Beetroot carpaccio, wasabi horseradish cream, truffle mashed potato	33
Salt & Pepper Calamari Flash fried in a dusting of seasoned flour, with aioli & salad greens	23
Eggs Benedict Poached Wanaka free-range eggs, English muffin, (bacon wilted spinach, house-made hollandaise sauce (hot house-smoked salmon	20 23
Mushroom Risotto With parmesan & truffle oil	22 (v)
New Zealand Oysters (subject to availability) ·Natural with vinaigrette or ·Tempura with aioli	½ doz : Market Dozen : Price
New Zealand Crayfish (Half / Whole) Pan seared with garlic butter, served with salad and fries (Subject to availability)	Market Price
Chef's Pasta of the Day Please ask your server for details	Priced Daily
Beef Burger House made beef pattie, lettuce, tomato, onion jam, bacon, tasty cheese, chipotle BBQ sauce, served with fries and aioli	24
Slow Cooked Pork Ribs House made BBQ sauce, coleslaw and fries	29
200g South Island Grass-fed Ribeye Steak Aged for best quality with salad, fries, house béarnaise sauce	29
350g South Island Grass-fed Sirloin Aged for best quality with salad, fries, house béarnaise sauce	36
New Zealand Lamb Cutlets Lamb cutlets served medium rare, with rosemary jus, chips and salad	35
Lunch sides	
garlic bread	9ea
fries and aioli	6
garden salad	
2 Wanaka Free Range eggs	