

CAPTAINS RESTAURANT

BREAKFAST

(available until 3pm)

Eggs on toast Poached Wanaka free-range eggs, toast	12
Bacon and Eggs Harmony streaky bacon, poached Wanaka free-range eggs, tomato relish, toast	17
Sausages and Eggs Cumberland pork sausages, poached Wanaka free-range eggs, tomato relish, toast	17
French Toast Crusted with cinnamon, walnuts, vanilla mascarpone and fruit compote add streaky bacon	17 6
Pancakes Stack Streaky bacon, grilled banana, maple syrup	19
Omelette Bacon, tomato, cheese, toasted ciabatta	18
Eggs Benedict Poached Wanaka free-range eggs, English muffin, wilted spinach, ·hot smoked salmon or ·Harmony streaky bacon, hollandaise sauce	20
Homemade Muesli Apple butter yoghurt, fresh fruit	13
Big Breakfast Harmony streaky bacon, poached Wanaka free-range eggs, mushrooms, Cumberland pork sausage, hash brown, tomato, toast	23
Wakanui Ribeye Steak and Eggs 200g steak, Wanaka free-range poached eggs, tomato, mushrooms, hash brown add ·Cumberland pork sausage or ·Harmony streaky bacon	29 6
Vegetarian Breakfast Poached Wanaka free-range eggs, spinach, mushrooms, hash brown, baked beans, tomato, toast	19
Breakfast sides	
Harmony streaky bacon mushrooms	Cumberland pork sausages baked beans
	6 each
Captains Bloody Mary Vodka, tomato juice, worcester sauce, kaitaia fire, celery and lemon	14
Mimosa Prosecco, triple sec and orange juice	14
Baileys Irish Cream hot chocolate Great start to a cold day	12

Gluten free bread +\$1

All eggs are Wanaka free range

EVENING MENU AVAILABLE FROM 5PM

LUNCH

Garlic Bread to share	9
Bread Selection House made dips	13
House made Chicken Liver Pate with stone fruit jelly, fig compote, herbed crostini & rocket salad	19
Soup of the Day with toasted ciabatta,	14
Captains famous Seafood Chowder An abundance of seafood bound with cream and fresh herbs	22
Fish and chips Today's catch cooked to order, lemon tempura batter, fries, garden salad, tartare sauce	23
New Zealand green-lipped Mussels Creamy white wine and garlic sauce, toasted ciabatta	23
Pan Seared Mt Cook Alpine Salmon quinoa & potato croquette, spinach, green peas, smoked vegetable puree and a lemon butter caper sauce	33
Chef's Daily Pasta Please check with staff for today's creation	23
Roasted Butternut Pumpkin and Saffron Risotto pinenuts, feta cheese, rocket & truffle oil	22 (v)
New Zealand Seasonal Oysters (subject to availability)	½ doz: 26
·Natural with vinaigrette or ·Tempura with aioli	Dozen: 49
New Zealand Crayfish (Half / Whole) Pan seared with garlic butter, served with salad and fries (available from mid-day - subject to availability)	Market Price
Grilled Halloumi Salad leafy green salad with roasted pumpkin, walnuts pumpkin seeds and a lemon vinaigrette. or add Grilled Chicken Breast or Prawns	20 (v) 26
Beef Burger Lettuce, tomato, beetroot, onion jam, tomato relish, tasty cheese, fries and aioli	24
Slow Cooked Pork Ribs house made BBQ sauce, coleslaw and fries	29
200g Wakanui Ribeye Steak Salad, fries, house béarnaise sauce	29
350g Wakanui Grain Finished Sirloin Salad, fries, house béarnaise sauce	36
Sous Vide Lamb Cutlets Herb crusted lamb cutlets served medium rare, rosemary jus with chips and salad	29
Lunch sides	
fries and aioli	9ea
garden salad	

One account per table please!

**A 15% surcharge will apply on all accounts on a NZ Public Holiday
If you have time restraints please let us know, good food takes time**