

# CAPTAINS RESTAURANT

## BREAKFAST

(available until 2pm)

<b>Eggs on toast</b> Poached Wanaka free-range eggs, toast	12
<b>Bacon and Eggs</b> Bacon, poached Wanaka free-range eggs, tomato relish, toast	17
<b>Sausages and Eggs</b> Freedom farmed country pork sausages, poached Wanaka free-range eggs, tomato relish, toast	17
<b>Sweet Belgian-style Waffles</b> With whipped cream, berry compote and real maple syrup	19
(add bacon	+6
<b>Omelette</b> Bacon, tomato, cheese, toasted ciabatta	18
<b>Eggs Benedict</b> Poached Wanaka free-range eggs, English muffin, wilted spinach, house-made hollandaise sauce	(bacon 20 hot house-smoked salmon 23
<b>Big Breakfast</b> Bacon, poached Wanaka free-range eggs, mushrooms, Freedom farmed country pork sausage, hash brown, tomato, toast	23
<b>Vegetarian Breakfast</b> Poached Wanaka free-range eggs, spinach, mushrooms, hash brown, baked beans, tomato, toast	21
<b>Breakfast sides</b>	
· bacon	6
· Freedom farmed country pork sausages	each
· hash browns	
· spinach	
· roast tomato	
· mushrooms	
· baked beans	
Change to Gluten Free Bread	+1

<b>Bloody Mary</b> Vodka, tomato juice, Worcester sauce, Kaitaia Fire, celery, lemon	14
<b>Mimosa</b> Prosecco, triple sec and orange juice	14
<b>Baileys Irish Cream hot chocolate</b> 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)

<b>Captains famous Seafood Chowder</b>	23
An abundance of seafood, bound with cream and fresh herbs, with toasted ciabatta	
<b>House made Chicken Liver Pate</b>	19
with fruit jelly, fig compote, herbed crostini & rocket salad	
<b>Fish and chips</b>	24
Beer battered Brill with fries, garden salad, tartare sauce	
<b>New Zealand Green-Lipped Mussels</b>	23
Creamy garlic and white wine sauce, toasted ciabatta	
<b>House Smoked Salmon</b>	24
Fennel and caper salad, with dill cream and crostini	
<b>Salt &amp; Pepper Calamari</b>	23
Flash fried, with paprika aioli & salad greens	
<b>Eggs Benedict</b>	
Poached Wanaka free-range eggs, English muffin,	(bacon 20
wilted spinach, house-made hollandaise sauce (hot house-smoked salmon	23
<b>Halloumi Salad</b>	24
Pearl barley, seasonal vegetables, dried cranberries, beetroot hummus and pumpkin seeds in a citrus dressing	(v) +6
	<b>Add Chicken or Prawns</b>
<b>New Zealand Oysters</b> (subject to availability)	½ doz MP
·Natural with vinaigrette or ·Tempura with aioli	Dozen
<b>New Zealand Crayfish (Half / Whole)</b> (Subject to availability)	MP
Pan seared with garlic butter, served with salad and fries	
<b>Beef Burger</b>	24
House made beef pattie, lettuce, tomato, onion jam, bacon, tasty cheese, chipotle BBQ sauce, served with fries and aioli	
<b>Slow Cooked Baby Back Pork Ribs</b>	29
House made BBQ sauce, petite salad and fries	
<b>200g South Island Grass-fed Ribeye Steak</b>	29
Aged for best quality with salad, fries, house béarnaise sauce	+5
	Add two Wanaka Free Range eggs
<b>350g South Island Grass-fed Sirloin</b>	36
Aged for best quality with salad, fries, house béarnaise sauce	+5
	Add two Wanaka Free Range eggs
<b>New Zealand Lamb Cutlets</b>	35
Lamb cutlets served medium rare, with rosemary jus, chips and salad	
<b>Lunch sides</b>	
garlic bread	fries and aioli
	garden salad
	2 Wanaka Free Range eggs
	9ea 5
<b>MP: Market Price</b>	