

CAPTAINS RESTAURANT

BREAKFAST

(available until 3pm)

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
French Toast Crème anglaise, walnut crumb, strawberry compote	17
add bacon	6
Pancakes Stack Bacon, grilled banana, maple syrup	19
Omelette Bacon, tomato, cheese, toasted ciabatta	18
Eggs Benedict Poached Wanaka free-range eggs, English muffin, wilted spinach, hollandaise sauce and your choice of ·hot house-smoked salmon or · bacon	20
Homemade Muesli Honeyed yoghurt, fresh fruit	13
Big Breakfast Bacon, poached Wanaka free-range eggs, mushrooms, Freedom farmed country pork sausage, hash brown, tomato, toast	23
NZ Angus Ribeye Steak and Eggs 200g steak, Wanaka free-range poached eggs, tomato, mushrooms, hash brown add ·Freedom farmed country pork sausage or · bacon	29
Vegetarian Breakfast Poached Wanaka free-range eggs, spinach, mushrooms, hash brown, baked beans, tomato, toast	19
Breakfast sides	6 each
· bacon ·Freedom farmed country pork sausages	
·roast tomato ·mushrooms ·baked beans	
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

Captains famous Seafood Chowder	23
An abundance of seafood, bound with cream and fresh herbs, with toasted ciabatta	
Fish and chips	24
Beer battered Brill with fries, garden salad, tartare sauce	
New Zealand green-lipped Mussels	23
Mild spicy tomato sauce, herbed garlic butter, toasted ciabatta	
Pan Seared Mt Cook Alpine Salmon	33
Lemon, spinach & heirloom tomato orzo, fennel gremolata, orange & rocket vinaigrette	
Salt & Pepper Calamari	23
Flash fried in a dusting of seasoned flour, with paprika aioli & salad greens	
South Island Whitebait Omelette	29
With onion, chives, toasted ciabatta	
Roasted Butternut Pumpkin and Saffron Risotto	22 (v)
Pine nuts, feta cheese, rocket & truffle oil	
New Zealand Seasonal Oysters (subject to availability)	½ doz: 26
·Natural with vinaigrette or ·Tempura with aioli	Dozen: 49
New Zealand Crayfish (Half / Whole)	Market Price
Pan seared with garlic butter, served with salad and fries (available from mid-day - subject to availability)	
Captains Caesar Salad	20 (v)
Cos lettuce, bacon, parmesan, poached egg, herbed crostini, anchovy dressing.	
	or add Chicken tenderloins or Prawns 26
Beef Burger	24
House made beef pattie, lettuce, tomato, onion jam, bacon, tasty cheese, chipotle BBQ sauce, served with fries and aioli	
Cajun Chicken Burger	24
Marinated Cajun spice chicken tenderloins, lettuce, tomato, bacon, tasty cheese, paprika aioli, served with fries and aioli	
Slow Cooked Pork Ribs	29
House made BBQ sauce, coleslaw and fries	
200g NZ Angus Ribeye Steak	29
Salad, fries, house béarnaise sauce	
350g NZ Angus Sirloin	42
Salad, fries, house béarnaise sauce	
New Zealand Lamb Cutlets	35
Lamb cutlets served medium rare, with rosemary jus, chips and salad	
Lunch sides	
garlic bread	fries and aioli
	garden salad
	9ea

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**