

CAPTAINS **RESTAURANT**

To Begin

Walnut and Blue Cheese Salad
with fresh apple, reduced balsamic, olive oil

Or

Braised Beef Cheek
ciabatta, smoked cheddar cheese, pickled baby onions, cornichons

Or

Salt and Pepper Calamari
roasted cashew nuts, crispy shallots, Asian salad, chilli & lime dressing

The Main Event

Pan Seared Mount Cook Alpine Salmon
quinoa and potato croquettes, spinach, green peas, smoked vegetable puree,
lemon butter caper sauce

Or

New Zealand Lamb Rack
roast potatoes, seasonal vegetables, rosemary jus

Or

Porcini Mushroom Risotto
pine nuts, rocket, parmesan, truffle oil

The Finale

Lemon Posset
pistachio praline, cherry compote

Or

Chocolate and Hazelnut Brownie
peanut butter ice cream, honeycomb, chocolate sauce