

CAPTAINS

RESTAURANT

To Begin

Walnut and Blue Cheese Salad

with fresh apple, reduced balsamic, olive oil

Or

Crispy Duck Confit Wonton

With avocado ,goats cheese, sweet soy and smoked chilli sauce

Or

Salt and Pepper Calamari

flash fried and served with a sweet and sour sriracha aioli

The Main Event

Mount Cook Alpine Salmon

quinoa arancini, smoked root vegetable puree, cauliflower
& green peppercorn sauce

Or

New Zealand Merino Lamb Rack

roast potatoes, seasonal vegetables, rosemary jus

Or

Wakanui Angus Ribeye (Served medium rare)

roast potatoes, seasonal vegetables, rosemary jus

Or

Porcini Mushroom & Truffle Oil Risotto

with pine nuts, rocket and shaved parmesan

The Finale

Lemon Posset

pistachio praline, cherry compote

Or

Dark Chocolate Terrine

spiced hazelnuts, white chocolate crème anglais