

# CAPTAINS

## RESTAURANT

### CHAMPAGNE COCKTAILS

	GLASS	BOTTLE
<b>Aperol Spritz</b> - A refreshing aperitif made with sparkling Prosecco, Aperol, a splash of soda, fresh orange	15	-
<b>Mimosa</b> - A classic cocktail of bubbly, Triple Sec and orange juice. A perfect start to any occasion	15	-
<b>Kir Royale</b> - Sparkling Prosecco with a dash of Chambord to add a subtle sweetness	15	-

### CHAMPAGNE / METHODE TRADITIONELLE

Akarua Rose Brut Central Otago NV	18	89
Cloudy Bay Pelorus Marlborough NV	18	89
Cuvee No1 Blanc De Blancs Marlborough NV	-	90
Veuve Cliquot Reims France NV	-	130

### SAUVIGNON BLANC

Mount Vernon Marlborough 2019	11	47
Amisfield Central Otago 2019	14	60
Cloudy Bay Marlborough 2019	18	89

### CHARDONNAY

Wither Hills Marlborough 2019	12	54
The King Series Bastard	18	89
Cloudy Bay Marlborough 2017	18	89

### WHITE VARIETALS

Ara Pinot Gris Marlborough 2020	11	47
Domain Road Pinot Gris Central Otago 2019	14	60
Mt Difficulty Roaring Meg Riesling Central Otago 2018	14	60
Chard Farm Gewürztraminer Central Otago 2019	14	60
Le Poussin Rose France 2018	12	54
Wooing Tree Blondie Central Otago 2019	16	72

***PINOT NOIR***

	<b>GLASS</b>	<b>BOTTLE</b>
Domaine Thomson Explorer Otago 2018	14	60
Kuru Kuru Central Otago 2017	16	72
Roaring Meg Central Otago 2019	18	84
Chard Farm Finla Mor 2018	-	84
Mount Edward Central Otago 2017	-	88
Tarras The Canyon Central Otago 2014	-	120
Wooving Tree Magnum 1500ml Central Otago 2011	-	198

***RED BLENDS***

Trinity Hill The Trinity Cabernet Merlot Hawkes Bay 2017	12	54
Askerne Merlot Cabernet Franc Cabernet Sauvignon Reserve Hawkes Bay 2018	14	60
Angus The Bull Cabernet Sauvignon Central Victoria 2016	13	56
St Hugo Cabernet Sauvignon Coonawarra 2015	-	120
Craggy Range Sophia Merlot Hawkes Bay 2013	-	150

***SYRAH / SHIRAZ***

Tyrrell's Old Winery 2017	13	58
Mills Reef Reserve Hawkes Bay 2018	16	72
Church Road McDonald Series Hawkes Bay 2018	-	72
Huntaway Reserve Hawkes Bay 2018	15	69
Trinity Hill Gimblett Gravels Hawkes Bay 2018	-	89
d'Arenberg The Dead Arm McLaren Vale 2016	-	120

***DRAUGHT BEER***

Guinness	\$7	\$11
Stella Artois Lager	\$7	\$11
Macs Gold All Malt Lager	\$6	\$10
Speights Ale	\$6	\$10
Emerson's Pilsner	\$7	\$11
Little Creatures Pale Ale	\$7	\$11
Panhead Supercharger APA	\$7	\$11
Bulmer's Original Cider	\$7	\$11

***BOTTLED BEER***

Mac's Black Porter	\$5
Speight's Summit Ultra Low Carb	\$10
Mac's Mid Vicious 2.5% alc	\$10
Corona	\$10
Mac's Cloudy Apple Cider	\$10

***SOFT DRINKS - \$4***

Coke	Coke No Sugar	Raspberry Coke
Lemonade	Pink Lemonade	Ginger Ale
Lime and Soda	Soda	Tonic Water
Lemon Lime & Bitters		Lemon Squash
Ginger Beer, Red Bull (\$5.50)		

***JUICES - \$4.50***

Orange	Apple	Pineapple	Cranberry	Tomato
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***COFFEE***

Flat White	\$4.50	Cappuccino	\$4.50
Latte	\$4.50	Chai Latte	\$4.50
Mocha	\$4.50	Long Black	\$4
Short Black	\$4	Macchiato	\$4

*Add 50c for Soy, Vanilla, Caramel, Hazelnut  
Add 70c for Almond*

***CHOCOLATE DRINKS***

Hot Chocolate	\$4.50
Iced Chocolate	\$5
Cointreau Hot Chocolate	\$13
Baileys Hot Chocolate	\$13

# CAPTAINS RESTAURANT

## **DESSERTS \$14<sup>90</sup>**

### **Triple Chocolate Brownie**

with vanilla ice cream, berry compote  
and chocolate sauce

### **Coconut and Lemon Panna Cotta**

orange segments, berry coulis, almond caramel crunch

### **Apple Tart**

with vanilla ice-cream, butterscotch sauce, toasted almonds

### **Affogato**

a shot of espresso  
vanilla ice cream,  
& your choice of liqueur

## **DESSERT WINE**

Letter Series B late harvest Sauvignon Blanc 2017,  
Marlborough

\$14 Glass      \$58 Bottle

## **NEW ZEALAND CHEESE BOARD**

**Chef's choice of three New Zealand cheeses**

Served with condiments, crackers and fruit.

**(1-2 people) \$28**

***A broad range of spirits and liqueurs are available.***

***Please ask to see our Relaxer Board***

***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.***