

CAPTAINS RESTAURANT

CHAMPAGNE COCKTAILS

Aperol Spritz - A refreshing aperitif made with sparkling Prosecco, Aperol, a splash of soda, fresh orange

GLASS

BOTTLE

14

-

Mimosa - A classic cocktail of bubbly, Triple Sec and orange juice. A perfect start to any occasion

14

-

Kir Royale - Sparkling Prosecco with a dash of Chambord to add a subtle sweetness

14

-

CHAMPAGNE / METHODE TRADITIONELLE

Akarua Rose Brut Central Otago NV

14

63

Cloudy Bay Pelorus Marlborough NV

15

68

Cuvee No1 Blanc De Blancs Marlborough NV

-

88

Veuve Cliquot Reims France NV

-

130

SAUVIGNON BLANC

Mount Vernon Marlborough 2017

10

45

Amisfield Central Otago 2017

13

58

Cloudy Bay Marlborough 2017

15

68

CHARDONNAY

Kumeu Village Auckland 2017

11

49

Askerne Hawke's Bay 2016

13

59

Cloudy Bay Marlborough 2015

16

72

WHITE VARIETALS

Ara Pinot Gris Marlborough 2017

10

45

Domain Road Pinot Gris Central Otago 2018

12

54

Archangel Stefania Dry Riesling
Central Otago 2015

13

59

Mt Difficulty Roaring Meg Riesling
Central Otago 2016

12

54

Askerne Viognier Hawkes Bay 2015

-

59

Hello Sailor Rose Marlborough 2017

11

49

Rabbit Ranch Rose Central Otago 2017

12

55

Wooing Tree Blondie Central Otago 2017

72

Wine List

PINOT NOIR

	GLASS	BOTTLE
Domaine Thomson Explorer Otago 2017	13	56
Wooing Tree Beetlejuice Otago 2017		58
Kuru Kuru Central Otago 2015	15	68
Domain Road Central Otago 2014	17	77
Judge Rock Central Otago 2015		78
Archangel Central Otago 2014	-	79
Misha's Vineyard The High Note Central Otago 2014	-	84
Mount Edward Central Otago 2015	-	86
Cloudy Bay Marlborough 2015	-	89
Aurum Mathilde Central Otago 2014	-	95
Tarras The Canyon Central Otago 2014	-	120
Wooing Tree Magnum 1500ml Central Otago 2011	-	198

RED BLENDS

Trinity Hill The Trinity Cabernet Merlot Hawkes Bay 2014	11	49
Askerne Merlot Cabernet Franc cabernet sauvignon Malbec 2015	13	59
Tahbilk Cabernet Sauvignon Nagambie Lakes Victoria 2014	15	68
St Hugo Cabernet Sauvignon Coonawarra 2014	-	120
Craggy Range Sophia Merlot Hawkes Bay 2013	-	150

SYRAH / SHIRAZ

Yalumba Galway Barossa Valley 2016	11	50
A Good Dirt Barossa Valley 2016	-	59
Mills Reef Reserve Hawkes Bay 2017	14	63
Church Road McDonald Series Hawkes Bay 2016	-	68
Hangin Snakes Barossa Valley 2015	15	69
d'Arenberg The Dead Arm McLaren Vale 2015	-	120
Craggy Range Le Sol Hawkes Bay 2013	-	170

Please note vintages are subject to change

DRAUGHT BEER

Stella Artois (Standard) \$9
Stella Artois (Large) \$11

BOTTLED BEER

Steinlager Pure New Zealand Lager \$9
Speights Gold New Zealand Ale \$8
Monteiths Black New Zealand Dark Ale \$9
Monteiths Pointers New Zealand Pale Ale \$9
Steinlager Mid-strength 2.5% \$9
Corona \$9
Heineken \$9
Monteiths Crushed Apple Cider \$9

SOFT DRINKS - \$4

Coke	Coke Zero	Raspberry Coke
Lemonade	Pink Lemonade	Ginger Ale
Lime and Soda	Soda	Tonic Water
Lemon Lime & Bitters		Lemon Squash

Ginger Beer (\$5.50)

JUICES - \$4.50

Orange, Apple, Pineapple, Cranberry, Tomato

COFFEE

Flat White	\$4.50	Cappuccino	\$4.50
Latte	\$4.50	Chai Latte	\$4.50
Mocha	\$4.50	Long Black	\$4.00
Short Black	\$4.00	Macchiato	\$4.00

*Add 50c for Soy, Vanilla, Caramel or extra shot of coffee
Add 70c for Almond or Coconut milk*

TEA \$4

English Breakfast	Earl Grey
Chamomile	Green
Lemon and Ginger	Peppermint

Barkers Hot Blackcurrant or Lemon, Honey & Ginger

CHOCOLATE DRINKS

Hot Chocolate	\$4.50
Iced Chocolate	\$5.00
Baileys Hot Chocolate	\$12.00

CAPTAINS RESTAURANT

DESSERTS \$14

Berry & White Chocolate Cheesecake
with berry compote

Cappuccino Parfait (gf)
with cherry ragout

Chocolate Fondant
with vanilla ice-cream & berries

Affogato

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

DESSERT WINES

Cloudy Bay Late Harvest Riesling 2008, Marlborough
\$52 Bottle

Greenhough Ambrosia Gewurztraminer 2014, Nelson
\$12 Glass \$48 Bottle

NEW ZEALAND PUHOI VALLEY CHEESE BOARD

Matakana Blue - A rich, creamy, waxed blue
with a buttery texture and silky smooth mouth feel

Kaipara Washed Rind - This orange coloured "Trappist" style
washed rind cheese has
a wild earthy aroma with a subtle buttery taste

Mahurangi Brie - A living cheese which ripens with ageing. A
young soft centred delicate brie with a hint of mushroom

Puhi Aged Cheddar - Matured cheddar with
a classic strong flavour, a crunchy texture and sharp finish

Served with condiments, crackers and fruit.

Small (1-2 people) \$20

Large (2-4 people) \$35

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.***