

CAPTAINS

RESTAURANT

TO BEGIN

Garlic Bread to share	9
Soup of the Day with ciabatta	15
Captains famous Seafood Chowder regional seafood, cream, fresh herbs, with toasted ciabatta	23
New Zealand Oysters (subject to availability) · Natural with shallot vinaigrette, fresh lemon wedges · or Tempura with aioli ½ Dozen Dozen	Market Price
Pan-seared Atlantic Scallops with aioli, fennel, mint, orange & Pernod, crispy prosciutto	26
New Zealand Green-Lipped Mussels steamed in a mildly spiced coconut green curry sauce with coriander and toasted ciabatta	23
Salt & Pepper Calamari flash fried in a dusting of seasoned flour, with aioli & salad greens	23
Prawn Cocktail freshly pan seared prawns with Mediterranean vegetables, finished in a balsamic glaze with garlic & sour cream dip	23
Black Pudding Crispy Wontons on creamy sauerkraut and roasted carrots	23

(Change to gluten free bread +\$1)

CAPTAINS RESTAURANT

BEEF AND LAMB

New Zealand Lamb Rack (300g)

(Winner of NZ Beef and Lamb Award 2009 - 2017)

Herb crusted lamb rack, served medium rare with rosemary jus,
Suggested wine match - Domain Road Central Otago Pinot Noir

42

Steak from the Char-Grill

Hand-picked and aged for the best quality

South Island Grass-fed Sirloin (350g)

Suggested wine match - Tahbilk Victoria Cabernet Sauvignon

42

South Island Grass-fed Ribeye Steak (300g)

Suggested wine match - Hangin' Snakes Barossa Valley Shiraz

39

South Island Grass-fed Eye Fillet (200g)

Suggested wine match - Mills Reef Reserve Hawkes Bay Syrah

37

Choose your sauce:

- rosemary jus ·green peppercorn ·garlic & herb butter,
- creamy mushroom ·béarnaise
- caramelised shallots & blue cheese butter

Sides to complete your meal:

- Steamed seasonal vegetables
- Roasted winter vegetables
- Herbed roasted baby potatoes
- House made coleslaw

9

each

Rocket, pear, Talbot Forest blue cheese and walnut salad

Truffle oil fries with parmesan and herbs

Truffle potato mash

12

each

One account per table please!

A 15% surcharge will apply on all accounts on a NZ Public Holiday

MAINS FROM THE OCEAN

Fish of the day

Check with your waiter for this evening's special

Market
Price

Pan Seared Mt Cook Alpine Salmon

beetroot carpaccio, wasabi horseradish cream,
truffle mashed potato

Suggested wine match - Ara Marlborough Pinot Gris

36

New Zealand Crayfish (Half / Whole)

Pan seared with garlic butter,
includes two complimentary sides

Suggested wine match - Cloudy Bay Marlborough Chardonnay

Market
Price

Captains Seafood Platter

This platter is built for two people and provides you with a
delicious taste of all the fresh seafood from the region -
Enjoy!

- NZ crayfish,
- seasonal oysters,
- pan seared fish of the day
- pan seared prawns
- steamed green lipped mussels
- flash fried calamari
- house smoked salmon
- garlic bread
- garden salad and condiments

Suggested wine match - Cloudy Bay Pelorus Marlborough Methode Traditionelle

158

MAINS FROM THE LAND

Slow Cooked Pork Ribs

house made BBQ sauce, coleslaw, steak fries

Suggested wine match - Domaine Thomson Explorer Central Otago Pinot Noir

34

South Island Venison

roast parsnip & carrots, potato puree, broccolini
with cherry jus

Suggested wine match - Kuru Kuru Central Otago Pinot Noir

36

Mushroom Risotto

with parmesan and truffle oil

Suggested wine match - Forrest Marlborough Chardonnay

31

**If you have time restraints, please let us know. Good food takes time
Please advise staff of any special dietary requirements**