

CAPTAINS

RESTAURANT

TO BEGIN

Garlic Bread to share		10
Mediterranean Mixed Olives to share	add Toasted Ciabatta	10 +3
Captains famous Seafood Chowder regional seafood, cream, fresh herbs, with toasted ciabatta	Entree Main	23 29
New Zealand Oysters (subject to availability) · Natural with shallot vinaigrette, fresh lemon wedges · or Tempura with aioli	$\frac{1}{2}$ Dozen Dozen	28 56
Pan Seared Atlantic Scallops on an apple and fennel salad with crispy pancetta and a mint and orange sauce		24
New Zealand Green-Lipped Mussels steamed in a creamy, garlic and white wine sauce, with toasted ciabatta	Entree Main	23 29
Salt & Pepper Calamari flash fried in a dusting of seasoned flour, on house salad, with paprika oil		19
Chilli Garlic Prawns on salad greens with pickles, aioli, chilli-garlic oil and coriander		23
South Island Whitebait crisp fried with bread, aioli and salad greens		23

(Change to gluten free bread +\$1)

CAPTAINS RESTAURANT

MAINS

Captains Salad 23 (v)
Quinoa, mesclun mix, maple roasted vegetables,
pumpkin seeds, beetroot hummus in a citrus dressing
Add Halloumi or smoked Salmon +6

Suggested wine match - Huntaway Reserve Gewürztraminer

Mushroom Risotto 29 (v)
with parmesan, spinach, cherry tomato and truffle oil
Suggested wine match - The King's Bastard Chardonnay

South Island Whitebait 29
crisp fried with herbed roasted potato, salad greens, garlic aioli
Suggested wine match - Domaine Road Pinot Gris

Fish of the day 34
Check with your waiter for this evening's special

Pan Seared Mt Cook Alpine Salmon 36
Served medium rare with spinach & cherry tomato orzo, lemon
vinaigrette, orange & rocket sauce
Suggested wine match - Vavasour Awatere Valley Sauvignon Blanc

New Zealand Crayfish	(Half / Whole)	\$20
pan seared with garlic butter		per
includes two complimentary sides from the previous page		100g
<i>Suggested wine match - Vavasour Awatere Valley Chardonnay</i>		

Slow Cooked Saint Louis Pork Ribs 34
house made BBQ sauce, petite salad, steak fries
Suggested wine match - Domaine Thomson Explorer Central Otago Pinot Noir

Pan Seared Venison 36
served medium rare, with a cherry & caramelised onion jus,
parsnip & pea puree, roasted beetroot, seasonal vege
Suggested wine match - Kuru Kuru Central Otago Pinot Noir

Sides

Steamed seasonal vegetables
Herbed roasted baby potatoes 9 each
Fresh Garden Salad

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Truffle oil Fries with parmesan and herbs 12

If you have time restraints, please let us know. Good food takes time

Please advise staff of any special dietary requirements

One account per table please!

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

BEEF AND LAMB

New Zealand Lamb Rack (300g)

(Winner of NZ Beef and Lamb Award 2009 – 2019)

Herb crusted lamb rack served with rosemary jus

Suggested wine match – Roaring Meg Central Otago Pinot Noir

39⁵⁰

STEAKS FROM THE CHARGRILL

Wakanui Grass-Fed Grain-finished Sirloin (350g)

Grain finished for 75 days in Wakanui, East Coast

Mid-Canterbury then aged for at least 21 days

Suggested wine match – Angus The Bull Cabernet Sauvignon

39⁵⁰

PURE SOUTH HANDPICKED BEEF

International award winning Hand Picked with a 4+ marbling score and aged for 55 days to elevate its flavour, tenderness and succulence profile

- South Island Grass-fed Ribeye Steak (300g)

Suggested wine match – Huntaway Reserve Hawkes Bay Shiraz

38⁵⁰

- South Island Grass-fed Eye Fillet (200g)

Suggested wine match – Mills Reef Reserve Hawkes Bay Syrah

37⁵⁰

Choose your complimentary sauce:

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

All Beef & Lamb dishes are served with roasted potatoes

More sides available on previous page

SIGNATURE DISHES

CAPTAINS ULTIMATE SURF 'N' TURF

Half a NZ Crayfish on a 350g Wakanui Sirloin Steak

with roasted potatoes

The best of both worlds come together at Captains

Suggested wine match – Roaring Meg Central Otago Pinot Noir

77

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
- steamed green lipped mussels ·flash fried calamari
- pan seared fish of the day ·smoked salmon
- chilli garlic prawns ·garlic bread
- garden salad and condiments

Suggested wine match – Daniel Le Brun Mtéhode Traditionelle

158