

# CAPTAINS

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## RESTAURANT

### TO BEGIN

<b>Garlic Bread</b> to share	9
<b>Captains famous Seafood Chowder</b> regional seafood, cream, fresh herbs, with toasted ciabatta	23
<b>New Zealand Seasonal Oysters</b> · <b>Natural</b> with shallot vinaigrette, fresh lemon wedges, ·or <b>Tempura</b> with aioli ½ Dozen Dozen	26 49
<b>Pan-seared Atlantic Scallops</b> with aioli, fennel, mint, orange & Pernod, crispy prosciutto	26
<b>New Zealand green lipped Mussels</b> steamed in a mild spicy tomato sauce, herbed garlic butter with toasted ciabatta	23
<b>South Island Whitebait</b> crisp fried whitebait, garlic aioli, bread & salad greens	24
<b>Salt &amp; Pepper Calamari</b> flash fried in a dusting of seasoned flour, with paprika aioli & salad greens	23
<b>Prawn Cocktail</b> freshly pan seared prawns, Cos lettuce, cherry tomatoes, avocado, Marie Rose dressing.	23
<b>Pulled Pork Arancini</b> with Asian salad, chili & lime dressing, chipotle aioli	22

(Change to gluten free bread +\$1)

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## BEEF AND LAMB

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### **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

### **Prime Steak from the Char-Grill**

### **New Zealand Angus Sirloin (350g)**

*Suggested wine match - Tahbilk Victoria Cabernet Sauvignon*

42

### **New Zealand Angus Ribeye Steak (300g)**

*Suggested wine match - Hangin' Snakes Barossa Valley Shiraz*

39

### **New Zealand Angus 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:**

Mixed green salad  
Steamed seasonal vegetables  
Herbed roasted baby potatoes  
House made coleslaw

9

each

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Rocket, pear and walnut salad  
Truffle oil fries with parmesan and herbs  
Green beans and shaved almonds

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

lemon, spinach & heirloom tomato orzo, fennel gremolata,  
orange & rocket vinaigrette

*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

### South Island Whitebait

crisp fried whitebait, herbed roasted potato, salad greens,  
garlic aioli

*Suggested wine match - Cloudy Bay Sauvignon Blanc*

36

### 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

smoked beets, feta cheese, fondant potato, broccolini &  
cherry jus

*Suggested wine match - Kuru Kuru Central Otago Pinot Noir*

36

### Duo of Pork

cider braised pork belly, pulled pork arancini, parsnip  
puree, Asian salad, chipotle aioli & jus

*Suggested wine match - Wooing Tree Blondie*

36

### Saffron and Pumpkin Risotto

pine nuts, truffle oil, feta cheese, rocket

*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**