

CAPTAINS

RESTAURANT

TO BEGIN

Garlic Bread to share	9
Captains famous Seafood Chowder regional seafood, cream, fresh herbs, with toasted ciabatta	23
New Zealand Oysters · Natural with shallot vinaigrette, fresh lemon wedges, ·or Tempura with aioli ½ Dozen Dozen	30 59
Pan-seared Atlantic Scallops with aioli, fennel, mint, orange & Pernod, crispy prosciutto	26
New Zealand green lipped Mussels steamed in a mild spicy tomato sauce, herbed garlic butter with toasted ciabatta	23
South Island Whitebait crisp fried whitebait, garlic aioli, bread & salad greens	24
Salt & Pepper Calamari flash fried in a dusting of seasoned flour, with paprika aioli & salad greens	23
Prawn Cocktail freshly pan seared prawns, Cos lettuce, cherry tomatoes, avocado, Marie Rose dressing.	23
Lamb Cutlets pea puree, mint jelly, hazelnut & herb crumb, rosemary jus	28

(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

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, parsnip & potato puree, broccolini
& cherry jus

Suggested wine match - Kuru Kuru Central Otago Pinot Noir

36

Sticky Rolled Pork Belly

garlic & ginger stuffing, wasabi mashed potato, Asian slaw,
cider 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**