

CAPTAINS

RESTAURANT

TO BEGIN

Bread Selection with house made dips	13
Garlic Bread to share	9
Soup of the Day with toasted ciabatta	14
Captains famous Seafood Chowder Regional seafood, cream, fresh herbs	20
New Zealand Seasonal Oysters ·Natural with shallot vinaigrette, fresh lemon wedges, ·or Tempura with aioli	
½ Dozen	26
Dozen	49
South Island Whitebait flash fried, with salad and toast(buttered) bread	25
New Zealand green lipped Mussels creamy white wine and garlic sauce, toasted ciabatta	23
Garlic & Chilli Prawn Hot Pot pan-seared prawns with garlic, lemon, chilli, ginger & herbs with ciabatta	24
Salt & Pepper Calamari flash fried with sriracha aioli and salad	23
Braised Beef Cheek Croquettes smoked wholegrain mustard aioli, celeriac puree, pickled beetroot, thyme jus	24
House made Chicken Liver Pate with stone fruit jelly, fig compote, caperberries herbed crostini	19

(Change to gluten free bread +\$1)

CAPTAINS RESTAURANT

BEEF AND LAMB

New Zealand Lamb Rack

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

Herb crusted lamb rack, served medium rare with rosemary jus, herbed roast baby potatoes and seasonal vegetables

Suggested wine match - Domain Road Central Otago Pinot Noir

39

Prime Steak from the Char-Grill

Wakanui Grain Finished Sirloin (350g)

Suggested wine match - Xanadu Margaret River Cabernet Sauvignon

39

Wakanui Grain Finished Ribeye Steak (300g)

Suggested wine match - Hangin' Snakes Barossa Valley Shiraz

37

Savannah Angus Eye Fillet (200g)

Certified Canterbury grass-fed Savannah Angus Eye Fillet

Suggested wine match - Mills Reef Reserve Hawkes Bay Syrah

37

Choose your sauce:

rosemary jus, peppercorn, garlic butter,
creamy mushroom, blue cheese, béarnaise

Sides to complete your meal:

Green garden salad
Steamed seasonal vegetables
Herbed roasted baby potatoes
House made coleslaw
Roasted root vegetables

9
each

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Blue cheese, apple and walnut salad
Truffle oil fries with parmesan and herbs
Potato and leek gratin
Smoked ham hock and gouda macaroni and cheese

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

36

Pan Seared Mt Cook Alpine Salmon

quinoa and potato croquettes, spinach, green peas, smoked vegetable puree and a lemon butter caper sauce

Suggested wine match - Ara Marlborough Pinot Gris

36

Seared Tuna

pea puree, ponzu gel, sriracha aioli, potato crisp, radish cress

Suggested wine match - Cloudy Bay Marlborough Sauvignon Blanc

38

South Island Whitebait

flash fried, with salad and roasted potatoes

Suggested wine match - Domain Road Central Otago 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,
- panseared fish of the day
- prawn hot pot
- steamed greenlipped mussels,
- flash fried calamari
- house smoked salmon
- bread & dips
- garden salad and condiments

Suggested wine match - Cloudy Bay Pelorus Marlborough Methode Traditionelle

148

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

butternut squash puree, potato & leek gratin, broccolini, goats cheese, rosemary jus

Suggested wine match - Kuru Kuru Central Otago Pinot Noir

36

Rolled Pork Belly

apple & sage stuffing, crackling, spicy apple chutney, chives whipped potato, brussels sprouts, confit garlic, cider jus

Suggested wine match - Judge Rock Venus Central Otago Pinot Noir

36

Roasted Butternut Pumpkin and Saffron Risotto

pinenuts, feta cheese, rocket & 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**