

Brunch

Big Breakfast

Waitaki bacon, poached eggs, hash brown, sausages, field mushroom and roast tomato on toasted bread 17.9

Vegetarian Breakfast

Roast tomato, mushrooms, poached eggs, hash browns and buttered spinach on toasted bread 15.9

Bacon and Egg Breakfast roll

Waitaki bacon, fried egg and aioli 9

Eggs Benedict

Poached eggs, English muffin, spinach, smoked salmon or bacon with hollandaise sauce 16.9

Omelette

Three egg omelette, bacon, tomato, herb and cheese with toasted bread 15

Bacon and Eggs

Waitaki bacon, poached eggs and roast tomato on toasted bread 13.9

Pancake Stack

Bacon, grilled banana and maple syrup 15.9

Breakfast Bruschetta

Tomato, onions, poached eggs on toast with hollandaise sauce 15

Homemade Muesli

A rich selection of dried fruits, nuts and seeds toasted with cinnamon and served with honeyed yoghurt 11.5

Seafood Chowder

An abundance of seafood bound in cream and herbs 13.9

Soup of the Day

Served with toasted bread 10.5

Sides

Hash browns, baked beans, roasted tomato, field mushrooms, bacon 4 each
Fries, garden salad, garlic bread 6 each

One account per table please!

A 20% surcharge will apply on all accounts on a NZ Public Holiday
If you have time restraints please let us know, good food takes time!

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CAPTAINS

R E S T A U R A N T

Lunch

Bread Selection

Served with house made dips 10.5

B.L.T

Waitaki bacon, lettuce and tomato on focaccia bread 10.5

Fish and Chips

Today's catch in a crisp lemon tempura batter, French fries and homemade tartare sauce served in the mountain scene newspaper 17.9

Deluxe Open Steak Sandwich

Flame grilled steak, roasted mushroom, caramelized onion, cheese, salad, fries and house made tomato relish 19.5

Tempura Prawns

King prawns in a light lemon tempura batter, pickled vegetables and mango salsa 15.9

Captains Southern Spiced Chicken Burger

Crispy spiced chicken, bacon, sweet chilli mayonnaise, salad and fries 17.9

Beetroot Gnocchi

Candied walnuts, wild rocket, pesto, balsamic, aged parmesan 15.9

New Zealand Green Lipped Mussels

One dozen green lipped mussels steamed in white wine and garlic served with crusty bread 17

Nicoise Salad

Seared Tuna, olives, green beans, tomatoes, gourmet potatoes topped with a soft boiled egg and shallot vinaigrette 19.9

Calamari Salad

Flash fried calamari, roasted cashews, fresh coconut and crisp shallots in an Asian salad with a chilli, orange and coriander dressing 16.9

Rabbit Timbale

Braised wild rabbit with a salad of orzo pasta, baby spinach and house dried tomatoes 15.9

Grilled Beef

Grilled to your liking served with salad, french fries and your choice of sauces: green peppercorn, garlic butter, béarnaise or dijon mustard

200g Beef Sirloin 23

200g Beef Rib Eye 24

Whole Karitane Crayfish (300 gram)

Roasted with garlic butter and served with French fries and salad 50