

CAPTAINS

STEAK & SEAFOOD HOUSE

ENTREES AND LIGHT MEALS

Bread Selection Served with house made dips	\$10.50
Garlic Bread	\$8.00
Soup of the Day Served with toasted bread	\$10.50
Seafood Chowder An abundance of seafood bound in cream and herbs	\$14.90
Tempura Prawns King prawns in a light lemon tempura batter, pickled vegetables and mango salsa	\$16.90
Calamari Salad Flash fried calamari, roasted cashews and crisp shallots in an asian salad with a chilli, orange and coriander dressing	\$16.90
Beetroot Gnocchi Candied walnuts, wild rocket, pesto, balsamic, aged parmesan	\$16/\$25
New Zealand Green Lipped Mussels Green lipped mussels steamed in white wine and garlic and served with crusty bread	\$17.00
Rabbit Timbale Braised wild rabbit with a salad of orzo pasta, baby spinach and house dried tomatoes	\$16.50
Fresh New Zealand Oysters Served with lemon and shallot vinaigrette	1/2 doz \$24.00 doz \$45.00
Fish and Chips Today's catch in a crisp lemon tempura batter with french fries, salad and tartare sauce	\$25.00

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MAIN COURSES

From The Grill

250g Beef Sirloin	\$27.00
250g Beef Rib Eye	\$29.50
200g Beef Eye Fillet	\$33.90

The sauce-choose one

Peppercorn
Madeira port jus
Dijon mustard
Béarnaise
Garlic butter

The accompaniments-choose two

Fries
Steamed vegetables
Courgette rosti
Coleslaw
Garden salad

Duo Of Lamb \$34.50
Chargrilled rack, braised fillet, fondant potatoes, steamed green beans, port jus

Catch Of The Day \$29.90
Your wait person will inform you of today's catch

Roasted Chicken Breast \$28.00
Filled with spinach, house dried tomatoes, mascarpone cheese with kumara cannelloni

Chargrilled Wild Fiordland Venison \$33.90
Courgette rosti, celeriac puree and a sour cherry jus

Whole Karitane Crayfish (300 gram) \$50.00
Pan roasted and served with a saffron, mascarpone risotto cake and dressed wild rocket

Rare Seared Yellow Fin Tuna \$29.00
On a warm salad of olives, green beans, tomatoes, gourmet potatoes and shallot vinaigrette

OUR HOUSE FAVOURITE

Captains Seafood Platter \$149

(For Two People as a main course or four people as an entrée)
Whole roasted Karitane crayfish, NZ oysters, steamed green lipped mussels, tempura prawns, smoked salmon, pan seared calamari, grilled tuna, condiments and bread

Sides

Fries and aioli, courgette rosti, steamed vegetables, coleslaw, garden salad \$6.00

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DESSERTS

Chocolate Crème Brûlée \$12.90
Compote of berries and praline twist

Strawberry Pudding \$12.90
White chocolate ganache and berry sorbet

Captains Pavlova \$12.50
Confit lemon and citrus curd

Affogato \$15.00
Vanilla Ice Cream topped with espresso coffee and served with a praline twist and a liqueur of your choice

Cheese Board
\$18.00 for one \$25 for two
A selection of Whitestone cheeses from Oamaru in the south Island of New Zealand served with condiments and crackers

*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
Please let us know if you have any food allergies*