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**H. M. S.**  
**Britannia**

**Steak & Seafood Restaurant**

**The Mall, Queenstown, N.Z.**  
**For reservations - Ph. 442 9600**

# To Begin

<b>Gunner's Garlic Bread</b>	\$4.60
<b>Boson's Wholemeal Bun</b> With butter or olive coriander pesto	\$4.60
<b>Seaman's Seafood Chowder</b> Thick and creamy	\$11.50
<b>Neptune's Soup of the Day</b> Check with waitstaff	\$11.50

# Entrées

<b>Sovereigns Cold Smoked Southland Salmon</b> Sovereign's cold delicate Smoked Southland Salmon served with sour cream and melba toast Wine Match: Church Road Chardonnay	\$16.00
<b>Louisiana Chicken Salad</b> Cajun spiced chicken set on crisp lettuce, with olives, tomatoes, and a lemon vinaigrette Wine Match: Cracroft Chase Pinot Gris	entrée \$16.00 main \$29.50
<b>Lord Nelson's Shrimp</b> Tender shrimps in classic cocktail sauce served with crisp garden salad and vinaigrette dressing Wine Match: Living Land Series Chardonnay	\$16.00
<b>Canon Hand's Calamari</b> Tender fried calamari marinated in light curry seasoning served with lemongrass and chilli dressing and a crisp salad Wine Match: Saints Gewürztraminer	entrée \$16.00 main \$29.50
<b>Fresh Oysters</b>	
Fresh Oysters Natural	1/2 dozen \$16.50    dozen \$33.00
Fresh Oysters Kilpatrick	1/2 dozen \$19.00    dozen \$38.00
Bluff Oysters Natural - Seasonal	
Bluff Oysters Kilpatrick - Seasonal	

# Mains of the Sea

<b>Nelson Bay Mussels</b>	entrée	\$14.00
Fresh mussels steamed in coconut cream, coriander and sweet chilli with a hint of garlic and ginger	main	\$28.00
Wine Match: Stoneleigh Marlborough Riesling		
<b>Second Mate's Scallops</b>	entrée	\$18.00
Pan seared scallops served with light white wine and garlic sauce finished with fresh dill, and served with rice	main	\$34.50
Wine Match: Stoneleigh Marlborough Riesling		
<b>Pirate's King Prawns</b>	entrée	\$18.00
King prawns oven roasted in garlic and lemon butter served on a bed of rice	main	\$34.50
Wine Match: Living Land Series Chardonnay		
<b>Jackson Bay Crayfish (Rock Lobster)</b>	whole	\$95.00
Fresh from the tank, steamed or grilled to perfection with lemon juice, herbs and butter		
Wine Match: Church Road Chardonnay		
<b>Admirals Seafood Platter (for two)</b>		\$145.00
Whole crayfish, fish of the day, Nelson Bay Mussels, King Prawns and Calamari served on a bed of rice		
Wine Match: Triplebank Sauvignon Blanc		
<b>Cabin Boy's Catch of the Day</b>		\$30.50
Blue Cod, Monkfish or Salmon prepared Three Ways. Cajun style with fresh mussels and lemon coriander cream sauce, Pan Fried or Baked with lemon butter		
Wine Match: Wither Hills Sauvignon Blanc		

All mains served with potatoes or rice and your choice of garden fresh vegetables or a crisp side salad.

# Mains of the Land

<b>Drake's Steak</b>	<b>\$34.50</b>
250gm prime beef fillet from the grill with your choice of pepper sauce or mushroom sauce Wine Match: George Wyndham Shiraz	
<b>Captains T-Bone Steak</b>	<b>\$34.50</b>
The real McCoy, 500g T-Bone straight from the grill complemented by a green peppercorn sauce or creamy mushroom sauce Wine Match: Church Road Merlot Cabernet	
<b>Sinbad's Sizzler</b>	<b>\$33.00</b>
350g prime ribeye steak, served on a hot sizzler plate with button mushrooms and grilled tomato Wine Match: Jacob's Creek Reserve Merlot	
<b>Rib Eye Revenge</b>	<b>\$30.50</b>
250g of prime grade rib eye served with pepper or mushroom sauce Wine Match: George Wyndham Shiraz	
<b>Raleigh's Rack of Lamb</b>	<b>\$35.50</b>
Grilled to your liking, served with parsnip shavings and mint jelly or horseradish sauce Wine Match: Huntaway Reserve Central Otago Pinot Noir	
<b>Old English Lamb Shanks</b>	<b>\$30.50</b>
Slowly braised to perfection then served with potato and garlic mash Wine Match: Huntaway Reserve Central Otago Pinot Noir	
<b>Victory Venison Medallions</b>	<b>\$33.50</b>
Grilled to your liking, served with caramelised apples and blueberry jus Wine Match: Church Road Merlot Cabernet	
<b>Crow's Nest Chicken</b>	<b>\$32.50</b>
Tender chicken breast with a centre of avocado and Whitestone cheese, wrapped in bacon and filo pastry and baked, set on a creamy mushroom sauce. Wine Match: Living Land Series Chardonnay	
<b>Smugglers Chicken Breast</b>	<b>\$29.50</b>
Oven roasted chicken breast marinated in Indian spices served with rice and raita Wine Match: Saints Gisborne Gewürtraminer	

All mains served with potatoes or rice and your choice of garden fresh vegetables or a crisp side salad.

**A 15% surcharge on public holidays.**

**One cheque per table**

# Dessert

Wine Match: Saints Noble Sémillon

<b>Sea Princess</b>	<b>\$13.50</b>
3 home-made sorbets garnished with fruit and biscotti	
<b>Galleyhand's Cheesecake</b>	<b>\$14.00</b>
Delectable banana and caramel cheesecake complemented by a creamy anglaise and rich chocolate sauce	
<b>Traditional Spotted Dick</b>	<b>\$14.00</b>
With a twist, apple, cinnamon and raisin steamed pudding, set on sauce Anglaise, served with creamy vanilla icecream	
<b>Powdermonkey's Pav</b>	<b>\$13.50</b>
Soft meringue roulade filled with passionfruit cream	
<b>Britannia Royale</b>	<b>\$15.50</b>
Sumptuous chocolate boat filled with Grand Marnier ice cream and rigged with a toffee sail	
<b>Aotearoa Cheeseboard</b>	<b>\$16.00</b>
A fine selection of New Zealand cheeses	

**Teas, freshly brewed Coffee, Special Coffees available on request**