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**Wednesday – Sunday 11am – 10pm Lunch & Dinner**

**Captains Menu**

**Caramelized Pear** – Baked with Goat Cheese, Honey Balsamic + Hazelnuts. (gf)

23

**Baked Brie –** with Garlic & Rosemary, Crostini, Candied Pecans & Cornichons

28

**Scallops** – Pan Seared on Pork Belly + Truffle Sherry Vinaigrette. (df,gf)

28 (available as Main 49)

**Market Fresh Fish** – Pan Fried with Ginger on Pickled Seasonal Vegetables with a Sesame + Seaweed Topping. (gf)

41

**Steak** – Char Grilled 300g Wakanui Sirloin, Duck Fat Roasted Chips, Radish + Mustard Coleslaw + Red Wine Jus. (gf,df)

45

**Rack of Lamb** – Pan fried with Olives, Fennel & Goat cheese topped with a Pesto Dressing

41

**Duck Breast** – Pan Roasted on Pork Belly, Mushroom Cabbage Roll + Spiced Tamarind Jus. (gf,df)

43

**Pasta** – Homemade Tortellini, Filled with Spinach & Pine Nuts + Pomodoro, Fresh Basil, Oven Dried Tomatoes, Olive Oil. (vg)

37

*(All mains served with Sautéed Seasonal Vegetables or Dressed Salad Greens)*

**Chocolate Fondant** – Light Sponge with Molten Centre (cooked fresh to order)

+ Vanilla Bean Ice Cream.

18

**Crème Brulee** – Baked Vanilla Custard with Burnt Sugar Crust (gf)

16

**Profiteroles** – Filled with Pastry Cream + Fresh Berries & Coulis.

17

**Trio of Sorbet** – Mango, Kiwifruit & Strawberry (gf,df,vg)

18

(v)Vegetarian. (df)Dairy free. (gf)Gluten free. (vg)Vegan.