

Dinner Menu

Entrees

Garlic Bread
Oven baked house special ...\$5.00

Mixed Breads
A mixed basket with pure NZ butter ...\$8.00

Dips & Dippables
A selection of dips with crudités & crostini ...\$15.00
Suggested wine match:
James Murdock Blue Rock Unoaked Chardonnay

Chicken Liver Pate – with hints of smokey bacon, redcurrant jelly & French bread ...\$17.00
Suggested wine match:
Omaka Springs Pinot Noir | Shipwreck Bay Cab Merlot

“Skippers” Poisson Cru
freshest fish marinated in lime and coconut ...\$17.00
Suggested wine match:
Mud House Sauvignon Blanc | Shipwreck Chardonnay

Seafood Antipasto
A selection of chilled seafood & pickles ...\$30.00
Suggested wine match:
Koura Bay Pinot Gris | Lake Ferry Chardonnay

Smoked Salmon – with avocado hash & condiments ...\$18.00
Suggested wine match:
Omaka Springs Pinot Noir | Lake Ferry Chardonnay

Sashimi of Fresh Fish – with wasabi & soy ...\$20.00
Suggested wine match:
Mud House Sauvignon Blanc | Park Estate Riesling

Fritto Misto
A crumbed selection of seafood's & shell fish ...\$32.00
Suggested wine match:
Shipwreck Chardonnay | James Murdock Pinot Gris

Soup of the Day
Fresh vegetarian soup with hot French bread ...\$9.50

“Skippers” Seafood Chowder
Classic thick & chunky chowder with hot French bread ...\$17.50
Suggested wine match:
Lake Ferry Chardonnay | Park Estate Riesling

“Soupe De Poisson”
Freshest fish & shellfish in a tomato & saffron broth ...\$18.00
Suggested wine match:
Brightside Riesling | Mt Difficulty, Roaring Meg, Pinot Noir

Fresh Seafood

Oysters (½ shell Rock Oysters)

Natural 6 ...\$17.00 or 12 ...\$28.00

Kilpatrick 6 ...\$18.00 or 12 ...\$30.00

Mornay 6 ...\$18.00 or 12 ...\$30.00

Suggested wine match:
Champagne: Moët, Brut, Imperia

Prawns

Classic Prawn Cocktail – with house dressing ...\$18.00

Suggested wine match:
Brightside Riesling

Garlic Prawns – with a touch of chilli
Suggested wine match: entrée ...\$24.00
Mt Difficulty, Roaring Meg, Pinot Noir main ...\$32.00

Tempura Prawns – with vegetables & dipping sauces
Suggested wine match: entrée ...\$24.00
Shipwreck Chardonnay | Park Estate Riesling main ...\$32.00

Scallops

Crumbed Scallops – with lemon & tartare sauce
Suggested wine match: entrée ...\$26.00
Koura Bay Sauvignon Blanc | Park Estate Riesling main ...\$34.00

Sautéed Scallops – in lemon & vermouth
Suggested wine match: entrée ...\$26.00
Shipwreck Chardonnay main ...\$34.00

Scallops Mornay
Suggested wine match: entrée ...\$26.00
Omaka Springs Sauvignon Blanc main ...\$34.00

Sautéed Scallops – in a champagne & saffron cream
Suggested wine match: entrée ...\$24.00
Champagne or Murdoch James Pinot Gris main ...\$32.00

Mussels

Steamed Mussels – in wine & herbs
Suggested wine match: entrée ...\$16.00
Koura Bay Pinot Gris | Park Estate Riesling main ...\$26.00

Mussel Fritters – with fresh tomato salsa
Suggested wine match: entrée ...\$16.00
Koura Bay Pinot Gris or Park Estate Riesling main ...\$26.00

Mains

Freshest Fish

See specials board – market prices

Battered or crumbed with lemon, tartare & tomato sauces
Suggested wine match: Mud House Sauvignon Blanc

Grilled with garlic herbs, tomato salsa & aioli
Suggested wine match: Omaka Springs Sauvignon Blanc

Grilled with chilli lime & coconut sauce
Suggested wine match: Bright Side Riesling

Grilled with a parsley caper & brown butter sauce
Suggested wine match: Shipwreck Chardonnay

Grilled with a mustard & tarragon cream
Suggested wine match: Koura Bay Pinot Gris

Salmon Fillet – with mustard & caper cream sauce
Suggested wine match:
Mt Difficulty, Roaring Meg, Pinot Noir | Koura Bay Pinot Gris

Char Grilled

Sirloin steak with “Skippers” steak butter ...\$34.00
Suggested wine match:
Park Estate Cab Merlot | Wynn's Shiraz

Chicken supreme with basil & mushrooms ...\$30.00
Suggested wine match:
Omaka Springs Sauvignon Blanc

Herbed lamb rump with roasted ratatouille ...\$34.00
Suggested wine match:
Mt Difficulty, Roaring Meg, Pinot Noir

ASK OUR WAITING STAFF ABOUT VEGETARIAN SPECIALS

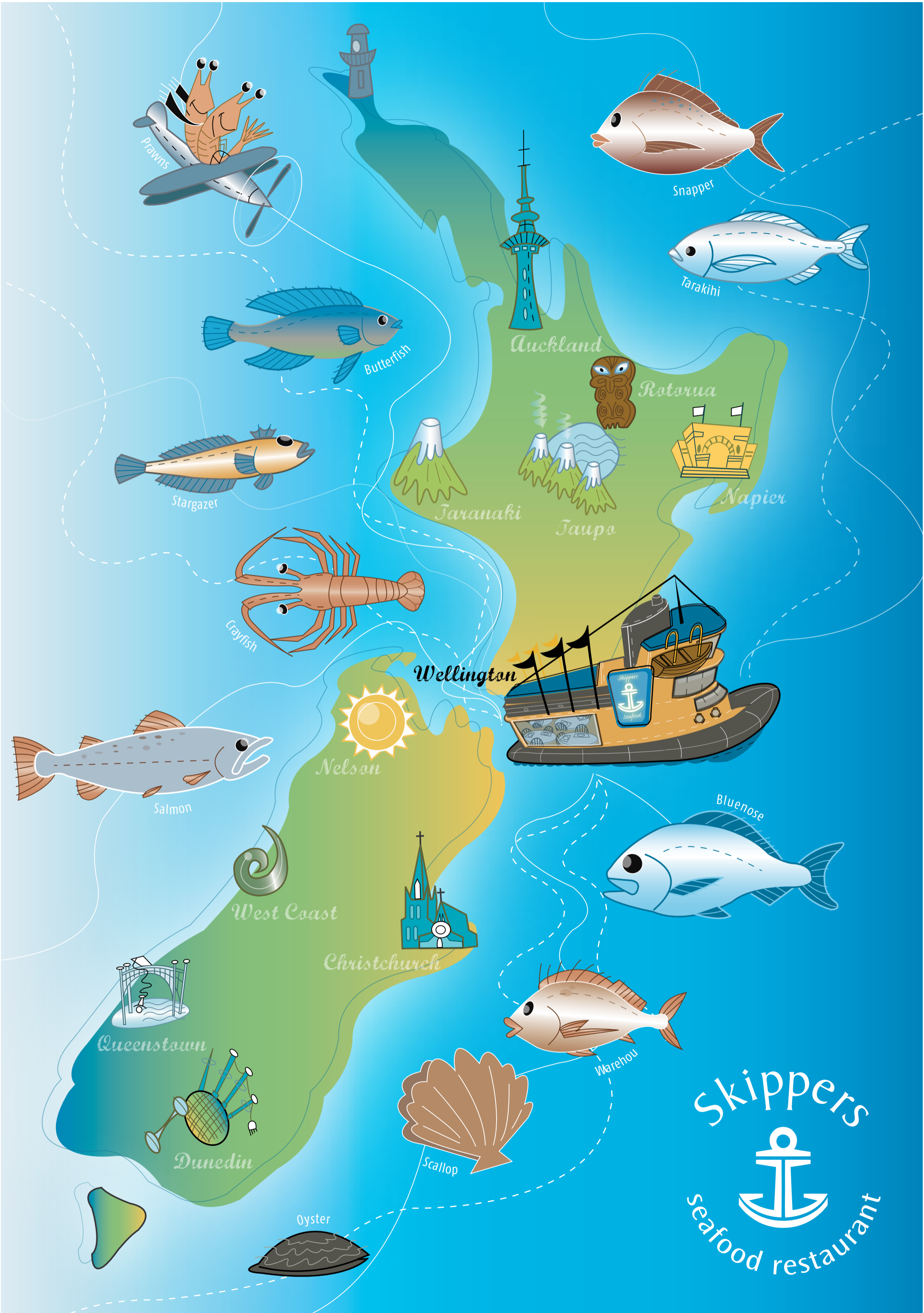
Sides

(included in the price of main meal)

Enjoy either: Fries, buttered gourmet potatoes, rice or garlic & lemon fettuccine

And: tossed garden salad or fresh green vegetables

Note: additional sides dishes are \$6.50



Prawns

Snapper

Tarakihi

Butterfish

Auckland

Rotorua

Stargazer

Taranaki

Taupo

Napier

Crayfish

Wellington

Nelson

Bluenose

Salmon

West Coast

Christchurch

Queenstown

Dunedin

Warehouse

Scallop

Oyster

Skippers
seafood restaurant

