

MONDAY 'ISLAND NIGHT' DINNER MENU

Available 6.30pm – 9pm

Entrée

Warm Breads olives & house dips (gf*)	16
Rukau & Coconut Soup (gf*, df) island-spinach & coconut soup w/ herbed garlic bread	18
Spicy Island-style Beef Noodle Salad (gf*, df) egg noodles, cucumber, capsicum, carrot, coriander, red onion, ginger, chili, sesame & garlic dressing, crispy shallots	20
Flying Boat Ceviche 'Ika Mata' Style, w/ Island Fries (gf, df) lime & avocado mousse, coconut mayo	22

Main

Vegetarian Lasagna (v) classic lasagna, roasted vegetables, feta crust & a mesclun salad	28
Aitutaki Goat Curry (df) a Cook Island classic mild locally-farmed organic goat in a fresh turmeric & coconut cream curry w/ paratha bread, jasmine rice & mango chutney	32
Chicken Tropicana (gf) chicken breast stuffed w/ mango & cream cheese w/ creamed potato, steamed vegetables & sweet corn cream	33
Game Fish Catch of the Day (gf) grilled game fish, olive crushed potato, rukau, pawpaw salsa	34

TUESDAY DINNER MENU

Available 6.30pm – 9pm

Entrée

Warm Breads olives & house dips (gf*)	16
Sun Dried Tomato & Feta Arancini (v) pesto dressing, parmesan salad	20
Shrimp & Pawpaw Salad (gf, df) shrimp, ripe pawpaw & garden leaves w/ coconut cocktail sauce	22
Spicy Pork Ribs (df) ginger, chili & soy glazed pork ribs w/sesame & ginger dressed salad	22

Main

Island Penne Pasta Primavera (v, df) penne pasta in a tomato, coconut & garlic sauce w/ vegetables	28
Butter Chicken Curry (gf*) herb basmati rice, dahl, crispy poppadum, garlic naan	32
Char-grilled Game Fish 'Marina' (gf, df) market game fish w/savoury rice, tomato & coconut cream sauce, pawpaw & lime salsa	34
Roast Herb Crusted Rack of New Zealand Lamb herb crusted rack of lamb, gratin potato, steamed vegetables, minted red wine jus	36

WEDNESDAY DINNER MENU

Available 6.30pm – 9pm

Entrée

Warm Breads	16
olives & house dips (gf*)	
Seafood Chowder	20
creamy chowder soup w/ prawns, squid, fish & mussels, garlic bread	
Coconut Noodle Salad (v, gf, df*)	20
fresh julienne coconut noodles, tomato, cucumber, pawpaw, red onion, coriander, mint, tangy island cream dressing, sea salt & pawpaw seed pepper	
Chicken Satay	22
spiced chicken sticks, soy & peanut sauce, pickled carrot & cucumber salad	

Main

Vegetable Tikka Masala (v, gf, df)	28
vegetable curry in a turmeric, paprika, tomato & coconut cream sauce w/ basmati rice	
Soy Marinated Char-grilled Breast of Chicken (df)	33
w/ grilled pawpaw, roast potato & sweet chili dressing	
'Catch of The Day' (df)	34
char-grilled market fish, green banana fritters, spiced avocado salsa	
Prime New Zealand Rib Eye Steak (gf)	38
rib eye steak, mustard mash potato, herb-roasted vegetables, red wine jus	

THURSDAY DINNER MENU

Available 6.30pm – 9pm

Entrée

Warm Breads olives & house dips (gf*)	16
Thai Fish Cake, Island Fries (gf) fish cakes spiced w/ chili, coriander & ginger crisp island fries & sweet chili mayonnaise	20
Pumpkin & Coconut Soup (v, gf*, df) creamy pumpkin & coconut soup, cheese croutons	18
Spiced Chicken Pasta Salad (df) spiced chicken strips, olives, pasta & sun-dried tomatoes, garlic chili dressing	22

Main

Vegetable Chow Mein (v, df) stir fried vegetables & egg noodles in soy & ginger sauce	28
Sizzling Pork Fajitas (df*) stir fried pork loin & vegetables in a sweet chili dressing w/ warm soft tortillas, sour cream, relish and guacamole	32
Teriyaki Glazed Market Fish (df) pan seared market fish scented w/ soy, mirin & ginger, turmeric rice wilted island greens, garlic aioli	34
Braised Prime New Zealand Lamb Shank (gf, df*) slow cooked lamb shank, herb creamed potato, ratatouille vegetables, rosemary jus	35

FRIDAY 'GRILL' DINNER MENU

Available 6.30pm – 9pm

Entrée

Warm Breads olives & house dips (gf*)	16
Tempura Vegetables (v, df) curried dahl, coconut coleslaw, herb oil	20
Chicken, Vegetable Laksa Noodle Soup (v) grilled garlic flat bread	20
Char-grilled Prawns, Capers, Mustard & Herb Butter (gf) pickled cucumber salad	22

Main

“Off The Grill”

All Steak & Fish cooked to your preference from the grill,
served with a buffet of side dishes, salads and sauces

Prime New Zealand Beef (gf, df)	
• Eye Fillet	42
• T-Bone Steak	40
• Rib Eye	38
Soy, Ginger & Garlic Marinated Chicken Breast (df)	33
Locally Caught Game Fish (gf, df)	34
'Surf & Turf' Upgrade: add Garlic Prawn Cutlets (3) (gf, df)	8
Pumpkin, Spinach & Pine Nut Strudel (v) pumpkin & spinach crispy filo pastry parcel	28

SATURDAY DINNER MENU

Available 6.30pm – 9pm

Entrée

Warm Breads olives & house dips (gf*)	16
Roast Pumpkin & Capsicum Risotto (v, gf) parmesan salad, sweet pepper salsa	20
Akitua Smoked Chicken Caesar Salad, Aioli Dressing (gf*, df*) crisp lettuce, croutons, bacon, anchovies and parmesan	20
Island Style Seafood & Coconut Bisque (gf, df) mussels, prawns and squid in a light coconut tomato cream	22

Main

Thai Green Vegetable Curry (v, gf*, df) mixed vegetables in a chili, coriander & coconut cream curry sauce savoury rice, roti & mango chutney	28
Chipotle Glazed Pork Belly (gf*, df) potato & carrot rosti, fried greens, soy & ginger jus	33
Seared Tuna Loin, Garlic King Prawns (gf, df) pan seared tuna loin, grilled garlic king prawns, savoury pilaf rice tomato, red onion and pea salsa	34
Prime New Zealand Sirloin Steak (gf, df) fries, salad & peppercorn sauce	35

SUNDAY 'ROAST' DINNER MENU

Available 6.30pm – 9pm

Entrée

Warm Breads olives & house dips (gf*)	16
Roast Vegetable, Cous Cous & Feta Salad (v) mint, cucumber & yoghurt dressing	18
Tempura Prawns, Asian Mayonnaise (df) green pawpaw, coconut & coriander salad	20
Teriyaki Beef Skewers (df) soy, ginger & garlic marinated beef skewers w/ ginger fried rice	22

Main

Local Game Fish, Turmeric Coconut Cream (gf, df) roasted in banana leaves w/ cumin & coriander, steamed rice, julienne salad	34
Prime New Zealand Lamb Cutlets (gf, df) roast potatoes, seasonal vegetables, minted tomato gravy	36
Roast Loin of Pork, Macadamia & Herb Crust (gf*) potato puree, coconut island greens, piquant barbeque jus	33
Nasi Goreng (v) mixed vegetable rice topped with fried egg w/ garlic, sweet soy & chili sauce	28