



THE RAROTONGAN

BEACH RESORT & LAGOONARIUM

RESTAURANT & BAR MENU



SANCTUARY RAROTONGA

ON THE BEACH

DINING OPTIONS

- The **All Day Menu** is available daily from 11am-9pm at both The Rarotongan & Sanctuary Rarotonga restaurants, Room Service and Take Away.
- **Chef's Dinner Specials** are available daily from 5.30pm-9pm at both The Rarotongan & Sanctuary Rarotonga restaurants, Room Service and Take Away.
- **Platters** and the **Private Candlelit Dinner** are not available as Room Service or Take Away.
- Room Service delivery charge \$9.
- No additional charge for Take Away orders collected from the Restaurant.
- To order **Room Service** (resort guests only) call Captain Andy's Bar & Grill on extension 8021 from your room. Room Service orders will be charged to your room.
- To order **Take Away** call extension 8021. Take Away orders must be pre-paid by credit card or charged to your room.
- Due to operational demands during peak times, particularly 6pm-8pm, Room Service and Take Away orders may be delayed. Please ask for an approximate delivery time when ordering.
- Some items can be made to special dietary requirements. Please ask when ordering.
- Blue Water Grill at Sanctuary Rarotonga welcomes guests aged 16 years and over.

COMMENTS

Your enjoyment of your dining experience is important to us. We'd love to hear from you whether you have compliments or concerns, please contact us at the time:

- Ask to speak with the Restaurant Manager (8021) or Duty Manager (0) during Restaurant hours; or
- Ask to speak with the Food & Beverage Manager or Resort Manager 9am-5pm Monday to Friday (via the Front Desk); or
- Complete a Guest Comment Card; or
- E-mail info@rarotongan.co.ck

CATERING

- Please contact our Food & Beverage Manager or Restaurant Manager on 8021, or email: fb.manager@rarotongan.co.ck or groups01@rarotongan.co.ck for:
 - ~ Private Candlelit Dinners
 - ~ Special Occasions – birthdays, anniversaries, weddings, parties, etc
 - ~ Catering – cocktail parties, conferences, group dinners, etc
 - ~ Private Functions
 - ~ Birthday & Celebration Cakes

A LA CARTE BREAKFAST

Available 7am – 10am

Two Free-Range Island Eggs on Toasted Turkish (v, df, gf*)	9
poached, scrambled or fried	
Creamy Mushrooms & Crispy Bacon on Toasted Turkish (v*, gf*)	15
parmesan, balsamic reduction	
French Toast & Crispy Bacon (v*)	15
french baguette, cinnamon anglaise, maple syrup	
Three Free-Range Egg Omelette (v*, gf, df)	15
ham, tomato, mushroom and cheese	
Eggs Benedict (v, gf*)	16
poached eggs, spinach, english muffins, sauce hollandaise & spiced tomato relish	
Add Bacon 19	
Big Island Breakfast (gf*)	24
bacon, pork sausages, creamed mushrooms, hash browns, grilled tomato w/ eggs cooked to your liking on toasted turkish	
Sides	
grilled tomato or baked beans or creamed mushroom	3
bacon or sausage or hash browns	4
Teas	5
mango, vanilla, lemon, earl grey, english breakfast, green	
Hot Drinks	5
latte, cappuccino, flat white, macchiato, espresso, hot chocolate, vienna	
Juices	5
orange, pineapple, tomato, apple	
Tropical Island Breakfast Buffet	24
fresh Island fruits, fresh fruit salad, home-stewed fruits, bircher muesli, homemade yoghurt fresh baked breads, pastries, muffins & croissants, cereals, toast, spreads, fruit juices, tea & coffee	

ALL DAY MENU

SNACKS

Garlic & Mozzarella Cheese Pizza Bread (16cm) (v, vg*)	9
Quesadilla (v*, vg*)	9
grilled tortilla w/ cheese, tomato, ham & tomato relish	
Pulled Pork Loaded Wedges (v*)	12
spicy potato wedges, pulled pork, melted cheese, chipotle jus	
Nachos (v*, gf*, vg*)	14
corn chips, bacon, cheese, jalapenos, sour cream & guacamole	

BURGERS & BUNS

Served w/ Fries & Ketchup

'BLAT' Beef Burger	21
prime beef pattie, bacon, lettuce, smashed avocado & tomato	
Fish Sandwich (gf*)	22
crispy fish fillets, coleslaw, pawpaw salsa, wasabi aioli on toasted focaccia	
Pulled Pork Burger (gf*)	22
pulled leg of pork, pineapple, island slaw, cola bbq sauce	
The 'Veggie' Burger (v, vg*, gf*)	18
crisp hash browns, egg, avocado, lettuce, tomato & red onion	
Add Chicken	23
Sirloin Steak Sandwich (gf*)	24
prime new zealand sirloin steak, mustard & red onion relish	

ALL DAY MENU...

PIZZA

Add French Fries and Garlic Bread with your Pizza – 10

Margherita (v)	19
sun dried tomato, basil, garlic, mozzarella	
Add Olives, Mushroom & Capsicum	22
Hawaiian	22
ham, pineapple, mozzarella	
Captain Andy's BBQ Chicken	24
chicken, caramelised onion, capsicum, bbq sauce, mozzarella	
Meat Lovers	25
beef, chicken, pulled pork, sausage, chipotle sauce, mozzarella	
Garlic Prawn	26
prawns, tomato, caramelised onion, mozzarella, coconut crumb, garlic mayonnaise	

CLASSICS & SALADS

Coconut Noodle Salad (v, gf, df, vg*)	19
fresh julienne coconut noodles, tomato, cucumber, pawpaw, red onion, coriander, mint, tangy island cream dressing, sea salt & rarotongan lemon pawpaw seed pepper	
Add Chicken 23 Prawns 26	
Caesar Salad (v*)	19
hard-boiled egg, bacon bits, anchovy, cos lettuce, croutons and caesar dressing	
Add Chicken 23 Prawns 26	
Thai Noodle Salad (v, vg, gf)	19
cucumber, capsicum, carrot, coriander, onion, chilli, garlic, ginger & glass noodles	
Add Beef 24 Prawns 26	
Fish & Chips (gf*)	22
spiced battered market fish w/ fries drizzled in island coconut sauce	

ALL DAY MENU...

SMALL PLATES

Captain Andy's Seafood Chowder	16
big game fish, prawn, calamari, mussels & garlic bread	
Cajun Spiced Calamari	16
lime aioli	
Coconut Crumbed Prawns	16
spiced egg plant mayonnaise	
Chicken Wings	16
'rarotongan fried chicken' wings, spicy tropical bbq sauce	
Game Fish "Ika Mata" & Island Fries (gf, df)	19
cook islands' classic – local big game fish marinated in fresh coconut cream, tomato, cucumber, red onion, coriander, sea salt	

LARGE PLATES

Available 5.30pm-9pm

Pasta Primavera (v, df*, vg*)	22
w/ coconut, seasonal vegetables, parmesan	
Add Chicken 28	
Smoked Pumpkin, Pea & Corn Arancini, Spiced Eggplant Pickle (vg)	22
balsamic dressed leaves	
Big Game Fish Catch of the Day (gf, df)	29
warm potato salad, pawpaw lime salsa, coconut chilli cream	
Grilled Rib Eye Steak (gf)	32
red onion jus, wilted island greens, herb mash	
Roast Rump of Coastal New Zealand Lamb, Rosti Potato (gf)	34
ratatouille vegetables, rosemary gravy	
Char-grilled Chicken Breast (gf)	30
asian-marinated chicken breast, char-grilled pineapple, island slaw, pilaf rice	
Surf & Turf (gf)	36
new zealand prime eye fillet medallions, garlic prawns, wilted island greens, seed mustard hollandaise, herb mash	

ALL DAY MENU...

SIDES

Garlic Bread (v, gf*)	7
toasted turkish bread w/ garlic herb butter	
Garden Salad (v, gf)	7
w/ classic vinaigrette	
Seasonal Vegetables (v, vg*)	7
w/ herb butter	
French Fries (v, gf, vg*)	8
garlic aioli, ketchup	
Island Fries (v, gf, vg*)	9
taro, kumara, maniota, green banana, sweet chilli mayo & pawpaw salsa	

DESSERTS

Trio of Ice Creams (gf)	9
coconut, chocolate, strawberry	
Fresh Fruit Plate (v, vg, df)	10
Baked Bourbon Cheese Cake (v)	12
lime crème, passion fruit syrup	
Dark Chocolate Coconut Fudge Brownie (gf)	12
salted caramel, vanilla ice cream	
The Rarotongan Sundae	18
coconut ice cream, raro-style doughnuts, coconut & pineapple curd, passion fruit syrup, fruit salsa, whipped cream	
Choco-nutty Sundae (contains nuts)	18
chocolate ice cream, chocolate truffles, white chocolate & peanut butter sauce, chocolate sponge crumb, chocolate cone, whipped cream	
Blue Lagoon Meringue Sundae	18
vanilla ice cream, lemon curd, crisp meringue pieces, citrus biscuit crumbs, toasted Italian meringue, whipped cream	

KIDS 'GONE TROPPO' MEALS

KIDS MEALS

For Kids 11 years & under

Ham & Cheese Toasted Sandwich (gf*)	8
Spaghetti Bolognaise (gf*)	8
Macaroni Cheese w/ ham & peas	9
Ham, Cheese & Pineapple Pizza	10
Crumbed Squid Rings w/ fries	10
Fish & Chips: battered, crumbed or pan fried (gf)	12
Prime Beef Burger w/ grilled cheese, lettuce, tomato & fries	12
Bangers w/ mash potato & vegetables, roast gravy (gf)	12
Chicken Nuggets w/ coleslaw, fries	12
Chicken & Vegetable Stir Fried Rice (gf*)	12

KIDS SIDES

French Fries (gf)	5
Seasonal Buttered Vegetables (gf)	5
Garlic Bread (gf*)	5
Seasonal Salad (gf)	5
w/ colby cheese	8

KIDS DESSERTS

Tropical Fruit Salad	5
Selection of Ice Creams	6
Pancakes w/ chocolate sauce & chocolate ice cream	7
Banana Split w/ ice cream	7
Giant Chocolate Éclair filled w/ vanilla ice cream, chocolate sauce	8

KIDS 'GONE TROPPO' DRINKS

DRINKS – 6

For Kids 11 years & under

Soda Spider

~frothy fun~

coke, sprite, fanta or raspberry soda w/ ice cream

Raspberry Ripple

~red goes fastest~

sprite w/ grenadine power

Super Slushy

~super cool~

giant sized coke, sprite, fanta or raspberry soda in crushed ice

Pink Panther

~pink, sweet & fluffy~

lemonade & raspberry creamed

Traffic Light

~the only one on the island~

orange juice w/ racing stripes

Blue Meanie

~your tongue will turn blue~

blue lemonade



CHEF'S DINNER SPECIALS

Available 5.30pm – 9pm

Available as Room Service

MONDAY

Indian Lamb Korma	28
aromatic basmati rice, garlic naan, crispy poppadum, yoghurt & mint raita	
Game Fish 'Marina' (gf)	29
char-grilled market game fish scented w/ sumac, savoury rice, tomato & coconut cream sauce, pawpaw & lime salsa	
Sticky Date Pudding (v)	12
butterscotch sauce, vanilla ice cream	

TUESDAY

Seafood Arancini	25
grilled garlic prawns and mussels, celery remoulade sauce, parmesan salad	
Char-grilled Lamb Loin Greek-style Salad (gf)	27
feta, kalamata olives & tzatziki dressing	
Warm Lemon Cake (v)	12
passion fruit & citrus curd, raspberry ripple ice cream	

CHEF'S DINNER SPECIALS...

Available 5.30pm – 9pm

Available as Room Service

WEDNESDAY

Thai Green Seasonal Vegetable Curry (v, gf)	19
w/ basmati rice, crispy shallots	
Add Seafood: tuna, prawns, mussels, squid	26
Braised Lamb Shank (gf)	30
marinated in red wine and garlic, potato puree, ratatouille, minted tomato jus	
Brandy Snap Basket 'Maitia' (v)	12
coconut ice cream, passion fruit sauce & toasted coconut threads	

THURSDAY

Butter 'Chicken' Curry (v)	
herb basmati rice, dahl, crispy poppadum, garlic naan	
Seasonal Vegetables	19
Chicken	26
Roast NZ King Salmon, Miso & Honey Glaze	30
bulgur wheat & corn risotto, red pepper salsa	
Warm Banana Pudding (v)	12
praline ice cream	

CHEF'S DINNER SPECIALS...

Available 5.30pm – 9pm

Available as Room Service

FRIDAY

Teriyaki Glazed Tuna Steak	29
turmeric rice, wilted Island greens, wasabi aioli	
Prime New Zealand Sirloin Steak (gf, df*)	30
peppercorn sauce, fries, garden salad	
Rum 'n' Lime Banana Fritters (v)	12
coconut ice cream	

SATURDAY

Prawn Laksa Noodles	26
pan fried prawns in a coconut curry noodle broth	
Flame Grilled Lamb Cutlets (gf)	30
roasted kumara & pumpkin, wilted Island greens, pawpaw & herb salsa	
Iced Nougat Parfait (v)	12
cherry mascarpone, pineapple, chilli & lime salsa	

CHEF'S DINNER SPECIALS...

Available 5.30pm – 9pm

Available as room service

SUNDAY

Chilli Chicken & Vegetable Noodles (df*)	26
stir fried chicken & seasonal vegetables, egg noodles w/ sweet chilli, sesame & oyster sauce	
Seared Tuna Loin, Garlic King Prawns (gf, df)	32
pan seared tuna loin, grilled garlic prawns, savoury pilaf rice w/ tomato, red onion & pea salsa	
Fresh Fruit Pavlova (v)	12
vanilla ice cream, passion fruit syrup	



PLATTERS FOR TWO

Not available as Room Service or Take Away

SEAFOOD PLATTER – 99

“Ika Mata” – diced local game fish marinated in lemon juice and coconut cream (gf, df)

“Mitiore” - grated coconut & poached prawn

seared local game fish w/ pesto crumb

pan seared scallops w/ spiced sambal

creamy new zealand mussel chowder

line caught yellow fin tuna sashimi w/ honey miso marinade

coconut panko crumbed deep sea fish goujons, charred garlic tiger prawns

tempura pacific oysters, seafood arancini

garden salad and island slaw, warm breads & dips

ISLAND BBQ PLATTER – 59

“Ika Mata” – diced local game fish marinated in lemon juice & coconut cream (gf, df)

banana & tamarind glazed char-grilled chicken ((gf, df)

bbq glazed pork belly (gf, df)

curried pawpaw salad (gf)

garden salad (gf, df)

island fries w/ sweet chilli mayonnaise (gf, df)

rukau “island spinach” in coconut cream (gf, df)

spiced coconut cream sauce (gf, df)

CANDLELIT DINNER

\$198 per couple + any additional set up fee
48 hrs advance notice required

SOUP

Curried Cauliflower and Coconut Soup (vg, gf)

turmeric oil

Spiced Fish & Vegetable Broth (gf)

garlic prawns

ENTREE

Tuna Ceviche, w/ Lime, Coriander and Coconut (gf*)

avocado & lime mousse

Pickled Pork Arancini, Pawpaw & Apple Puree

rocket parmesan salad, warm wasabi foam

Vegetable & Chickpea Fritter, Smoked Pumpkin Salad (vg)

spiced lentil & herb salsa

MAIN

Best End of Lamb, Confit Potato, Braised Lamb Spring Roll (gf*)

carrot & cumin puree, minted feta

Miso & Orange Glazed Game Fish, Creamed Kumara (gf)

cucumber & carrot kimchi

Chicken, Rukau & Corn Roulade, Smoked Potato Mash (gf)

spiced banana jus

Feta, Spinach & Pine Nut Strudel, Confit Capsicum (v, vg*)

cauliflower cous cous salad

DESSERT

Warm Chocolate & Passion Fruit Pudding, Berry Coulis

praline ice cream

Char-Grilled Pawpaw, Lime & Chilli Syrup (gf, df)

cinnamon roasted cherries, coconut & white chocolate ganache

Iced Mango Parfait, Espresso Crème (gf*)

ginger & lemon crumb

One dish selected from each course – couples do not have to pick the same dish

YOU CATCH, WE COOK

Available 5.30pm – 9pm

The tropical waters of the Cook Islands are rich with a large variety of deep-water game fish. Many of our fishing charters provide an experience not only to remember, but that you can enjoy the taste of your own catch. Why not savor what you catch?!

Please provide your catch to the kitchen by 5pm.

Your Game Fish prepared:

24pp

- pan fried in garlic butter or
- seared rare or
- battered or panko crumbed or

and choice of two sides:

- french fries, aioli
- island fries, pawpaw salsa, sweet chilli mayo
- garden salad, balsamic vinaigrette
- steamed seasonal vegetables
- steamed basmati rice
- garlic bread

Sashimi Platter for Two w/ Soy, Sweet Chilli and Wasabi

30





THE RAROTONGAN

BEACH RESORT & LAGOONARIUM

BEVERAGE MENU



SANCTUARY RAROTONGA

ON THE BEACH

COCKTAILS & MOCKTAILS

ISLAND GIRL – 29

BEAUTIFUL & MYSTERIOUS

blue curacao, coconut & banana liqueurs,
bacardi, peach schnapps, cream, pineapple &
orange juice



RARO DELIGHTS – 16

MALIBU BREEZE – your tropical Island must...!

malibu coconut rum, white rum, southern comfort, grenadine, pineapple juice

BANANARAMA – to die for!

banana & chocolate liqueurs, bailey's irish cream, banana, cream, honey

ULTIMATE TOBLERONE – nutty, chocolatey, creamy...

rich blend of bailey's irish cream, frangelico, chocolate liqueur, cream and crushed
nuts

ISLAND TIME – take it slowly...

gin, southern comfort, galliano, orange juice

SAND BETWEEN YOUR TOES – feel the warmth of the sun

vodka, peach schnapps, coconut liqueur, pineapple, orange & cranberry juices

PASSION FRUIT MOJITO

bacardi rum, mint, passion fruit pulp, sugar syrup muddled and a dash of
soda water to finish



COCKTAILS & MOCKTAILS...

THE CLASSICS – 16

MANGO DAQUIRI

white rum, mango liqueur, mango puree, sugar syrup & grenadine

TROPICAL DELIGHT

golden rum, malibu, mango liqueur, peach liqueur, mango puree, passion fruit pulp, fanta & cream

MAI TAI

white rum, dark rum, triple sec, orange juice & pineapple juice and a dash of grenadine and fresh lime

MARGARITA

tequila, cointreau, sugar syrup & lime juice shaken over ice into a salt-rimmed glass

PINA COLADA

bacardi rum, malibu, pineapple juice, coconut cream blended w/ ice

ESPRESSO MARTINI

vodka, kahlua, chocolate liqueur, baileys, espresso coffee

SANGRIA

glass 7

jug 22

MOCKTAILS – 8

LIQUID SUNSHINE – brighten up your day!

pineapple & orange juices w/ a cranberry glow

COCONADA – non-alcoholic Pina Colada...

a smooth blend of coconut, pineapple & cream

BOUNTY – choco-nutty deliciousness...

coconut & chocolate milk w/ ice cream

FRUIT PUNCH – a fruity cooler...

orange & pineapple juices, sprite & raspberry

SWEETWATERS – tastes from two islands...

lemon & paeroa w/ pineapple & cranberry juices

CHEEKY MONKEY – you'll go ape for this one!!

banana & chocolate milkshake w/ ice cream

MOCKTAILS & SMOOTHIES

ICED CHOCOLATE – chocoholic heaven...

chocolate over ice w/ ice cream & chocolate sauce

FRAPPES – a burst of icy flavour...

mountains of ice flavoured w/ mango or passion fruit

SMOOTHIES – 9

MANGO TANGO – set your taste buds dancing...

mango, passion fruit & orange juice blended w/ homemade yoghurt

CHOCONANA – healthy chocolate...

chocolate, banana & pineapple juice blended w/ homemade yoghurt

PAWPAW POWER – higher papaya...

pawpaw, banana & orange juice blended w/ homemade yoghurt

BANANA BOOST – boom, boom, boom!

banana, cranberry juice & lime blended w/ homemade yoghurt

HAPPY HOUR – COCKTAILS 12

5PM – 6PM DAILY

Midori Splice

tropical delights of midori, malibu and pineapple juice topped with cream

Raro Sunset

tequila, orange juice, coconut liqueur, grenadine

Aroa Beach

vodka, midori, banana liqueur, lemonade

Golden Sands

blend of vanilla galliano, cointreau, orange juice and pineapple juice topped w/ coconut cream

Blue Lagoon

vodka, blue curacao, lemonade

Sea Breeze

vodka, grapefruit juice, cranberry juice

Cook's Lager Draught

285ml

4

525ml

6

1.5lt jug

15

BEERS, SPIRITS, LIQUEURS

BEERS

The taste of the Cook Islands... 8

Matutu Mai Lager

Matutu Kiva Pale Ale

Standard Beer & Cider 7

Tui

DB Export Gold

Macs Gold

Speights

Victoria Bitter

Lion Red

Steinlager Classic

Isaacs Apple Cider

Isaacs Pear Cider

Premium Beer 8

Heineken

Crown Lager

Steinlager Pure

Premium Beer 9

Corona

Draught Beer (only available @ Captain Andy's Bar)

Cooks Lager, Speights Gold

285ml 5

525ml

8

SPIRITS

Standard 7

Red Storm Vodka

Jim Beam Bourbon

Coruba Rum

Southern Comfort

Gordon's Gin

Bacardi Rum

Jose Tequila

Chantelle Napoleon Brandy

Premium 8

Johnny Walker Red

Bundaberg Rum

Bombay Sapphire Gin

Appleton Estate Rum

Absolut Vodka

Jack Daniel's Bourbon

Premium 9

Chivas Regal

Jameson's Irish Whiskey

Canadian Club

LIQUEURS & APERITIFS

Standard 8

Galliano White

Galliano Yellow

Campari

Pimm's

Premium 9

Malibu

Frangelico

Midori

Cointreau

Drambuie

Kahlua

Tia Maria

Bailey's Irish Cream

Liqueur Coffees 12

Irish Coffee

Mexican Coffee

Jamaican Coffee

WINE

SPARKLING

Jean Pierre Brut	Australia	9	38
Wolf Blass Pink Moscat	Australia	9	38
Lindauer Brut	New Zealand	12	52
Three Ponds Neptune	Australia		46
Alejandro Prosecco	Australia		48
Moët & Chandon Brut Imperial	France		199

WHITE

Giesen Riesling	2016	New Zealand	12	48
a vibrant delicate wine with clean and crisp flavours throughout				
Haha Marlborough Pinot Gris	2016	New Zealand	12	48
floral appeal on the nose, flowing flavours of pear and quince, with a touch of oiliness				
Giesen Marlborough Sauvignon Blanc	2009	New Zealand		46
new, ripe with classic melon/lime flavours. lingering and zingy acidity gives good body and length				
Haha Marlborough Sauvignon Blanc	2016	New Zealand	12	48
flavours of tropical passion fruit, gooseberry and lime zest with a superb fruit richness				
Wither Hills Sauvignon Blanc	2015	New Zealand		54
vibrant ripe citrus, kaffir lime leaves, fresh coriander and hints of tropical guava				
Coldridge Estate Chardonnay	2013	Australia	9	38
St Clair Unwooded Chardonnay	2013	New Zealand		48
elegant and refreshing with delicious stone fruit and citrus flavours, and a creamy texture and lingering full finish				

WINE...

ROSÉ

Jacobs Creek "Cool Harvest" Rosé	2016	Australia	12	48
fresh flavours of summer strawberries with a soft and delicate creaminess in the background				

RED

Longridge Pinot Noir	2017	Australia	12	48
this approachable pinot noir displays rich, ripe berry fruits with fine tannins				
Oyster Bay Pinot Noir	2009	New Zealand		64
an elegant cool climate pinot noir at its best. fragrant, soft and flavourful with aromas of ripe cherries, plums and gentle sweet fruit tannins to provide serious structure and length				
McGuigan's Black Label Merlot	2010	Australia	9	38
rich, firm palate with hints of chocolate, berries, herbal spice, earthy notes and cedar overtones				
Taylor's Estate Cabernet Sauvignon	2005	Australia		46
crisp, clean, slightly citrusy and packed with herbs and tropical fruits				
George Wyndam Bin 444 Cab Sav	2014	Australia	12	48
rich and generous flavours of ripe blackcurrant, red berry fruits and plums, enhanced by the subtle use of french oak				
Arrogant Frog Cab Sav Merlot		France		38
this wine displays elegant aromas of plums, red berries and spices, finishing with vanilla notes, commonly matched with bbq, roast meats, pasta and cheese or chocolate				
Coldridge Estate Shiraz	2015	Australia	9	38
a subtle and well-balanced wine with classic red berry fruits, combined with subtle oak				
Penfold's Koonunga Hill Shiraz	2014	Australia		56
opulent red shiraz fruits are beautifully captured in this vibrant multi region blend. subtle oak, balanced acidity and fine tannins frame an impressive palate				

NON ALCOHOLIC

Soft Drinks 4

Coke	Diet Coke	Sprite
Dry Ginger Ale		

Cans and Bottles 5

Coke	Diet Coke	Sprite
L&P	Fanta	Lift
Tonic Water	Soda Water	Lemon, Lime & Bitters
Dry Ginger Ale	Ginger Beer	

Water

600ml bottle	4
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1.5ltr bottle	7
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Fruit Juices 5

Orange	Pineapple	Apple
Cranberry	Tomato	

Milkshakes 6

Chocolate	Caramel	Strawberry
Lime	Banana	Coconut
Passionfruit		

Coffee 5

Flat White	Cappuccino	Short Black
Long Black	Macchiato	Café Latte
Vienna	Americano	Hot Chocolate

Tea 5

English Breakfast	Earl Grey	Lemon
Chamomile	Green Tea	

