

THE RAROTONGAN  
BEACH RESORT & LAGOONARIUM

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# RESTAURANT & BAR MENU

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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](mailto:info@rarotongan.co.ck)

# CATERING

- Please contact our Food & Beverage Manager or Restaurant Manager on 8021, or email: [fb.manager@rarotongan.co.ck](mailto:fb.manager@rarotongan.co.ck) or [groups01@rarotongan.co.ck](mailto: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

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Available 7am – 10am

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

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## SNACKS

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

## BURGERS & BUNS

### Served w/ Fries & Ketchup

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

# ALL DAY MENU...

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## PIZZA

**Add French Fries and Garlic Bread with your Pizza – 10**

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

## CLASSICS & SALADS

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

# ALL DAY MENU...

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## SMALL PLATES

<b>Captain Andy's Seafood Chowder</b>	16
big game fish, prawn, calamari, mussels & garlic bread	
<b>Cajun Spiced Calamari</b>	16
lime aioli	
<b>Coconut Crumbed Prawns</b>	16
spiced egg plant mayonnaise	
<b>Chicken Wings</b>	16
'rarotongan fried chicken' wings, spicy tropical bbq sauce	
<b>Game Fish "Ika Mata" &amp; Island Fries (gf, df)</b>	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**

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

# ALL DAY MENU...

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## SIDES

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

## DESSERTS

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

# KIDS 'GONE TROPPO' MEALS

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## 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

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## 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

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Available 5.30pm – 9pm

Available as Room Service

## MONDAY

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

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## TUESDAY

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

# CHEF'S DINNER SPECIALS...

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Available 5.30pm – 9pm

Available as Room Service

## WEDNESDAY

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

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## THURSDAY

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

# CHEF'S DINNER SPECIALS...

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Available 5.30pm – 9pm

Available as Room Service

## FRIDAY

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

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## SATURDAY

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

# CHEF'S DINNER SPECIALS...

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Available 5.30pm – 9pm  
Available as room service

## SUNDAY

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



# PLATTERS FOR TWO

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**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

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**\$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

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**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:

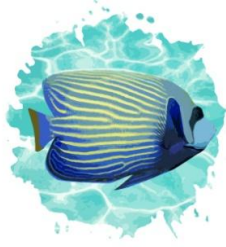
- french fries, aioli
- island fries, pawpaw salsa, sweet chilli mayo
- garden salad, balsamic vinaigrette
- steamed seasonal vegetables
- steamed basmati rice
- garlic bread

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

**30**







THE RAROTONGAN  
BEACH RESORT & LAGOONARIUM

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# BEVERAGE MENU

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SANCTUARY RAROTONGA  
ON THE BEACH

# COCKTAILS & MOCKTAILS

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## 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...

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## 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

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## 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

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## 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

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## 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...

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## ROSÉ

<b>Jacobs Creek “Cool Harvest” Rosé</b>	<b>2016</b>	<b>Australia</b>	<b>12</b>	<b>48</b>
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fresh flavours of summer strawberries with a soft and delicate creaminess in the background

## RED

<b>Longridge Pinot Noir</b>	<b>2017</b>	<b>Australia</b>	<b>12</b>	<b>48</b>
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this approachable pinot noir displays rich, ripe berry fruits with fine tannins

<b>Oyster Bay Pinot Noir</b>	<b>2009</b>	<b>New Zealand</b>		<b>64</b>
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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

<b>McGuigan’s Black Label Merlot</b>	<b>2010</b>	<b>Australia</b>	<b>9</b>	<b>38</b>
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rich, firm palate with hints of chocolate, berries, herbal spice, earthy notes and cedar overtones

<b>Taylor’s Estate Cabernet Sauvignon</b>	<b>2005</b>	<b>Australia</b>		<b>46</b>
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crisp, clean, slightly citrusy and packed with herbs and tropical fruits

<b>George Wyndam Bin 444 Cab Sav</b>	<b>2014</b>	<b>Australia</b>	<b>12</b>	<b>48</b>
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rich and generous flavours of ripe blackcurrant, red berry fruits and plums, enhanced by the subtle use of french oak

<b>Arrogant Frog Cab Sav Merlot</b>		<b>France</b>		<b>38</b>
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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

<b>Coldridge Estate Shiraz</b>	<b>2015</b>	<b>Australia</b>	<b>9</b>	<b>38</b>
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a subtle and well-balanced wine with classic red berry fruits, combined with subtle oak

<b>Penfold’s Koonunga Hill Shiraz</b>	<b>2014</b>	<b>Australia</b>		<b>56</b>
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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

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<b>Soft Drinks</b>			<b>4</b>
Coke	Diet Coke	Sprite	
Dry Ginger Ale			
<b>Cans and Bottles</b>			<b>5</b>
Coke	Diet Coke	Sprite	
L&P	Fanta	Lift	
Tonic Water	Soda Water	Lemon, Lime & Bitters	
Dry Ginger Ale	Ginger Beer		
<b>Water</b>			
600ml bottle			<b>4</b>
1.5ltr bottle			<b>7</b>
<b>Fruit Juices</b>			<b>5</b>
Orange	Pineapple	Apple	
Cranberry	Tomato		
<b>Milkshakes</b>			<b>6</b>
Chocolate	Caramel	Strawberry	
Lime	Banana	Coconut	
Passionfruit			
<b>Coffee</b>			<b>5</b>
Flat White	Cappuccino	Short Black	
Long Black	Macchiato	Café Latte	
Vienna	Americano	Hot Chocolate	
<b>Tea</b>			<b>5</b>
English Breakfast	Earl Grey	Lemon	
Chamomile	Green Tea		

