



DINNER MENU FROM 5.30pm

STARTERS	Garlic Bread	\$6.50
	Slow Roast Pork ribs, mild spicy glaze	\$16.50
	Oysters au Natural 1/2doz	\$25.00
	Seafood Chowder <i>fresh fish, shrimps, mussels and squid (gf except bread roll)</i>	\$14.50
	Ika Mata <i>Island-style marinated fish in lemon and freshly made coconut cream</i>	\$17.50
	Sashimi, wasabi, sushi rice, seaweed, soya ginger dressing (gf)	\$22.50
	Tuna Tataki, oyster tempura, wasabi mayo,	\$25.50
	Tempura Prawns <i>Vietnamese dipping sauce</i>	\$22.50
	Fresh Coconut Crumbed Brie with <i>mango sauce and raspberry balsamic cream</i>	\$17.50
	Eggplant Stack with <i>courgettes, rukau, cream cheese, bell pepper, tomato, mushroom, balsamic cream (v) (gf) (Vegan – tofu can replace cream cheese)</i>	\$19.50
	Shrimp and Pawpaw salad with mild curry mayo	\$22.50
SALADS	Haloumi Salad <i>beetroot, cashew nuts, pineapple, dukkah & honey dressing (gf) (v)</i>	\$21.50
	Greek Salad <i>tomato, cucumber, black olives, lettuce, feta & red onion (gf) (v)</i>	\$19.50
	Addition of grilled fish of the day to above salads (gf)	\$11.50
SIDES	Vegetables of the day (gf) (v)	\$9.50
	French fries (gf)	\$7.00
	Steamed rice (gf)	\$4.50
	Garden Salad (gf) (v)	\$8.50

(gf) – gluten free (v) = vegetarian

Vegan Meals available on request with reasonable notice

Other Special Allergies & Diets : please advise well in advance of reservation



DINNER SPECIALS MENU

FROM 5.30pm

PASTA	Fettucine with Chicken, tomato, basil, white wine & chilli	Starter Size:\$16.50 Main Size:\$22.50
	Fettuccini with Prawns, tomato, basil, white wine & chilli	Starter Size:\$17.50 Main Size:\$26.50
	Island Vegetable Lasagne roast pumpkin, taro leaves, mushroom, tomatoes, basil, parmesan served with garden salad (v)	\$24.50
MAINS	Herb-Crumbed or Beer Battered Fish of the Day home-cut fries, salad, tartar sauce	\$29.50
	Seared Blackened Tuna, kuru chips ,spiced rukau, fresh greens, wasabi mayo <u>OR</u> Pawpaw salsa (gf)	\$32.50
	Seared Venison, with fresh green vegetables, cauliflower puree & berry & balsamic jus	\$31.50
	Poached Daily Catch in white wine with ginger, coconut lime sauce, basil pesto & turmeric risotto	\$32.50
	Slow Baked Lamb Shank in red wine, tomato, herb sauce served with mashed potatoes and peas (gf)	\$29.50
	Seafood Platter (serves 2) Ika mata, sashimi, shrimp pawpaw salad, salt and pepper squid, tempura prawns, thai fish cake, scallops mornay, oysters natural, fish curry and rice	\$85.00
	Pork Belly Greek-Style stuffed with bacon, bell pepper, tomato, feta cheese with potato gratin, pea puree, balsamic cabbage (gf)	\$31.50
	Ribeye Steak with home-cut fries and steamed vegetables Choice or mushroom sauce, peppercorn sauce or garlic butter (gf)	\$34.50
	Tamarind House style Fish Curry with garlic, chillies, cumin, ginger served with rice and sambals (gf)	\$27.50
	Beef Tenderloin [cooked medium rare only] Potato & pumpkin mash, carrot puree, fresh vegetables & a roast garlic & red wine jus(gf)	\$38.00
	Baked Chicken Breast Spinach, blue cheese, portobello mushroom, cheddar, fresh green, and carrot puree	\$29.50

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All Prices include 15% VAT