

\$65 per head

Starters

Bruschetta basil tomato garlic & olive oil

Ika Mata Island-style marinated fish in lemon and freshly made coconut cream

Tempura Prawns wasabi mayonnaise

Eggplant Stack rukau, cream cheese, bell pepper, tomato, mushroom, courgette, balsamic cream (v) (gf) (Vegan – tofu can replace cream cheese)

Mains

Island Vegetable Lasagne roast pumpkin, taro leaves, mushroom, tomatoes, basil, parmesan served garden salad (v)

Seared Blackened Yellow Fin Tuna, kuru chips, spiced rukau, wasabi mayo OR Pawpaw salsa (gf)

Ribeye Steak home-cut potato fries or French fries and garden salad, choice or mushroom sauce, peppercorn sauce or garlic butter (gf)

Slow Baked Lamb Shank in red wine, tomato, herb sauce served mashed potatoes, peas (gf)

Desserts

Fresh Fruit Salad ice Cream

Vanilla Crème Brule

Sticky Lime Toffee Pudding caramel sauce

Baileys & White Chocolate Cheesecake

\$70 per head

Starters

Shrimp and Pawpaw salad mild curry mayo

Ika Mata Island-style marinated fish in lemon and freshly made coconut cream

Sashimi wasabi, seaweed, soya ginger dressing (gf)

Eggplant Stack rukau, cream cheese, bell pepper, tomato, mushroom, courgette, balsamic cream (v) (gf) (Vegan – tofu can replace cream cheese)

Mains

Island Vegetable Lasagne roast pumpkin, taro leaves, mushroom, tomatoes, basil, parmesan served garden salad (v)

Seared Blackened Yellow Fin Tuna, kuru chips, spiced rukau, wasabi mayo OR Pawpaw salsa (gf)

Ribeye Steak home-cut potato fries or French fries and garden salad, choice or mushroom sauce, peppercorn sauce or garlic butter (gf)

Beef Tenderloin [cooked medium rare only]

Potato & pumpkin mash, carrot puree, fresh greens & a roast garlic & red wine jus(gf)

Desserts

Fresh Fruit Salad ice Cream

Vanilla Crème Brule

Pavlova tropical fruit, berry sauce and ice cream

Baileys & White Chocolate Cheesecake

\$85 per head

Starters

Shrimp and Pawpaw salad mild curry mayo

Ika Mata Island-style marinated fish in lemon and freshly made coconut cream

Sashimi wasabi, seaweed, soya ginger dressing (gf)

Eggplant Stack rukau, cream cheese, bell pepper, tomato, mushroom, courgette, balsamic cream (v) (gf) (Vegan – tofu can replace cream cheese)

Tempura Prawns wasabi mayonnaise

Mains

Haloumi Salad salad greens, beetroot, dukkah, cashew nuts (gf) (v)

Island Vegetable Lasagne roast pumpkin, taro leaves, mushroom, tomatoes, basil, parmesan served garden salad (v)

Seared Blackened Yellow Fin Tuna, kuru chips, spiced rukau, wasabi mayo OR Pawpaw salsa (gf)

Ribeye Steak home-cut potato fries or French fries and garden salad, choice or mushroom sauce, peppercorn sauce or garlic butter (gf)

Beef Tenderloin [cooked medium rare only]

Potato & pumpkin mash, carrot puree, fresh greens & a roast garlic & red wine jus(gf)

Desserts

Lemon Cake with ice cream

Sticky Lime Toffee pudding

Vanilla Crème Brule

Pavlova tropical fruit, berry sauce and ice cream

Baileys & White Chocolate Cheesecake

CHEF'S CHOICE

2 Course Menu \$55.00 per person

(Choose either: Starters & Mains or Mains & Dessert)

Starters

Ika Mata

Island-style marinated fish in lemon and freshly made coconut cream

Eggplant Stack

rukau, cream cheese, bell pepper, tomato, mushroom, courgette, balsamic cream (v) (gf) (Vegan – tofu can replace cream cheese)

Mains

Ribeye Steak home-cut potato fries or French fries and garden salad, choice or mushroom sauce, peppercorn sauce or garlic butter (gf)

Catch of the Day *poached fish in white wine with ginger lime coconut sauce, basil pesto & tumeric risotto, fresh greens*

Desserts

Baileys & White Chocolate Cheesecake

Sticky Lime Toffee Pudding caramel sauce

CHEF'S CHOICE

2 Course Menu \$35.00 per person

(Choose either: Starters & Mains or Mains & Dessert)

Starters

Ika Mata

Island-style marinated fish in lemon and freshly made coconut cream

Fresh Coconut Crumbed Brie

mango sauce and raspberry balsamic cream

Mains

Herb-Crumbed or Beer Battered Fish

of the Day, home cut fries, salad, tartar sauce

Slow Baked Lamb Shank

in red wine, tomato, herb sauce served mashed potatoes, peas (gf)

Desserts

Fresh Fruit Salad ice Cream

Sticky Lime Toffee Pudding caramel sauce