



SOFT DRINKS, JUICE, BEERS

SOFT DRINKS

Coca Cola, Diet Coke, Ginger Ale, Soda Water Sprite, Tonic Water,	\$5.00
Ginger Beer	\$7.50
Small Bottle Still Water Purified	\$4.00
Large Bottle Still Water Purified	\$7.00
Small Sparkling Mineral Water	\$6.00
Large Sparkling Mineral Water	\$11.50

JUICE

Cranberry, Orange, Pineapple, Tomato, Apple	\$5.50
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BEERS

Rarotonga	Matutu Ale	\$7.50
	Matutu Lager	\$7.50
Australia	Pure Blonde	\$7.50
	Victoria Bitter	\$6.50
New Zealand	Ice Lager	\$6.50
	Lion Red	\$6.50
	Speights Old Dark	\$6.50
	Speights Gold	\$6.50
	Steinlager	\$6.50
	Steinlager Pure	\$8.50
	Tui	\$6.50
	DB Export Gold	\$6.50
Mexico	Corona	\$7.50
Holland	Heineken	\$6.50
Italy	Peroni	\$6.50
Japan	Kirin	\$7.50

MIXED DRINKS

Cognac	\$20.00
Sherry, Port	\$9.50 - \$12.50
Premium Bourbon	\$9.50
Standard Spirits	\$8.00
Premium Spirits / Liqueurs	\$9.50
Chivas Regal, Jameson	\$12.50
Glen Fiddich (Single Malt)	\$13.50

All Prices include 15% VAT



LUNCH MENU FROM 11.30am – 2pm

STARTERS

Garlic Bread	\$8.50
Bruschetta <i>basil tomato garlic & olive oil</i>	\$14.00
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
Shrimp and pawpaw <i>salad with a curry mayonnaise</i>	\$24.50
Oysters <i>au natural fresh lemon, balsamic vinegar</i>	\$5.00 ea
Sashimi <i>wasabi, seaweed, soya ginger dressing (gf)</i>	\$25.50

SALADS

Greek Salad <i>tomato, cucumber, black olives, lettuce, feta & red onion (gf) (v)</i>	\$22.50
Haloumi salad <i>salad greens, beetroot, dukah, cashew nuts(gf)(v)</i>	\$22.50

PASTA

Fettucine <i>basil pesto, home-made pasta, parmesan and garden salad</i>	\$23.50
Fettucine Puttanesca , <i>home-made pasta, tomato, garlic, black olives, anchovy, capers garden salad (add prawn \$28.50)</i>	\$25.50
Island Vegetable Lasagne <i>roast pumpkin, taro leaves, mushroom, tomatoes, basil, parmesan served garden salad (v)</i>	\$22.50

SANDWICH

Panko Crumbed fish <i>fillet sandwich with spiced mayonnaise in Turkish Bread</i>	\$17.50
Add a fried egg	\$20.50

MAINS

Omelette <i>cheese, tomato, mushroom & basil served salad</i>	\$22.50
Herb-Crumbed or beer batter fish , <i>fries, tartar sauce and salad</i>	\$26.50
Catch of the Day <i>(please ask your waiter)</i>	\$32.50
Tamarind House style Fish Curry <i>garlic, chillies, cumin, ginger served rice and sambals (gf)</i>	\$26.50
Slow Baked Lamb Shank <i>in red wine, tomato, herb sauce served mashed potatoes, peas & pumpkin(gf)</i>	\$28.00
Ribeye Steak <i>mushroom sauce fries and salad(gf)</i>	\$36.50

Sides

French fries (gf)	\$8.00
Steamed rice (gf)	\$4.50
Garden Salad f) (v)	\$8.50
Breadfruit Chips (gf)	\$8.50

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DINNER MENU FROM 5.30pm

STARTERS

Garlic Bread	\$8.50
Oysters Natural fresh lemon, Balsamic vinegar	\$5.00 ea
Bruschetta basil tomato garlic & olive oil	\$14.00
Seafood Chowder fresh fish, shrimps, mussels and squid (gf except bread roll)	\$15.50
Sashimi wasabi, seaweed, soya ginger dressing (gf)	\$25.50
Ika Mata Island-style marinated fish in lemon and freshly made coconut cream	\$19.50
Tempura Prawns wasabi mayonnaise	\$25.50
Fresh Coconut Crumbed Brie mango sauce and raspberry balsamic cream	\$19.50
Eggplant Stack rukau, cream cheese, bell pepper, tomato, mushroom, courgette Balsamic cream (v) (gf) (Vegan – tofu can replace cream cheese)	\$21.50
Shrimp and Pawpaw salad mild curry mayo	\$25.50

SALADS

Haloumi Salad salad greens, beetroot, dukkah, cashew nuts (gf) (v)	\$25.50
Greek Salad tomato, cucumber, black olives, lettuce, feta & red onion (gf) (v)	\$25.50
Addition of grilled fish of the day to above salads (gf)	\$13.50

PASTA (Home-made pasta)

Fettuccine basil pesto, parmesan garden salad	\$24.50
Fettuccine Prawns , tomato, basil, parmesan, white wine & chilli garden salad	\$29.50
Fettuccine Puttanesca , tomato, garlic, black olives, anchovy, capers garden salad	\$28.50
Island Vegetable Lasagne roast pumpkin, taro leaves, mushroom, tomatoes, basil, parmesan served garden salad (v)	\$25.50

SEAFOOD MAINS

Herb-Crumbed or Beer Battered Fish of the Day , home cut fries, salad, tartar sauce	\$29.50
Seared Blackened Yellow Fin Tuna , kuru chips, spiced rukau, wasabi mayo OR Pawpaw salsa (gf)	\$37.50
Catch of the Day poached fish in white wine with ginger lime coconut sauce, basil pesto & tumeric risotto, fresh greens	\$37.50
Seafood Platter (serves 2) Ika mata, oysters, shrimp pawpaw salad, crumbed squid, tempura prawns, crumbed fish, coconut steamed mussels, sashimi, fish curry and rice	\$98.00

MAINS

Pork Belly Greek style stuffed bell pepper, tomato, feta cheese, balsamic red cabbage, pea puree, potato kumara mash	\$36.50
Ribeye Steak home-cut potato fries or French fries and garden salad	\$38.50
Choice of mushroom sauce, peppercorn sauce or garlic butter (gf)	
Tamarind House style Fish Curry garlic, chillies, cumin, ginger served rice and sambals (gf)	\$29.50
Beef Tenderloin [cooked medium rare only]	\$39.50
Potato & pumpkin mash, carrot puree, fresh greens & a roast garlic & red wine jus(gf)	
Slow Baked Lamb Shank in red wine, tomato, herb sauce served mashed potatoes, peas (gf)	\$29.50

SIDES

Vegetables of the day (gf) (v)	\$11.50
French fries (gf)	\$8.00
Breadfruit Chips (gf)	\$8.50
Steamed rice (gf)	\$5.00
Garden Salad (gf) (v)	\$9.50

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DESSERTS

Vanilla Ice Cream chocolate sauce	\$8.50
Fresh Fruit Salad ice Cream	\$9.50
Vanilla Crème Brule	\$13.50
Tropical Lemon Cake lemon sauce	\$13.50
Sticky Lime Toffee Pudding caramel sauce	\$13.50
Baileys & White Chocolate Cheesecake	\$15.50
Pavlova tropical fruit, berry sauce and ice cream	\$15.50
Chocolate Dessert of the Day – please ask your waiter	\$14.50
Peanut Butter Cream Pie and ice cream	\$13.50

DESSERT COCKTAILS

Iced Brandy Alexander: Vanilla ice cream blended, brandy and crème de cacao	\$16.50
Calendar Girl: Kahlua, Baileys, Brandy, Frangelico & Crème de Cacao	\$16.50
Chocolate Fantasy: Vanilla ice cream blended chocolate, Frangelico, rum & Malibu	\$16.50
Caribbean Iced Coffee Deluxe: Vanilla ice cream blended espresso coffee, Coruba rum, Kahlua, butterscotch liqueur	\$16.50

NON ALCOHOL COCKTAIL

Iced Mocha Vanilla ice cream blended espresso coffee and chocolate	\$11.50
Iced Coffee Vanilla ice cream blended espresso coffee	\$9.50

DESSERT WINE & PORT

St.Claire Noble Riesling Godfrey's creek (375ml) New Zealand	Glass \$10.00 Bottle \$37.50
Villa Maria Late Harvest Riesling (375ml) New Zealand	Bottle \$52.00
Penfolds Port : Australia	Glass \$8.50
Galway Pipe	Glass \$12.00

BRANDY/COGNAC	Brandy: \$10.00	Hennessy Cognac: \$20.00
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COFFEE

Long Black, Espresso	\$4.00
Flat White, Latte	\$4.50
TEAS: Selection of teas	\$4.00

SPECIAL COFFEE

Irish Coffee Jameson Irish Whisky	\$14.50
Calypso Coffee Tia Maria,	\$14.50
Zulu Coffee Sambuca & Grand Marnier	\$14.50
Italian Coffee Galliano	\$14.50
Nutty Mutt Frangelico & Galliano	\$14.50
Monks Habit Coffee, Frangelico & Baileys	\$14.50
Café Gates Coffee, Tia Maria, Grand Marnier & Crème de cacao	\$16.50

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WHITE WINE MENU

SPARKLING

	COUNTRY	BOTTLE	GLASS
House Sparkling		\$39.50	\$9.00
Wolfblass Red label Pink Muscato	Australia	\$27.50	\$7.00
Te Hana Brut Cuvee 200ml	New Zealand	\$15.00	
Lindauer Brut 200ml	New Zealand	\$15.00	
Oyster Bay Brut	New Zealand	\$48.50	
Nautilus NV Brut	New Zealand	\$50.00	
Forrest Brigid Vintage Brut	New Zealand	\$88.00	
Moet & Chandon Brut Imperial (375ml)	France	\$59.00	
Moet & Chandon Brut Imperial	France	\$125.00	
Veuve Clicquot Champagne (375ml)	France	\$59.00	
Veuve Clicquot Champagne	France	\$140.00	
Maison Sparkling Grape Juice (Non-Alcoholic)		\$17.50	

SAUVIGNON BLANC

	COUNTRY	BOTTLE	GLASS
House Sauvignon Blanc	New Zealand	\$39.50	\$9.00
Villa Maria PB Sauvignon Blanc	New Zealand	\$43.00	\$10.00
Lawson's Dry Hills Sauvignon Blanc	New Zealand	\$47.50	
Tohu Sauvignon Blanc	New Zealand	\$48.50	
Oyster Bay Sauvignon Blanc	New Zealand	\$49.50	\$12.00
Atarangi Martinborough 2015	New Zealand	\$52.50	

CHARDONNAY

	COUNTRY	BOTTLE	GLASS
House Chardonnay	New Zealand	\$39.50	\$9.00
Lawson's Unwooded Chardonnay	New Zealand	\$43.50	
Oyster Bay Chardonnay	New Zealand	\$48.50	\$12.00
Jules Taylor Chardonnay	New Zealand	\$48.50	
Tohu Chardonnay	New Zealand	\$48.50	
Craggy Range Gimblett Gravels 2014	New Zealand	\$63.00	

PINOT GRIS

	COUNTRY	BOTTLE	GLASS
House Pinot Gris	New Zealand	\$42.50	\$9.50
er Hills Pinot Gris	New Zealand	\$44.50	
Jules Tylor Pinot Gris	New Zealand	\$44.50	
Lawson's Dry Hills Pinot Gris	New Zealand	\$46.50	
Atarangi Martinborough Lismore 2015	New Zealand	\$59.00	

RIESLING

	COUNTRY	BOTTLE	GLASS
House Riesling	New Zealand	\$39.50	\$9.00
Lawson's Dry Hills Riesling	New Zealand	\$45.50	

GEWURZTRAMINER

	COUNTRY	BOTTLE	GLASS
Lawson's Dry Hills Gewurztraminer 2013	New Zealand	\$47.50	\$12.00

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RED WINE MENU

MERLOT & CABERNET MERLOT BLENDS

	COUNTRY	BOTTLE	GLASS
House Merlot	Australia	\$39.50	\$9.50
Villa Maria PB Merlot Cab Sav	New Zealand	\$46.50	
Wolf Blass Yellow Label Cab Sav	Australia	\$49.50	\$12.00
Oyster Bay Merlo	New Zealand	\$49.50	

PINOT NOIR

	COUNTRY	BOTTLE	GLASS
House Pinot Noir	New Zealand	\$39.50	\$9.50
Mud House Pinot Noir	New Zealand	\$49.50	
The Ned Malborough Pinot Noir	New Zealand	\$55.00	
Montes Alpha Pinot Noir	Chile	\$59.50	
Mount Difficulty Pinot Noir	New Zealand	\$59.50	
Elephant Hills Central Otago 2014	New Zealand	\$61.00	
Mount Michael Pinot Noir	New Zealand	\$66.00	

SHIRAZ

	COUNTRY	BOTTLE	GLASS
House Shiraz	Australia	\$39.50	\$9.50
Trinity Hills Syrah	New Zealand	\$53.50	
SOHO Valentina Syrah	New Zealand	\$65.00	

CARMENERE

Montes Purple Angel Carmenère	Chile	\$95.00	
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TEMPRANILLO

Trinity Hills Gimlett Carmenere	New Zealand	\$68.50	
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ROSE WINES

	COUNTRY	BOTTLE	GLASS
House Rose	Australia	\$39.50	\$9.00
Lawson's Dry Hills Rose	New Zealand	\$45.50	
Craggy Range Gimblett Gravels Rose 2015	New Zealand	\$59.00	

DESSERT WINES

	COUNTRY	BOTTLE	GLASS
Lake Chalice Late Harvest Riesling(375ml)	New Zealand	\$39.50	\$10.00
Brown Brother Muscat (375ml)	New Zealand	\$39.50	\$10.50
Villa Maria Late Harvest Riesling (375ml)	New Zealand	\$52.00	