



LUNCH MENU FROM 11.30am – 2pm

	Seafood Chowder <i>fresh fish, shrimps, mussels and squid (gf except bread roll)</i>	\$13.50
	Ika Mata <i>Island-style marinated fish in lemon and freshly made coconut cream</i>	\$17.50
	Sashimi <i>wasabi sushi rice, seaweed, soya ginger dressing (gf)</i>	\$21.50
	Shrimp and pawpaw salad with a curry mayo	\$22.50
	Oysters <i>au natural with fresh lemon</i>	\$25.00
SALADS	Salad Nicoise <i>seared tuna with olives, greens, tomato, potato, egg</i>	\$24.50
	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
PASTA	Fettucine with Chicken, <i>tomato, basil, white wine & chilli</i>	Starter Size:\$15.50 Main Size:\$23.50
	Fettucine with Prawns, <i>tomato, basil, white wine & chilli</i>	Starter Size:\$16.50 Main Size:\$26.50
	Island Vegetable Lasagne <i>roast pumpkin, taro leaves, mushroom, tomatoes, basil, parmesan served with garden salad (v)</i>	\$22.50
SANDWICH	Fresh Fish Sandwich	
	Panko Crumbed fish fillet with spiced mayonnaise in Turkish Bread	\$16.50
	Add a fried egg	\$19.50
MAINS	Omelette <i>with cheese, tomato, mushroom & basil served with salad</i>	\$19.50
	Herb-Crumbed or beer batter fish, fries, tartar sauce and salad	\$26.50
	Seared Blackened Tuna, <i>kuru chips, spiced rukau, salad, wasabi mayonnaise or pawpaw salsa (gf)</i>	\$29.50
	Poached COD, <i>basil pesto & tumeric risotto, ginger coconut lime sauce and salad(gf)</i>	\$29.50
	Slow Baked Lamb Shank <i>in red wine, tomato, herb sauce served with mashed potatoes and peas (gf)</i>	\$26.50
	Ribeye Steak <i>with mushroom sauce fries and salad(gf)</i>	\$32.50
	Tamarind House style Fish Curry with garlic, chillies, cumin, ginger served with rice and sambals (gf)	\$25.50
	Sides	
	French fries (gf)	\$7.00
	Steamed rice (gf)	\$4.50
	Garden Salad f) (v)	\$8.50