

THE BOAT SHED

Bar & Grill

Seafood....

Ikamata \$16.50

Traditional local fish marinated in fresh lime juice, mixed with fresh garden herbs & vegetables. Served in coconut sauce with crispy salad & local chips.

Fisherman's Seafood Soup \$17.00

The chef's seafood soup of the day with prawns, half shell green mussels & fish.

Mussel Pasta \$18.00

Pasta & NZ green mussels cooked with five spices, topped with cheese & served with garlic bread.... Your choice of Hot, Mild or light spices.

Fish & Chips \$21.50

Local ocean fish in a light herb batter served with salad & potato chips.

Gulai Udang Panggang \$27.00

An authentic Malayan delicacy of grilled prawn, finished in a mild spicy coconut stew, served with Nasi Goreng Kampung fried rice.

The Boat Shed Coconut Baked Prawns \$28.00

Delicately seared prawns, cooked in a young coconut with rice & oriental sauce.

Aitutaki Snapper (Single serve) \$26.00

A whole Aitutaki snapper seasoned & baked asian style served with stirfry vegetables & rice.

(Double serve) \$50.00

Seafood Platter for two \$85.00

While having a French garlic bun the chefs will prepare carefully selected seafood and present them on a platter for two. Served with salad & rice.

Please note there is a preparation time of 30 minutes for this dish.

Grills.....

Fresh Fish Of The Day (check with the waitress) \$28.00

Pan seared fillet of local ocean fish with a creamy garlic sauce.

Swordfish \$28.00

Swordfish steak with a coconut & watercress sauce.

Grills served with a choice of.....

Rice or French fries or Creamy mashed potatoes

with.....

Stir-fry vegetables or a Bowl of salad