

Breads

Mixed Bread Platter

Warmed and toasted bread selection with a trio of dips and spreads \$16

Garlic Bread Basket

Toasted garlic french bread \$10

Entrées

Koromiri Scallops Gratin

Seared scallops, oven baked with rukau and kikorangi blue cheese cream sauce and dipping toasts \$19

Pacific Tuna Tartare

Chilli-Hoisin marinated tuna, toasted sesame seeds, baby greens pickled pink ginger and light water crackers \$17

King Prawn Cocktail

Chilled king prawns, local lettuce and limes spiced cocktail dressing \$18

Pacific Oysters Natural

Half dozen served in the shell, tomato relish, baby greens, honey and lime dressing \$19

Pacific Oysters Kilpatrick

Half shell pacific oysters grilled with honey bacon worcestershire sauce \$20

Teriyaki Beef Kebab

Teriyaki marinated fillet steak kebab, char-grilled vegetable fried rice \$17

Baked Camembert

Camembert cheese filled with cranberries, wrapped in filo pastry black plum and apricot coulis \$18

Classic Caesar Salad

Cos lettuce, poached egg, crispy bacon, garlic croutons, anchovies ceasar dressing **Entrée** \$18 **Main** \$26

Asian Platter

Crispy spring rolls, tempura king prawns and prawn twisters sweet thai chilli, honey, soy and ginger dipping sauce \$17

Mains

Vaine Manea

Lime and soy char- grilled game fish, toasted sesame seeds garden salad, grilled banana and spicy fruit salsa \$32

King Solomon Prawns

Pernod and dill sautéed tiger prawns, salad greens paw paw, orange and cardamom syrup \$37

Baked Wahoo Steak

Fresh wahoo steak oven baked in a red curry coconut cream rukau and plantain bananas, sweet potato crisps \$38

King Prawn Scotch Fillet

Aged angus beef topped with garlic king prawns sweet potato mash, crisp salad greens and marinated rock melon \$39

Kikorangi Angus Fillet Steak

Char-grilled to your liking topped with blue cheese roasted garlic mash and steamed asparagus \$39

Fijian Seafood Curry

Selected seafood, coconut cream curry, steamed rice pappadum, garlic naan bread and salad garnish \$37

Red Lamb and Potato Curry

braised New Zealand lamb and potatoes in rich coconut tomato curry steamed rice, naan bread and selected chutneys \$37

Pacific Pork Ossobuco

Braised pork shank, coconut scented kumara mash, rukau hollandaise and balsamic reduction \$35

Glazed Lamb Rack

Teriyaki and balsamic glazed NZ lamb rack shiitake risotto, steamed asparagus, cucumber and mint riata \$38

Rukau Chicken Cordon Bleu

Chicken breast filled with rukau and cream cheese wrapped in parma ham, mushroom risotto and asparagus hollandaise \$37

Olive and Feta Ravioli

Fresh pasta parcels filled with kalamata olive and danish feta rich fresh tomato and cream sauce, parmesan cheese \$33

Our chefs are more than willing to alter dishes should you have any special requirements