

VAIMA MAINS (KAIKAI)



Catch of the Day **\$28.00**

Fresh Fish fillet, grilled and served with an island-European blend of paw-paw, coriander, lime, sweet chilli salsa, served with potato crouton and vegetables of the day

Orange Glazed Loin of Lamb **\$29.00**

Served with minted potato cake, vegetables of the day and drizzled with a rich orange glaze sauce

Beef Tenderloin with our classic Béarnaise Sauce **\$32.00**

Tenderloin of beef, grilled to your liking with our Béarnaise Sauce, served with local island root vegetables – taro, maniota, kumara & rukau (island spinach) French fries or potatoes

Vaima Island Beef Tenderloin **\$30.00**

Tenderloin of beef, grilled to your liking served with salad garnish, fried egg, potatoes OR fries. Choice of Mushroom or Peppercorn sauce on the side

Chicken Delight **\$28.50**

Succulent crumbed breast of chicken, filled with ham and mozzarella cheese – served with potato mash, kumera and Pumpkin mash and drizzled with a light but rich wine jus

Linguini Pasta **\$24.00**

A creamy rich pasta with smoked chicken, bacon, tomato, red onion, chilli and parmesan

Slow Roast Pork Belly **\$26.50**

Roasted pork & crackling served with our Island root veggies - (taro, maniota, kumera and rukau (spinach) apple sauce, gravy and potatoes

Vaima Yellow Seafood or Fish Curry **\$28.00**

Our signature and very popular dish. Line caught fish, scallops and prawns in a yellow curry sauce served with pickled cucumber, condiments, roti and Jasmine Rice

Tuna Nicoise with Tahitian Lime Aioli **\$28.00**

A classic dish – line caught Tuna with tomatoes, local beans, olives, capers, potatoes & Tahitian Lime Aioli

Vegetarian Pizza **\$22.00**

SIDES

French Fries \$6.00 Garden Salad \$8.00 Local Veggies \$8.00