

## Dinner Menu

### Entrée

#### Eke

Octopus, Beans and Tomato Salad with a coriander and lime dressing \$18.50

#### Kaura

Tempura prawns with a cucumber relish and sweet chilli \$20.00

#### Honey Chicken Surprise

Assorted Vegetables tossed in pesto and honey glazed chicken \$15.90

#### Scallop Momay

Scallops served with rice drizzled in a dill cream sauce \$00.00

### Main Course

#### Flaming Koromiri

Flamed pepper crusted sirloin steak in Jus and brandy cream sauce \$30.00

#### Eke Manea Akari

Baked Octopus on a bed of Rukao (island spinach) cooked in a white wine coconut sauce with parsley taro \$26.00

#### Pork Tenderloin

Broiled Pork Medallions in a port wine with a Red onion confit served with garlic mash and vegetables of the day \$32.00

#### Moa

Rosemary and Ginger roasted Chicken with plum sauce and sesame seeds served with potato & veges of the day \$25.00

#### Puaka Renga

Baked Masala crusted Pork chops served with a tamarind sauce, rice and salad \$28.00

#### Moa Venevene

Tropical Chicken Schnitzel topped with glazed bananas, cheese and a caramel soya sauce served with a light potato mash \$30.00

#### BBQ Pork Ribs

Served with coleslaw and potato of the day \$24.00

#### Surf 'n' Turf

Grilled Beef tenderloin cooked to your liking served with prawns in a momay sauce - includes vegetables and potato \$46.50

#### Parmesan Crusted Fish

Served with kumara (sweet potato mash), Rukau (spinach) and Dill Cream sauce \$26.50

#### Vegetarian Pizza

Assorted seasonal vegetables lightly stirfried & topped with cheese \$24.60

#### Crusted Rack of Lamb

Served with vegetable & potato of the day topped with a int sauce \$31.50

#### Sides

Bread Roll \$2.00

Garlic Focaccia \$7.50

Fries \$6.50

Steamed Vegetables \$8.50

Side Salad \$9.50

