



SEAFOOD PLATTER FOR TWO - 99

available 5:30pm – 9pm

“ika mata” – diced local game fish marinated in lemon juice and coconut cream

“mitiore” - grated coconut & poached prawn

game fish sashimi, honey miso marinade

charred garlic tiger prawns

seared pesto crumb game fish

pan seared scallops, spiced sambal

creamy seafood chowder

coconut panko crumbed deep sea fish goujons

tempura pacific oysters

seafood arancini

garden salad, island slaw, warm breads & dips



ISLAND BBQ PLATTER FOR TWO – 59

(gf*, df*)

available 5:30pm – 9pm

“ika mata” – diced local game fish marinated in lemon juice & coconut cream

banana & tamarind glazed char-grilled chicken

BBQ glazed pork ribs

curried pawpaw salad

garden salad

island fries, sweet chilli mayonnaise

rukau “island spinach” in coconut cream

spiced chili & lime coconut cream sauce



island specialities

v – vegetarian | gf – gluten free | df – dairy free | vg – vegan

* - can be made to special dietary requirement

Prices in New Zealand dollars, inclusive of 15% GST. Payment can be made by room charge, credit card or cash.
Cheques only accepted by prior arrangement. A 15% surcharge applies on all Cook Islands Public Holidays.