





Available 5.30pm – 9pm

MONDAY

Beef Vindaloo	28
yoghurt mint raita, coconut rice, garlic naan, crispy poppadum	
 Pan Seared Tuna Loin with Garlic King Prawns (gf, df)	34
tomato, red onion & pawpaw salsa, coconut rice	
Sticky Date Pudding (v)	12
butterscotch sauce, vanilla ice cream	

TUESDAY

Spaghetti Carbonara	26
smoked bacon, garlic, white wine cream, parmesan	
Greek-style Char-grilled Lamb Loin Salad (gf*)	28
feta, kalamata olives, tzatziki dressing	
 Homemade Tropical Ice Cream Trio (v, vg*)	12
pineapple, pawpaw, coconut	



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.




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WEDNESDAY

Braised Lamb Shank (gf)	29
marinated in red wine and garlic, potato puree, ratatouille, minted tomato jus	
Thai Seafood Curry (df, gf)	32
game fish, prawns, mussels, calamari, crispy shallots, coconut rice	
 Brandy Snap Basket (v)	12
coconut ice cream, passion fruit sauce, toasted coconut threads	

THURSDAY

 Island Style Goat Curry (gf, df*)	26
coconut rice, dahl, crispy poppadum, garlic naan	
Char-grilled Lamb Cutlets	29
garlic & herb roast kumara, wilted island greens, roast red pepper, rosemary jus	
Banana Bread Tiramisu (v)	12
sweet double cream	



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FRIDAY

Spaghetti Amatriciana (gf*, df*, vg*)	24
bacon, chilli, basil, white wine, napoli sauce, parmesan	
 Twice Cooked Pork Belly (gf, df*)	29
crispy maniota, island greens, honey, garlic & soy reduction	
Key Lime Pie (gf, df, vg)	12
coconut ice cream	

SATURDAY

Vegan Pad Thai	22	
add chicken satay skewers & fried egg		28
Slow cooked Osso Buco (gf)	29	
roasted kumara & pumpkin, wilted island greens, pan jus		
 Rarotongan Banana & Vanilla Custard Pudding (v)	12	
double cream, pawpaw coulis		

SUNDAY

Garlic & Thyme Roast Chicken (gf*)	26
seasonal buttered vegetables, roast potatoes & kumara, pan gravy	
Garlic & Rosemary Roast Lamb (gf, df)	29
seasonal buttered vegetables, roast potatoes & kumara, pan gravy	
 Rum & Lime Banana Fritters (v, vg*)	12
coconut ice cream	



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