



VEGETARIAN MENU

Available 11am – 9pm



Island Fries (gf, vg*) 9
taro, kumara, maniotia, green banana, sweet chili mayo & pawpaw salsa

French Fries (vg*) 9
garlic aioli, tomato ketchup

Garlic Bread (gf*) 9
toasted Turkish bread, garlic herb butter, pesto

Melted Cheese Loaded Fries 15
Mexican - guacamole with chipotle salsa (vg*)

Nachos (vg*, gf*) 16
corn chips, refried beans, cheese, sour cream & guacamole

Vegan Cheeseburger (v, vg*, gf*) 26
plant based "meat" patty, vegan cheese, avocado, lettuce, tomato, red onion,
island fries, ketchup
add fried egg 27

Margherita Pizza (vg*) 21
sun dried tomato, basil, garlic, mozzarella
add Olives, Mushroom & Capsicum 23

Vegan Pizza 27
vegan cheese, mushroom, onion, capsicum, olives, oregano,
lemon pawpaw seed pepper



Coconut Noodle Salad (gf, df, vg) 21
fresh julienne coconut noodles, tomato, cucumber, pawpaw, red onion,
coriander, mint, tangy island cream dressing, lemon pawpaw seed pepper
add tofu 24

Thai Noodle Salad (gf, df, vg*) 21
cucumber, capsicum, carrot, coriander, onion, chili, garlic, ginger, glass noodles
add tofu 24



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.



Thai Green Vegetable Curry (v, gf) 22

coconut rice, crispy shallots, seasonal vegetables



Island Style Coconut Curry (vg*) 29

local root vegetables, capsicum, spinach, light coconut curry sauce, garlic naan, coconut rice

Seasonal Vegetables (v, vg*) 9

dukah spiced butter

Tropical Garden Salad (v, vg*) 9

mixed leaves, red onion, capsicum, cucumber, tomato, pineapple, toasted coconut

Coconut Rice & Garlic Butter Naan (v, vg*) 9

Trio of Ice Creams (gf*) 9

coconut, chocolate, strawberry

Fresh Fruit Plate (v, vg, df, gf) 9

passionfruit coulis, fresh chia seed pudding



Passionfruit Cheesecake 12

lime crème, pawpaw coulis

Dark Chocolate Coconut Fudge Brownie (gf) 12

salted caramel, vanilla ice cream



The Rarotongan Sundae (gf*) 18

coconut ice cream, Raro-style donuts, coconut & pineapple curd, passion fruit syrup, fruit salsa, whipped cream

Choco-nutty Sundae (gf*) 18

chocolate ice cream, chocolate truffles, white chocolate, peanut butter sauce, chocolate sponge crumb, chocolate cone, whipped cream

Blue Lagoon Meringue Sundae (gf*) 18

vanilla ice cream, lemon curd, crisp meringue pieces, citrus biscuit crumbs, toasted Italian meringue, whipped cream



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