

**AITUTAKI LAGOON
PRIVATE ISLAND RESORT**

H . M . S . B O U N T Y R E S T A U R A N T & B A R

DINNER MENU

6:00 pm – 9:00 pm

Immerse yourself in the vibrant culinary heritage of the South Pacific. Savour our unique blend of classic island dishes and contemporary cuisine, showcasing succulent seafood, premium meats & the freshest local ingredients.

STARTERS

Islander Antipasto with Chargrilled Turkish Bread (v, vg, gf*, df)	\$22
<i>Macadamia nut creamy coconut hummus, chilli lime avocado dip, extra virgin olive oil & balsamic vinegar. Served with warm chargrilled Turkish bread</i>	
“Ika Mata” Classic Cook Islands Favourite (gf, df*)	\$28
<i>Marinated yellowfin tuna in lime & coconut cream, island fries & chilli panipau salsa</i>	
Yellowfin Tuna Sashimi or Seared Tataki (gf*, df)	\$32
<i>Pickled ginger, wasabi, seaweed salad & Ponzu soy sauce</i>	
Coconut Crumbed Prawns, Mango Dip (gf, df)	\$28
<i>Golden crispy tiger prawns coated in coconut crumbs, served with mango chilli dipping sauce</i>	
Island-Style Chilli & Lemongrass Coconut Mussels (gf*, df*)	\$28
<i>New Zealand green-lipped mussels steamed in a coconut broth with chilli, lemongrass & fresh coriander. Served with butter garlic bread</i>	
Polynesian-Style Baby-Back Pork Ribs (gf*, df*)	\$28
<i>Slow-cooked smoked baby-back ribs glazed in sweet Polynesian BBQ sauce, served with fresh island slaw</i>	
Blue Cheese & Walnuts Salad (v, gf)	\$28
<i>Butter lettuce, cos hearts & baby spinach, triple cream blue cheese, walnut halves, red apple, sultanas, red onion, honey-Dijon cider vinaigrette</i>	

MAIN COURSE

Catch of the Day — Grilled Big Game Fish (gf, df*)	\$38
<i>Fresh local big game fish marinated in ginger, garlic, soy sauce & pineapple juice. Grilled, served with kumara mash, garlic sautéed island greens & tomato mint salsa</i>	
Pan-Seared Pacific Mahi Mahi (gf, df*)	\$44
<i>Wild-caught Pacific mahi mahi, pan-seared with chilli lemon & herb butter, creamy kumara mash, wilted island greens, fresh tomato & coriander salsa, lime wedge</i>	
Premium Angus Eye Fillet (gf*, df*)	\$48
<i>200g premium Angus eye fillet, rich creamy herb mash, sautéed island greens. Your choice of house béarnaise, red wine jus or café de Paris butter</i>	
Add grilled prawns +\$7	
Island Coconut Curry (v, vg*, df)	
<i>Creamy coconut curry seasoned with island spices, fragrant coconut rice & garlic naan bread</i>	
Goat \$38 · Chicken \$32 · Tofu \$32 · Vegetable \$28	
Island Herb & Salt-Crusted Pork Belly (gf)	\$42
<i>Slow-braised pork belly with a fragrant island herb & salt crust, passionfruit beurre blanc, creamy mashed potato & sautéed island greens</i>	
Herb Crusted Rack of New Zealand Lamb (gf*, df*)	\$49
<i>Succulent roasted rack of New Zealand lamb, basil mashed potato, sautéed mushrooms, seasonal vegetables, mint jelly & red wine jus</i>	

SIDES

\$12 each

Coconut Slaw (v, vg, gf, df) · Fresh Island Garden Salad (v, vg, gf, df) · Wilted Island Greens (v, vg, gf, df)
Garlic & Herbed Seasonal Vegetables (v, vg, gf, df) · Creamy Herbed Mashed Potato (v, vg, gf, df*)*
Coconut Cream Kumara Mash (v, vg, gf, df) · Fragrant Coconut Rice (v, vg, gf, df)

SWEET ISLAND DELIGHTS

\$18 each

Indulge in our exquisite selection of desserts crafted with fresh, local ingredients, showcasing the delicious flavours of our island paradise.

Coconut Cream Panna Cotta with Mango Compote (v, vg, gf, df)
<i>Silky dairy-free panna cotta infused with coconut milk, served with tropical mango compote</i>
Passionfruit Cheesecake (v)
<i>Velvety New York-style cheesecake, passionfruit coulis & toasted coconut</i>
Island-Style Dark Chocolate Coconut Fudge Brownie (v, gf, df*)
<i>Rich and decadent chocolate fudge brownie, salted coconut caramel sauce & vanilla ice cream</i>
Aitutaki Pavlova (v, gf)
<i>Lemon custard cream, fresh fruit compote, whipped cream & chocolate chips</i>
Aitutaki Paradise Sundae (v, vg*, gf, df*)
<i>Fresh fruit salad topped with chocolate & vanilla ice creams, toasted coconut flakes & coconut salted caramel sauce</i>

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YOU CATCH, WE COOK

\$38 per person (min 2) · gf, df* · Available 6:00 pm – 9:00 pm*

The tropical waters of the Cook Islands are rich with an abundance of deep-water big game fish — yellowfin tuna, wahoo, mahi mahi, marlin, swordfish and more. Happy fishing!

Please present your catch to the Kitchen by 2:00 pm

YOUR CHOICE OF TWO PREPARATIONS

- *Pan-fried in garlic butter*
- *Seared rare*
- *Beer battered*
- *Panko or coconut crumbed*
- *Sashimi — soy sauce, wakame, wasabi & pickled ginger*

YOUR CHOICE OF TWO SIDES

- *Fries with aioli*
- *Island fries with panpaw salsa & sweet chilli mayo*
- *Garden salad with balsamic vinaigrette*
- *Steamed seasonal vegetables*
- *Coconut rice*
- *Garlic bread*

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DINNER MENU

Weekly Specials · 6:00 pm – 9:00 pm

Available Tuesday, Wednesday, Friday, Saturday & Sunday · Island Night operates Monday & Thursday

STARTER OF THE NIGHT

TUESDAY	Akitua Farm Salad (v, gf)	\$28
	Garden fresh spinach & watercress, cherry tomatoes, capsicum & cucumber, buffalo mozzarella, EVOO, lemon juice, sea salt flakes & ground pepper	
WEDNESDAY	Seafood Chowder (gf*)	\$28
	NZ green-lipped mussels, calamari & fish, served with grilled Turkish bread	
FRIDAY	Yellowfin Tuna Trio — Sashimi, Tataki & Maki (gf*, df)	\$36
	Ponzu sauce, wasabi, pickled ginger & seaweed salad	
SATURDAY	Warm Goat Cheese Salad (gf*)	\$28
	Mixed lettuce, warm goat cheese croutons, cashew nuts, red apple, bacon, beetroot, Dijon vinaigrette, balsamic & honey drizzle	
SUNDAY	Braised Beef Cheeks (gf*, df*)	\$28
	Rich and succulent beef cheeks, creamy potato purée, fresh island greens & croutons	

MAIN COURSE OF THE NIGHT

TUESDAY	Catch of the Day Coconut Curry (gf, df)	\$38
	Fresh big game fish poached in a fragrant coconut, lemongrass & kaffir lime curry, fragrant coconut rice, fresh herbs & lime	
WEDNESDAY	"Lone Star Rib-Eye Steak" (gf)	\$48
	Smoked & spiced charred rib eye steak, basted with garlic butter, roasted baby potatoes	
FRIDAY	Herb-Marinated Free-Range Chicken Supreme (gf)	\$38
	Oven-roasted chicken supreme, herb & garlic butter, creamy mashed potato, wilted greens & lemon jus	
SATURDAY	Prawn & Mussel Linguine (df*)	\$44
	NZ green-lipped mussels & tiger prawns, white wine & coconut cream sauce, linguine, fresh chilli, lemon zest & fresh herbs	
SUNDAY	Premium NZ Lamb Shoulder (gf*, df*)	\$46
	Slow-roasted lamb shoulder, rosemary & garlic jus, cheesy potatoes & fresh mint jelly	

DESSERT OF THE NIGHT

\$18 each

TUESDAY	Tropical Fruit Tiramisu (v)	
	Soaked biscuit with rum, fresh tropical fruit compote, whipped mascarpone cream with vanilla & cocoa dust	
WEDNESDAY	Lemon Meringue Pie (v)	
FRIDAY	Pineapple & Coconut Flan Tart (v)	
	Coconut custard cream, spiced caramelised pineapple & caramel drizzle	
SATURDAY	Coconut Crème Brûlée (v, gf)	
	Classic crème brûlée with coconut milk infusion, fresh tropical fruit & burnt sugar crust	
SUNDAY	Chef's Dessert of the Week (v)	
	Seasonal or special occasion dessert at chef's discretion	