

DINNER MENU

6pm-9pm

Spicy Eggplant Flat Bread (v) soft crusted flat bread, Cheese	16
Game Fish “Ika Mata” (gf, df) Cook Islands’ classic – local big game fish marinated in fresh coconut cream, tomato, cucumber, red onion, coriander, island fries, garden salad	19
Island Style Chicken Satay Mixed garden salad and homemade peanut sauce and coriander	21
Pasta Primavera (v) fresh spinach, diced tomatoes, mushrooms, onion, creamy alfredo sauce add tofu 28 chicken 28 game fish 31 prawns 31	24
Tropical Chicken Parmigiana panko crumbed chicken breast, smoked ham, mozzarella, pawpaw salsa, fries, garden salad	29
Seared Game Fish with Garlic Prawns (gf) potato puree with tomato, cucumber & mint salsa	34
Prime New Zealand Rib Eye Steak wilted island greens “pinapi”, seeded mustard hollandaise, herb mash	36
Dark Chocolate Coconut Fudge Brownie (v, gf) salted caramel, vanilla ice cream	12
Aitutaki Snowball (gf) vanilla ice cream, fresh desiccated coconut	12
Fresh fruit platter (v, gf) vanilla ice cream	12

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.

A 15% surcharge applies on all Cook Islands Public Holidays.