

ALL DAY MENU

12 noon – 9:00 pm

ISLAND SIGNATURES

"Ika Mata" Classic Cook Islands Favourite (gf, df*)	\$28
<i>Marinated yellowfin tuna in lime coconut cream, island fries, chilli sauce & spicy panpaw salsa</i>	
Yellowfin Tuna Sashimi or Seared Tataki (gf*, df)	\$32
<i>Your choice of preparation, served with pickled ginger, wasabi, rice, seaweed salad & ponzu soy sauce</i>	
Island-Style Coconut Crumbed Prawns (gf, df*)	\$28
<i>Golden coconut-crumbed tiger prawns, mango chilli dipping sauce, island slaw & lime wedge</i>	

FROM THE SEA

Cook Islands Lager Beer-Battered Fish & Chips (gf*, df*)	\$28
<i>Crispy beer-battered local fish in Cook's Lager batter, French fries, coconut tartare sauce & fresh garden salad</i>	
Cajun-Spiced Calamari (gf, df*)	\$26
<i>Calamari dusted in Cajun spices, chilli coconut aioli, garden watercress salad & lime wedge</i>	
Big Game Fish Tacos (gf*, df*)	\$32
<i>Two soft flour or corn tortillas filled with grilled local game fish, island slaw, mango & jalapeño salsa with avocado crema, chilli oil</i>	

FROM THE LAND

Honey Garlic Chicken & Pawpaw Salad (gf*, df)	\$28
<i>Tender grilled chicken breast marinated in honey & garlic, panpaw salad with cucumber, red onion, garden greens, crispy shallots & coriander lime dressing</i>	
Club Sandwich (gf*)	\$28
<i>Triple-decker with roasted chicken, crispy bacon, free-range egg, tomato, lettuce & aioli. Your choice of white or multigrain toasted bread, served with French fries</i>	
Steak Sandwich	\$32
<i>Grilled sirloin steak on toasted long bun, caramelised onions, lettuce, tomato, BBQ aioli & spicy potato wedges</i>	
Add a fried egg +\$3	
NZ Premium Angus Burger (gf*)	\$38
<i>150g NZ Angus beef patty, cheddar cheese, crispy bacon, caramelised onion, smoky BBQ sauce, truffle aioli, brioche bun & French fries</i>	
Add a fried egg +\$3	

FROM THE GARDEN

Akitua Farm Cos Caesar Salad (gf*, df*)	\$26
<i>Freshly harvested cos lettuce from our own organic farm, Caesar dressing, Parmigiano Reggiano, anchovies, soft-boiled free-range egg & house-made garlic croutons</i>	
Add grilled chicken +\$6 Add prawns +\$9	
Coconut Noodle Salad (v, vg, gf, df)	\$26
<i>A tropical-inspired salad with fresh coconut noodles, island greens, panpaw, cucumber, capsicum julienne, herb & chilli lime coconut sauce</i>	
Add chicken +\$6 Add prawns +\$9 Add tofu +\$6	

Warm Roasted Vegetables & Feta Bowl (v, gf) \$28

Roasted seasonal vegetables, cherry tomato, chickpeas, quinoa, feta cheese, toasted pumpkin seeds, basil pesto drizzle & balsamic glaze

Add fresh tuna +\$8 | Add chicken +\$6 | Add prawns +\$9

Hawaiian Pineapple Fried Rice (v, vg, gf, df) \$26

Fragrant wok-fried rice with pumpkin, kumara, island greens, pineapple, cashews, soy sauce & fresh chilli

Add chicken +\$6 | Add seafood (prawns, calamari & mussels) +\$9 | Add a fried egg +\$3

G O U R M E T P I Z Z A S

Substitute gluten free base +\$3 | Substitute dairy free cheese +\$3

Tandoori Chicken & Spicy Eggplant Chutney (gf*, df*) \$28

Tandoori-spiced grilled chicken, resort-grown spicy eggplant chutney base, roasted capsicum, red onion, mozzarella, cucumber raita, fresh coriander & toasted coconut flakes

Big Island Smokehouse (gf*, df*) \$32

Slow-cooked pulled pork, smoky BBQ base, crispy bacon, caramelised onion, pineapple, mozzarella & honey-mustard drizzle

Pacific Catch (gf*, df*) \$36

Coconut cream & garlic base, tiger prawns, NZ green-lipped mussels, grilled game fish, roasted capsicum, red onion, mozzarella, fresh chilli, lemon & toasted coconut flakes

Caprese & Prosciutto (gf*, df*) \$34

Garlic tomato sauce, buffalo mozzarella, thinly sliced prosciutto, sundried tomatoes, fresh basil, extra virgin olive oil & balsamic drizzle

Vegetarian: omit prosciutto · Vegan: omit prosciutto, substitute vegan cheese (v, vg available)

S I D E S

\$12 each

French Fries (gf, df*) · Island Fries — kumara, taro, arrowroot & green banana (gf, df*)

Fresh Island Garden Salad (v, vg, gf, df) · Coconut Slaw (v, vg, gf, df) · Cheesy Garlic Bread (v, df*)

S W E E T I S L A N D D E L I G H T S

\$18 each

Coconut Cream Panna Cotta (v, vg, gf, df)

Silky dairy-free panna cotta, dragon fruit coulis & fresh mint

Dark Chocolate Coconut Fudge Brownie (v, vg, gf*)

Rich decadent brownie, salted coconut caramel drizzle & vanilla ice cream

Passionfruit Cheesecake (v)

Velvety New York-style cheesecake, passionfruit coulis, vanilla ice cream & toasted coconut

Aitutaki Paradise Sundae (v, vg*, gf, df*)

Chocolate & vanilla ice creams, fresh tropical fruit salad, toasted coconut & coconut salted caramel