

# DINNER MENU

**6pm-9pm**

|  |           |
|--|-----------|
| <b>Island Spinach “Rukau” Flat Bread</b> (vg, v, df)   | <b>16</b> |
| soft crusted flat bread, coconut cream & chili dressing  |           |
| <b>Game Fish “Ika Mata”</b> (gf, df)   | <b>19</b> |
| Cook Islands’ classic – local big game fish marinated in fresh coconut cream, tomato, cucumber, red onion, coriander, island fries, garden salad |           |
| <b>Thai Noodle Salad</b> (vg, v, df)   | <b>21</b> |
| cucumber, capsicum, carrot, coriander, onion, chili, garlic, ginger, glass noodles<br><b>add tofu 25   chicken 25   game fish 28</b>             |           |
| <b>Island Style Coconut Vegetable Curry</b> (vg, v, df)  | <b>24</b> |
| local root vegetables, capsicum, spinach, light coconut curry sauce, garlic naan, coconut rice<br><b>add tofu 28   chicken 28   game fish 31</b> |           |
| <b>Ginger &amp; Coconut Crusted Game Fish</b>  | <b>32</b> |
| herb & garlic smashed kumara, garden salad, peperonata   |           |
| <b>Char Grilled Chicken Breast &amp; Pawpaw</b> (gf)   | <b>32</b> |
| warm noodle salad, passion fruit jus   |           |
| <b>Wagyu Surf n Turf</b>   | <b>38</b> |
| New Zealand wagyu eye fillet medallions, garlic prawns, wilted island greens “pinapi”, seeded mustard hollandaise, herb mash                     |           |
| <b>Dark Chocolate Coconut Fudge Brownie</b> (v, gf)  | <b>12</b> |
| salted caramel, vanilla ice cream  |           |
| <b>Aitutaki Snowball</b> (v, gf)   | <b>12</b> |
| vanilla ice cream, fresh desiccated coconut  |           |
| <b>Fresh fruit platter</b> (v, gf)   | <b>12</b> |
| tropical fruit platter served with vanilla ice cream   |           |

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.