



BREAKFAST MENU

8.00 am – 11.00 am

TROPICAL BREAKFAST on the buffet table with cereal, toast & spreads, seasonal fruit, muffins, juice, water, tea, coffee, hot chocolate	\$10.00
EGGS ANY STYLE on toasted Turkish bread	\$10.50
FLAP-JACKS banana & chocolate pancakes w grilled cinnamon-coated bananas, crispy bacon & maple syrup	\$12.50
BACON & EGGS , two eggs of your choice w bacon & toasted focaccia	\$14.00
MINCE ON TOAST , savoury beef mince on toasted focaccia w grilled cheddar & tomato salsa & sour cream	\$13.50
ISLAND WAFFLE w banana, butterscotch, chocolate, cream & ice cream	\$13.50
OMELETTE 3 eggs, bacon cheese & tomato or mushroom & basil or smoked marlin cheese & chives	\$16.50
.....the works	\$23.50
BURRITO w fried hash, chorizo sausages, runny egg, creamy mushrooms, cheddar cheese in a pita wrap w pomodoro sauce & sour cream	\$17.50
EGGS BENEDICT w champagne ham on toasted focaccia w poached eggs & hollandaise	\$17.50
STEAK & EGGS w seasoned beef rump, hash browns, creamy mushrooms, runny egg, toasted focaccia	\$19.50
BIG BREAKFAST 2 eggs any style w bacon, chorizo, fried tomatoes, mushrooms, hashbrowns w toasted Turkish bread	\$19.50
EXTRAS: Bacon or Chorizo	\$3.50
Fried Tomato or Mushrooms or Hash Brown or Extra Egg or Pancake or Waffle or Focaccia or Fruit or Creamy Mushrooms	\$2.50



ALL DAY MENU

11.30 am – 9.00 pm

SNACKS

- FRENCH FRIES**, w aioli **\$7.50** [GF] | w mushroom sauce **\$8.00** [GF]
GARLIC BREAD, focaccia w grated garlic, herbed butter **\$8.50**
ISLAND FRIES, Taro, kumara, green banana, kuru (breadfruit), maniota lime / aioli **\$9.50** [GF] ,

SALADS

- SHRIMP COCKTAIL** w house made cocktail sauce served in a half pawpaw w leafy greens **\$13.50** [GF]
IKA MATA [eekar martar] fresh tuna marinated in lime, onions, mango, cucumber, tomato, capsicum, coriander & coconut coulis w island fries **\$15.50** [GF]
VIETNAMESE BEEF NOODLE SALAD w rare beef cuts, red onion, chili, spicy raw vegetable, basil & glass noodle, roasted peanuts, fish sauce & Vietnamese mint **\$15.50** [GF]
CAESAR SALAD [see-zaa] w soft egg, herb croutons, crispy bacon, parmesan, mild anchovies dressing w garlic butter focaccia **\$15.50**
Optional: w grilled chicken or seared tuna add on **\$6.50** [GF w/o focaccia]
TATAKI OF TUNA (rare-seared in sesame seeds), ginger / green onion pesto, miso & lime aioli, leafy greens, micro radish **\$16.50** [GF]
SALT & PEPPER SQUID w lime aioli, mixed salad, tomato + basil salsa **\$16.50**
NICOISE SALAD [nee-swaas] w kumara, green beans, egg, seared tuna, tomato, mixed greens vinaigrette, aioli, w garlic butter focaccia **\$17.50** [GF w/o focaccia]
GRILLED PRAWN SALAD w pawpaw, mango, leafy greens, lime & island style remoulade, w garlic butter focaccia **\$19.50** [GF w/o focaccia]



ALL DAY MENU

11.30 am – 9.00 pm

MAIN MEALS

ISLANDER BURGER	open grilled focaccia bread (house baked) w fries, salad & condiments	\$17.95
	<i>choice of: chicken & creamy mushroom OR beef mince & bacon & cheese OR fish & tartare & pawpaw-mango salsa OR vegetarian frittata</i>	
CRUMBED CHICKEN	w creamy mushroom sauce, salad & fries	\$19.95
GRILLED RUMP STEAK	w creamy mushroom sauce, salad & fries	\$19.95
FISH 'N' CHIPS	w beer battered fresh fish w pawpaw-mango salsa, fries, salad & garlic aioli	\$19.95
CHICKEN CURRY	w basil & tomato, poppadom, white rice & salad	\$24.50 [GF]
OVEN ROASTED RACK OF VEAL	w potato fritters, grilled pinapi, mushroom sauce, salad greens	\$28.50 [GF]
GRILLED GAME FISH	w rocket & shrimp risotto, vegetables w zesty lemon capers sauce	\$29.50 [GF]
SURF & TURF	300g prime aged rib-eye steak, garlic prawns, maniota rosti, snake beans, local vanilla infused beef jus	\$30.50 [GF]
SIDES:		
	Steamed Rice	\$5.50
	Small Salad	\$7.50
	Seasonal Steamed Vegetables	\$7.50
	Add Extra Sauce Aioli Sweet Chilli Tomato Pawpaw Salsa Creamy Mushroom.....	\$2.50



OVEN BAKED 12 INCH PIZZA

Available All Day

BASIC pomodoro sauce & mozzarella	\$14.50
TUTTI VEGI - pomodoro ,capsicum ,onions ,aubergine ,tomatoes,mozzarella, oregano & fresh basil	\$18.50
HAWAIIAN the island favourite w pomodoro, sweet island pineapple pieces, champagne ham, onions & mozzarella	\$18.50
JAMAICAN POMODORO , capsicum, onions, pepperoni, pineapple, mozzarella.....	\$19.50
BBQ CHICKEN grilled chicken, capsicum, green onions, mushrooms, mozzarella, smokey barbecue sauce	\$21.50
CRANBERRY CHICKEN pomodoro, oregano, onions, smoked chicken, cranberries, cream cheese, mozzarella	\$22.50
MARLIN & MANGO pomodoro, marlin, onions, cream cheese, mango & mozzarella, tropical fruit relish	\$22.50
PEPPERONI pomodoro, spicy beef mince, pepperoni, capsicum, fresh chili, onions, olives, cream cheese, mozzarella	\$22.50
MEAT LOVERS beef steak, grilled chicken, champagne ham, pepperoni, salami, capsicum, tomatoes, capsicum, mozzarella	\$23.50
CUBAN pomodoro, onions, pineapple, champagne ham, grilled chicken, cream cheese, mozzarella	\$23.50
MOROCCAN pomodoro, apricot sauce, grilled moroccan chicken, pine nuts, onions, cream cheese and rosemary	\$23.50
MARGHERITA CLASSIC ITALIAN (pizza fit for a queen) pomodoro, fresh buffalo mozzarella, vine ripened tomatoes, local oregano, garlic chives, wild basil, extra-virgin avocado oil	\$24.50

Mix & match your pizzas by halves : half of this and half of that!

Our pizza's are cheesy – please ask the wait staff to reduce cheese if desired



DESSERTS (ALL DAY)
11.30am – 9.00pm

CHOCOLATE SUNDAE w ice cream, whipped cream, 100s & 1000s, chocolate sauce	\$10.50
PINEAPPLE-COCONUT-CHOCOLATE WONTONS w butterscotch & ice cream	\$13.50
FRESH SEASONAL FRUIT w ice cream & coulis	\$13.50
PASSIONFRUIT CRÈME BRULEE lime sorbet, passionfruit coulis	\$13.50
BANANA TARTE TATIN coconut ice cream, almond brittle, caramel sauce. <i>Fresh baked, allow 15 minutes.</i>	\$13.50
RAINFOREST TORTE chocolate, caramel, nougat, pecan cream, mango sauce	\$13.50
VACHERIN meringue w tropical sorbets & crème chantillier	\$13.50
COCONUT TARTE baked coconut & custard tarte w ice cream & passionfruit coulis	\$13.50