



## BREAKFAST

### Build your own breakfast

Two eggs on toast (*your choice scrambled, poached, fried*) **10.00**

ADD:

- Bacon	<b>6.00</b>
- Garlic mushroom	<b>6.00</b>
- House smoked salmon	<b>6.00</b>
- Sautéed potato with onion garlic	<b>5.00</b>
- Pork sausage	<b>5.00</b>
- Hash brown	<b>4.00</b>
- Hollandaise sauce	<b>3.00</b>

**Koko Alaisa** **16.00**

Samoan traditional cocoa rice porridge served with toast

**Pancake Stack** **20.00**

Pancakes served with bacon, maple syrup, whipped cream dusted with icing sugar

**Omelette** **25.00**

Three filling omelette with toast and petit salad

Choose any three from: *bacon, onion, mushroom, ham, cheese, tomato and grilled zucchini*

**Esi Pula** **20.00**

French toast with baked yellow papaya, chocolate lemon syrup dusted with icing sugar

### Eggs Benedict

Two poached eggs on toasted focaccia and hollandaise sauce with choice of:

- Bacon or	<b>25.00</b>
- Ham or	<b>25.00</b>
- Salmon	<b>28.00</b>

### Continental Breakfast – Buffet

- In House Guests	<b>Complimentary</b>
- Visitors	<b>35.00</b>



## LUNCH

<b>Arancini</b>	<b>32.00</b>
Crispy risotto balls with grilled tomato, zucchini, rocket, basil pesto, balsamic reduction and fresh shredded parmesan cheese	
<b>Teriyaki Chicken</b>	<b>34.00</b>
Japanese style chicken with rice and petit salad	
<b>Seared Tuna Salad</b>	<b>40.00</b>
Seared fresh yellow-fin tuna with potato, olives, beans, cherry tomatoes, boiled egg, basil pesto and rocket	
<b>Fish – Today's Catch</b>	<b>45.00</b>
<i>Refer 'Today's Special' Menu</i>	
<b>Steak Sandwich</b>	<b>35.00</b>
120gms steak cooked to your liking with mesclun, tomato, caramelized onion and fries	
<b>Fish &amp; Chips</b>	<b>29.00</b>
Beer battered fresh fish fillet with lemon, salad and fries	
<b>Chicken Burger</b>	<b>28.00</b>
Grilled manuka honey chicken thighs with papaya chutney salad and fries	
<b>Chicken Curry</b>	<b>32.00</b>
Curry served with rice and salad	



## DINNER

### Entrée

<b>Arancini</b>	<b>25.00</b>
Crispy risotto balls with cherry tomato, rocket, basil pesto, balsamic reduction and fresh shredded parmesan cheese	
<b>Duck Pancake</b>	<b>28.00</b>
Shredded duck meat with mushroom, crisp vegetables, hoison and oyster sauce with micro-green	
<b>Crayfish Ravioli</b>	<b>28.00</b>
Crayfish and prawn filled ravioli served with orange beurre blanc and tomato concasse	
<b>Palumalau Pave</b>	<b>26.00</b>
Crispy skin palumalau fillet with garlic mash, watercress, caramelized onion and lemon hollandaise	

### Mains

<b>Fettuccini Carbonara</b>	<b>40.00</b>
House-made fettuccini with bacon, egg yolk and white wine sauce finished with parmesan cheese	
<b>Cannelloni</b>	<b>45.00</b>
Honey roasted summer vegetables, feta cheese, toasted pine nuts and pumpkin seed rolled in a fresh pasta sheet	
<b>Chicken Schnitzel</b>	<b>42.00</b>
Panko crumbed chicken thighs with papaya chutney, watercress and pear salad, with tart apple syrup and jus	
<b>Lamb Shank</b>	<b>60.00</b>
Cinnamon braised lamb shank with whipped garlic mash, steamed beans, peas and minted jus	
<b>Fish – Today's Catch</b>	<b>55.00</b>
<i>Refer 'Today's Special' Menu</i>	

**Sirloin Steak (250 gms)****65.00**

NZ Grass-fed Black Angus sirloin cooked to your liking served with fries, salad and tempura onion rings

**Beef Fillet** (*when available*)**75.00**

Beef fillet wrapped with bacon served with gratin potato, confit garlic and red wine jus

**Sides**

Green Salad	<b>15.00</b>
Gratin Potato	<b>10.00</b>
Steamed Veges	<b>15.00</b>
Fries	<b>10.00</b>



## DESSERT

<b>Brulée</b>	<b>28.00</b>
Coconut & vanilla brulée with almond biscotti	
<b>Boca Negra</b>	<b>28.00</b>
Baked chocolate fudge cake with anglaise sauce and vanilla ice-cream	
<b>Esi Moko</b>	<b>20.00</b>
Baked green papaya with vanilla ice-cream, Butterscotch sauce and toasted coconut	
<b>Lemon Tart</b>	<b>25.00</b>
Lemon tart with whipped cream dusted with icing sugar	
<b>Ice-cream and chocolate sauce</b>	<b>15.00</b>



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<b>Lemon Tart</b>	<b>25.00</b>
Lemon tart with whipped cream dusted with icing sugar	
<b>Ice-cream and chocolate sauce</b>	<b>15.00</b>