



BREAKFAST

Build your own breakfast

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

ADD:

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

Koko Alaisa **16.00**

Samoa 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 **25.00**
- Ham or **25.00**
- Salmon **28.00**

Continental Breakfast – Buffet

- In House Guests **Complimentary**
- Visitors **35.00**



LUNCH

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



DINNER

Entrée

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

Mains

Fettuccini Carbonara	40.00
House-made fettuccini with bacon, egg yolk and white wine sauce finished with parmesan cheese	
Cannelloni	45.00
Honey roasted summer vegetables, feta cheese, toasted pine nuts and pumpkin seed rolled in a fresh pasta sheet	
Chicken Schnitzel	42.00
Panko crumbed chicken thighs with papaya chutney, watercress and pear salad, with tart apple syrup and jus	
Lamb Shank	60.00
Cinnamon braised lamb shank with whipped garlic mash, steamed beans, peas and minted jus	
Fish – Today's Catch	55.00
<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	15.00
Gratin Potato	10.00
Steamed Veges	15.00
Fries	10.00



DESSERT

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



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