

# DINNER

## ***Kia Orana!***

Welcome to the Islander. We hope you enjoy our collection of island favourites prepared with love & passion, served with a smile on the waterfront, available from 5.30-9pm

## **STARTERS**

### **SOUP OF THE DAY \$16**

Ask your waiter for today's special. Served w cheesy garlic bread

### **BEEF TATAKI \$18**

Seared premium beef tenderloin with ponzu sauce, micro greens, sesame seeds

### **TUNA SASHIMI \$18** *\*\*subject to availability\*\**

Fresh tuna, wasabi mayo, ponzu, nori bits & wasabi peas

### **CHICKEN CAESAR SALAD \$17**

Grilled chicken, crispy bacon, snake beans, egg, parmesan, mixed lettuce, mild Caesar dressing w cheesy garlic bread

### **OYSTERS HALF DOZEN \$21**

Shucked Pacific Rock Oysters on ice, pink chardonnay dipping sauce

## **MAINS**

### **VEGAN DELIGHT \$29**

Our chef will create a fabulous meal using local ingredients without any meat, poultry, seafood, dairy or eggs – choose a base: rice or pasta or potato.

### **SEAFOOD BOUILLABAISSSE \$35**

Seafood bouillabaisse tossed w linguine, tiger prawns, fish, squid, shrimp, mussels, white wine, butter & herb broth, parmesan, parsley, crème fraiche, cheesy garlic bread

### **SURF & TURF \$39**

350gram Big Ribeye Steak flame-grilled, garlic-butter tossed tiger prawns, sauteed vegetables, cheesy herb potato cake, creamy mushroom sauce

### **CURRY DU JOUR \$33** *(ask the server for today's option)*

Protein of the day cooked in mild coconut curry, steamed coconut rice, house-made roti, island vegetables, prawn crackers & chutney (vegetarian option available)

### **BRAISED LAMB SHANK \$36**

Tender braised lamb shank with ratatouille vegetables, linguini, lamb & herb jus

### **TWICE ROASTED PORK BELLY \$34**

Crispy outside, soft inside pork belly, w potato gratin, pea puree, caramelised carrots, spiced plum jus

### **FISH OF THE DAY \$35**

Grilled tuna filet mignon, house made lime hollandaise, asian greens, coconut rice, fruit salsa

## SIDES

**French Fries** w Tomato Sauce \$7

**Small Side Salad** w vinaigrette \$8

**Island Fries** w aioli \$8

**Cheesy Garlic Bread** \$7

**Toss-Fried Veges** \$8

**Steamed Rice** \$7

## KIDS: MINI MEALS (3-10YRS)

### FISH BITES & CHIPS \$15

Beer battered fish bites, fries, tomato sauce

### CRISPY CHICKEN & CHIPS \$15

Crispy popcorn chicken, fries, tomato sauce

### SPAGHETTI BOLOGNESE \$15

Minced beef, Napoli sauce, mozzarella on pasta

## DESSERT

### ISLANDER SUNDAE \$12

3 scoops of ice cream, whipped cream, cookies, choc cake, chocolate, butterscotch, 100s & 1000s, wafers ADD shot of Baileys \$7

### CHOCOLATE 'LAVA' CAKE \$13

Chocolate fondant, hot chocolate sauce centre w ice cream (fresh baked – 8 min wait) ADD shot of Kahlua \$7

### STICKY DATE PUDDING \$14

Sticky date pudding, butterscotch sauce w ice cream ADD shot of Grand Marnier \$7

### CHEESECAKES \$15

Two mini-cheesecakes topped w coffee-chocolate & wild berry coulis, w vanilla ice cream ADD shot of Amaretto di Saronno \$7

### ISLAND DOUGHNUTS \$14

Fluffy doughnuts w choice of filling (2): fruit jam or butterscotch or chocolate, dusted in cinnamon sugar, vanilla ice cream ADD shot of Cointreau \$7



EVERY TUESDAY NIGHT

Island Night Buffet & Show

\$55 ADULTS / \$25 KIDS | LIVE BAND | BUFFET DINNER | DYNAMIC CULTURAL SHOW & FIRE SHOW | 6.30-9.30PM | BOOK NOW: 21003