



Island Night Buffet Dinner Menu 2025 - 2026

Kia Orana!

Our Island Night spectacle is set on the oceanfront around the pool at the Islander Hotel & Spa featuring live music to serenade you, a sumptuous buffet dinner featuring fabulous island-inspired dishes, cold potent drinks from the Tiki Bar, friendly service from the team, followed by a spectacular cultural show 'Tales of the South Seas' curated by the energetic Akirata Cultural Dance Troupe.

Island Night Buffet Dinner Menu:

Food Coding: V – vegetarian, VN – vegan, GF – gluten free, DF – dairy free, NF – nut free

Roast Pork w apple sauce DF, NF (Meat only is GF)

Roast Chicken w gravy DF, NF

Roast Beef w gravy DF, NF (Meat only is GF)

Champagne Ham w pineapple honey soy sauce DF, NF (Meat only is GF)

Chopsuey - chicken, vegetables, vermicelli rice noodles, seasoning, soy DF, NF

Chicken & Vegetable Curry – house made curry paste, chicken, vegetables GF, DF, NF

Rukau – taro leaves, onion, curry, seasoning, coconut cream VN, V, GF, DF, NF

Poke – banana or pawpaw pulp, tapioca flour w sweet coconut sauce VN, V, GF, DF, NF

Faraoa Karo – coconut dumplings in sweet coconut sauce VN, V, DF, NF

Grilled Vegetables – eggplant, pumpkin, garlic, onion, beans, cabbage roasted w olive oil & seasoning until caramelised VN, V, GF, DF, NF

Maniota – steamed arrowroot / tapioca VN, V, GF, DF, NF

Rice – steamed rice VN, V, GF, DF, NF

Ika Mata – lime cured tuna, vegetables, coconut sauce GF, DF, NF

Tuna Sashimi – sliced tuna w a delightful dipping sauce, wasabi, pickled ginger DF, NF

Prawns – blanched prawns on ice w seafood sauce GF, DF, NF

Mussels – blanched mussels on ice w seafood sauce GF, DF, NF

Mayonnaise – 'pink' potato salad w beetroot, pickles, mixed veges, egg, seasoning, mayo V, GF, DF, NF

Salad Bar – build your own salad with mesclun and a range of extras w pawpaw seed vinaigrette VN, GF, V, DF

Bombe Alaska – ice cream tower, cake, meringue NF (pure vanilla ice cream is GF)

Assorted Cakes – selection of cakes DF

Trifle – layered cake, peaches & cream, custard, whipped cream NF

Tiramisu – layered cake, dark coffee, whipped cream, chocolate dust NF

Seasonal Fruit – fresh sliced fruit of the day VG, V, DF, NF

NZD95 per adult / NZD50 per child 5-12yrs / Toddlers 4yrs and younger FREE / Adult Group Rate: Dine11-Pay10. Highchairs available for tiny tots.

Every Tuesday from 6.30-9.30pm. Private Island Night Events are permitted with a minimum group size of 100 adults.

Book your table today on Tel: 21003 or email: info@islanderhotel.co.ck

Thank you and Kia Manuia!

From: 1 June 2025

