

DINNER

Kia Orana!

Welcome! We hope you enjoy our selection of tropical-inspired favourites prepared with love, served with a smile, on the waterfront, in our little paradise. **From 5.30pm-9pm.**

STARTERS | APPERTISERS

IKA MATA \$23.50 | UPSIZE TO MAIN PORTION \$45

Fresh caught tuna marinated in lemon juice, coconut cream & seasonal vegetables, w island fries

SEAFOOD CHOWDER \$18 | UPSIZE TO MAIN PORTION \$32

Creamy velouté w fresh fish and assorted seafood, parmesan + parsley dusting w garlic bread

TUNA SASHIMI \$23.50 | UPSIZE TO MAIN PORTION \$45

Fresh caught tuna slices on sliced cabbage, tuna dipping sauce, preserved ginger & wasabi, steamed rice w wakame

ROCK OYSTERS \$25 (½ doz) / **\$49** (1 doz) **subject to availability**

6 or 12 fat juicy pacific rock oysters in the shell served on ice 'au naturel' w rose mignonette dipping sauce

MAINS | ENTREES

WHOLE LOBSTER & KING PRAWNS \$99

Flame-grilled whole lobster in a rich mornay sauce w garlic butter tossed king prawns w fluffy mashed potatoes, maniota & rukau, seasonal vegetables.

CHICKEN SCHNITZEL \$32 COMBO WHOLE LOBSTER W MORNAY \$118

Panko crumbed chicken filet, creamy mushroom sauce, with [A] french fries, fresh tropical salad, pawpaw seed vinaigrette; or [B] fluffy mashed potatoes, maniota & rukau, seasonal vegetables.

BEEF STEAK + MUSHROOM \$34 COMBO WHOLE LOBSTER W MORNAY \$119

250 grams grilled tender beef rump steak, creamy mushroom sauce w [A] french fries, fresh tropical salad, pawpaw seed vinaigrette; or [B] fluffy mashed potatoes, maniota & rukau, seasonal vegetables.

COCONUT CHICKEN CURRY \$32 COMBO WHOLE LOBSTER W MORNAY \$118

Chicken breast, spicy turmeric coconut curry w carrots, maniota & rukau, coconut thread, steamed rice, house made roti, chutney, prawn crackers (vegan option available).

PORK BELLY \$33 COMBO WHOLE LOBSTER W MORNAY \$122

Perfectly roasted tender pork belly with crackle, on fluffy mashed potatoes, maniota & rukau, seasonal vegetables & apple sauce.

FISH OF THE DAY \$38 COMBO WHOLE LOBSTER W MORNAY \$124

Panfried island fish filets in garlic butter w hollandaise + fruit salsa, on creamy rukau, steamed maniota, seasonal vegetables, steamed coconut rice.

LAMB SHANK \$38 COMBO WHOLE LOBSTER W MORNAY \$124

Slow cooked tender lamb shank w lamb jus, on fluffy mashed potatoes, maniota & rukau, seasonal vegetables.

CHICKEN CARBONARA PASTA \$32 | COMBO WHOLE LOBSTER W MORNAY \$118

Grilled chicken, crispy bacon, mushrooms, parmesan cheese, parsley, cheesy garlic bread.

SIDES

French Fries w tomato sauce \$7

Small Side Salad w vinaigrette \$8

Island Fries w caesar aioli \$8

Cheesy Garlic Bread \$7

Seasonal Veggies \$8

Steamed Rice \$7

KIDS MEALS | LITTLE MEALS (3-10YRS)

FISH BITES & CHIPS \$18

Beer battered fish bites, fries, tomato sauce

CRISPY CHICKEN WINGS & CHIPS \$16

KFC style chicken wings, fries, tomato sauce

HOT DOG & CHIPS \$15

2 battered sausages, fries, tomato sauce

LOADED FRIES \$17

Fries topped w panfried marinated chicken strips & creamy mushroom sauce



DESSERT

ISLANDER SUNDAE \$12

Three scoops of ice cream, whipped cream, cookies, choc cake, chocolate, butterscotch, 100s & 1000s, wafers

CHOCOLATE CAKE \$12

Classic chocolate cake w ice cream

STICKY DATE PUDDING \$12

Sticky date pudding, butterscotch sauce w ice cream

LEMON CAKE \$12

Buttercake drenched in lemon syrup w ice cream

BIG LAVA CAKE \$18 (for 2)

Self-saucing rich dark chocolate cake w ice cream

ALLERGENS: We take extreme care but, meat products may contain bone fragments. Olives may contain seed fragments. Products may contain traces of nuts. If you have serious allergies, please advise our restaurant / shift manager before orders are taken.

BUSY WAIT TIMES: Our restaurant seats 265 diners. If it looks full (ish) you can expect a delay in your meals since everyone wants to eat at the same time. If you don't have time to relax and sip on drinks as you wait for your meals, we recommend you order our fabulous pizzas.

January-June 2026