

DINNER

Kia Orana!

Welcome to the Islander. We hope you enjoy our collection of island-inspired favourites prepared with love and served with a smile, on the waterfront. **Available from 6-9pm**

STARTERS

SEAFOOD CHOWDER \$16

Creamy chowder w a base of white wine & lemon, finished with island seafood, toasted cheesy pesto garlic bread

IKA MATA \$18 ***subject to availability***

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

TUNA CARPACCIO \$16 ***subject to availability***

Fresh caught tuna slices cured w ponzu, pickled cucumber, rice vinegar mayo, spring onion oil, crunchy wasabi peas

CHICKEN CAESAR SALAD \$16

Grilled chicken, crispy bacon, snake beans, egg, parmesan, mixed lettuce, croutons, mild Caesar dressing

OYSTERS HALF DOZEN \$21

Shucked Pacific Rock Oysters on ice, pink chardonnay dipping sauce

MAINS

VEGAN ISLANDER RISOTTO \$25

Rice cooked in vegetable broth w tomato, pinapi, onion, egg plant, garlic, herbs, masala, coconut cream w maniota crisps

SEAFOOD LINGUINE \$26

Fresh selection of seafood w linguine pasta tossed in a white wine garlic tomato broth w lemon parsley & a parmesan crumb (vegan option available)

SURF & TURF \$35

300gram Big Ribeye Steak flame-grilled w garlic-butter tossed tiger prawns, sauteed vegetables, crumbed herb-potato croquette, our delightful creamy mushroom sauce

CURRY OF THE DAY \$26 *(ask the server for today's option)*

A mild coconut curry w island vegetables, spiced pawpaw chutney, steamed rice, & house made roti (vegan option available)

BRAISED LAMB SHANK \$29

Slow braised lamb shank, rigatoni pasta, grilled tomato & eggplant sauce, whipped feta & pea, salsa verde

CONFIT PORK BELLY \$27

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

FISH OF THE DAY \$33

Grilled tuna filet mignon cooked to your liking w island greens, coconut rice, pawpaw chutney & lime hollandaise

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

BANGERS & FRIES \$15

Prime beef sausages, fries, tomato sauce

DESSERT

ISLANDER SUNDAE \$12

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

CHOCOLATE 'LAVA' CAKE \$12

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

STICKY DATE PUDDING \$12

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

ISLAND DOUGHNUTS \$12

Fluffy doughnuts w choice of filling (2): fruit jam, 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