



# Dinner Menu

## Entrées

---

<b>Soup of the day</b> Served with garlic bread.	\$25 ST
<b>Garlic Bread</b>	\$10 ST
<b>Pizza Bread</b> Toasted baguette, topped with marinara sauce and melted cheese.	\$14 ST
<b>Chicken Finger Teriyaki</b> Deep fried chicken fingers coated in Teriyaki sauce bedded on watercress.	\$22 ST
<b>Prawn Turmeric</b> Prawns tails poached in turmeric and herb butter served on steamed bok choy.	\$32 ST
<b>South Eastern Calamari</b> Squid tubes simmered in sweet and sour chili sauce served w/ prawn crackers.	\$29 ST
<b>Samoan Oka</b> Fresh diced raw yellowfin tuna marinated in lemon juice & coconut cream with onions, cucumber & tomatoes served with taro chips or banana.	\$30 ST
<b>Sesame Seared Tuna</b> Seared yellowfin tuna, served rare & sprinkled w/ sesame seeds, bedded on watercress, drizzled w/ginger chili soya sauce.	\$35 ST

## Light Meals

---

<b>Cajun Beer Batter Fish &amp; Chips</b> Cajun seasoning beer battered local fish served w/ chips, aioli & garden salad.	\$32 ST
<b>Cocolini's Grilled Fish Fillet</b> Local fresh fish, grilled & finished w/ a dash of lemon, served w/ garden salad & garlic bread.	\$43 ST
<b>Grilled Beef Patti</b> Topped w/ onion jam & grilled tomato served w/ fries & petit salad.	\$28 ST
<b>Spicy Beef Wrap</b> Mexican sauté beef served in a tortilla on fresh tomato salsa w/ sour cream.	\$38 ST

## Vegetarian

---

<b>Caponata</b> Eggplant, tomatoes, black olives, capers, ratatouille served w/ grilled pita.	\$29 ST
<b>Aubergine Schnitzel</b> shallow fried breaded eggplant, served with Spanish onion jam & sauté fresh mushrooms.	\$39 ST
<b>Deep Fried Tofu</b> Diced tofu served with sesame, ginger, soy sauce, poached bok choy and rice.	\$35 ST
<b>Pasta "Boscaiolla"</b> Pasta tossed in black olives, capers, fresh mushroom, tomatoes, garlic and herb sauce served with pesto bruschetta	\$40ST
<b>Spicy Coconut Cream Curry</b> Seasonal vegetables sauté in olive oil w/curry deglazed w/ coconut cream, served w/ rice.	\$30 ST
<b>Spicy Vegetable Wrap</b> Seasonal vegetables sauté in olive oil w/chili, cumin, garlic and coriander wrapped in tortilla served with spicy fresh tomato salsa.	\$35 ST

**\*ASK YOUR SERVER ABOUT OUR DAILY SPECIALS \*All prices are 15% VAGST inclusive.\***

\* Menu items are subject to availability. Please check with your server.\*

\* No substitutions and Omissions it does not reduce the menu price\*

\* We accept Cash, Pre-approved Company cheques, Local ANZ Access or BSP handycard, Master & Visa Cards\*

\*Our tariffs are cash prices if you choose to use a credit card the bank charges a 3.5% fee\*



# Dinner Menu

## Pastas

---

**Fettuccine or Spaghetti** (based on availability) served w/ garlic bread.

**Bolognese** \$35 ST  
Minced meat sautéed in a rich vegetable tomato base & red wine sauce.

**Chicken Alfredo** \$39 ST  
Caramelized bacon, chicken & onions in cream sauce.

**Seafood Medley** \$49 ST  
Assorted seafood sautéed in olive oil, garlic & herbs, deglazed w/ white wine.

## Main Courses

---

**Served w/rice, sautéed herb potatoes or fries & garden salad or vegetables of the evening.**

**Grilled Fresh Fish Of The Day** \$55 ST  
Local fish fillet, grilled served w/ turmeric herbs and butter sauce.

**Tuna Steak** \$58 ST  
Grilled fresh tuna steak cooked to your liking served with spicy tropical coconut cream and fresh curry leaf sauce.

**Garlic Prawns** \$70 ST  
Prawn tails sautéed in herb garlic butter deglazed w/ white wine & finish w/ rich garlic tomato sauce.

**Chicken Pinati** \$53 ST  
Boneless chicken quarter simmered in peanut, coconut cream and chili sauce.

**Chicken "Pizzaiolla"** \$58 ST  
Grilled boneless chicken quarter topped w/ marinara and melted cheese.

**Fisherman's Basket** \$48 ST  
A couple of pieces of Battered fish, breaded mussels, prawns and surmi deep fried served w/ aioli.

**Steak "Cafe De Paris"** \$60 ST  
Grilled local eye fillet steak topped w/ herbs & garlic butter sauce.

**Green Pepper Steak** \$68 ST  
Grilled local eye fillet steak served w/green pepper corns & brandy cream sauce.

**Sizzling Steak & Prawns** \$75 ST  
Grilled Local eye fillet steak & prawn tails served w/ herbs & garlic butter medallion.

**Samoa's Dinner** \$58 ST  
Oka (raw local fish, marinated in lime & coconut cream, cucumbers, onions & tomatoes) Supo Povi (Samoan beef soup), Fai ai fee (octopus baked in coconut cream), Luau (local spinach) served w/taro.  
Must be ordered 24 hours in advance and 2 orders minimum

## Side Dishes

---

**French Fries**  
Small \$10 ST  
Large \$14 ST

**Petit Garden Salad** \$14 ST

**Herbed Potatoes** \$ 6 ST

**Steamed Rice** \$ 6 ST

**Steamed Vegetables** w/ garlic butter. \$12 ST

**\*ASK YOUR SERVER ABOUT OUR DAILY SPECIALS \*All prices are 15% VAGST inclusive.\***

\* Menu items are subject to availability. Please check with your server.\*

**\* No substitutions and Omissions it does not reduce the menu price\***

**\* We accept Cash, Pre-approved Company cheques, Local ANZ Access or BSP handycard, Master & Visa Cards\***

**\*Our tariffs are cash prices if you choose to use a credit card the bank charges a 3.5% fee\***