



# DINNER MENU

## ENTRÉES

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<b>Mushroom Toast</b>	\$22 ST
Fresh mushroom sauté in herbs and garlic butter served on grilled pita bread.	
<b>Garlic Bread</b>	\$10 ST
<b>Aloha Chicken Skewers</b>	\$20 ST
Skewered chicken and pineapple served with sesame teriyaki sauce bedded on local greens.	
<b>Eggplant "PARMESANA"</b>	\$22 ST
Layers deep fried, breaded sliced eggplant and marinara sauce topped with melted cheese.	
<b>Spicy Fish Cake</b>	\$22 ST
Minced local fish fillet blended with herbs and spices, deep fried Served on local green with sweet chili dip.	
<b>Sesame Seared Asi</b>	\$29 ST
Seared yellow fin tuna, served rare & sprinkled with sesame seeds, bedded on watercress, drizzled with ginger chili soy sauce.	
<b>Samoan Oka</b>	\$32 ST
Fresh diced raw yellow fin tuna marinated in lemon juice & coconut cream with onions, cucumber and tomatoes served with taro chips.	
<b>Tropical Prawn Curry</b>	\$29 ST
Prawn tails sauté with garlic, ginger, chili and fresh curry leaves finished with coconut cream and served with local greens.	

## VEGETARIAN

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<b>Tofu and Eggplant Curry</b>	\$35 ST
Sauté eggplant with onions, garlic, ginger, yellow curry, finished with coconut cream and grilled TOFU served with rice.	
<b>Vegetables TEMPURA</b>	\$29 ST
Battered julienne of seasonal vegetables, served with soy and sweet chili dip.	
<b>Pasta "Putanesca"</b>	\$35 ST
Pasta tossed in black olives, capers, garlic, onions, tomatoes, and herb sauce served with pesto bruschetta.	
<b>Spicy Vegetable Wrap (Vegan)</b>	\$35 ST
Seasonal vegetables sauté in olive oil with chili, cumin, garlic and coriander wrapped in tortilla served with spicy fresh tomato and seasonal fruit salsa.	
<b>Stewed Mix Seasonal Vegetables</b>	\$29 ST
Finished with light and soy sauce served with rice	

## PASTAS

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<b>Fettuccine or Spaghetti</b> (based on availability) served with garlic bread.	
<b>Bolognese</b>	\$35 ST
Minced meat sautéed in a rich vegetable tomato base and red wine sauce.	
<b>Petit Size Bolognese</b>	\$25 ST
<b>Chicken Alfredo</b>	\$39 ST
Caramelized bacon, chicken and onions in cream sauce.	
<b>Petit Size Chicken Alfredo</b>	\$29 ST
<b>Seafood Medley</b>	\$49 ST
Assorted seafood sautéed in olive oil, garlic & herbs, deglazed with white wine.	
<b>Petit Size Seafood</b>	\$38 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

## MAIN COURSES

Served with rice, herb potatoes, fries or taro fries and salad or vegetables unless otherwise stated.

<b>Vailima Beer Batter Fish &amp; Chips</b>	\$29 ST
<b>Mini Beer Batter Fish &amp; Chips</b>	\$22 ST
<b>Coconut Fried Fish "Falai Ia Sosi esi"</b>	\$39 ST
Coconut crumbed local fish fillet, shallow fried, finished with spicy papaya, lemon, fresh mint sauce.	
<b>Mini</b>	\$30 ST
<b>Samoan Poached Fish Fillet</b>	\$45 ST
Local fresh fish fillet poached in fresh coconut cream sauce with local spinach.	
<b>Chicken "Moa Pinati"</b>	\$45 ST
Boneless chicken quarter simmered in peanut, coconut cream and chili sauce.	
<b>Chicken "Moa" Pizzaiolla</b>	\$45 ST
Grilled boneless chicken topped with marinara sauce and melted cheese.	
<b>Tropical Chicken Curry</b>	\$29 ST
Chicken and seasonal vegetables, fruits and yellow curry finished with coconut cream.	
<b>Fisher Man's Basket "Ako Ia Fagota"</b>	\$45 ST
Breaded fish, mussels, prawns and squid rings deep fried served with aioli.	
<b>Ako Ia Laititi</b>	\$35 ST
<b>Beef Schnitzel:</b> Breaded beef cutlets served with gravy on side	\$39 ST
<b>Mini</b>	\$30 ST
<b>Beef Yakitori</b> Beef skewers, grilled and deglazed with soy sauce	\$34 ST
<b>Mini:</b>	\$27 ST
<b>Steak "Cafe De Paris"</b>	\$62 ST
Grilled local eye fillet steak topped with herbs and garlic butter sauce.	
<b>Petit Steak "Cafe De Paris"</b>	\$48 ST
<b>Pepper Steak</b>	\$70 ST
Grilled local eye fillet steak served with cracked pepper corns & brandy cream sauce.	
<b>Petit Pepper Steak</b>	\$54 ST
<b>Sizzling Steak &amp; Prawns</b>	\$75 ST
Grilled Local eye fillet steak & prawn tails served w/ herbs & garlic butter medallion.	
<b>Samoan's Dinner</b>	\$60 ST
Oka (raw local fish, marinated in lime & coconut cream, cucumbers, onions & tomatoes) Supo Povi (Samoan beef soup), Ula vai (prawns baked in coconut cream), Luau (local spinach) served w/taro. Must be ordered 24 hours in advance and 2 orders minimum.	

## SIDE DISHES

<b>French Fries</b>	
Small	\$10 ST
Large	\$14 ST
<b>Petit Garden Salad</b>	\$14 ST
<b>Petit Pasta with olive oil and garlic</b>	\$12 ST
<b>Herbed Potatoes</b>	\$ 6 ST
<b>Steamed Rice</b>	\$ 6 ST
<b>Steamed Vegetables with garlic butter</b>	\$12 ST

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