



DINNER MENU

ENTRÉES

Mushroom Toast Fresh mushroom sauté in herbs and garlic butter served on grilled pita bread.	\$25 ST
Garlic Bread	\$10 ST
Chicken Kebabs Skewered chicken and onions marinated with sumac and tumeric, on local greens with tzatziki dressing and pita bread.	\$25 ST
Eggplant "Pizzaiolla" Grilled sliced eggplant, topped with Italian tomato sauce anchovy and melted cheese.	\$25 ST
Spicy Fish Cake Minced local fish fillet blended with herbs and spices, deep fried Served on local green with sweet chili dip.	\$25 ST
Sesame Seared Asi Seared yellow fin tuna, served rare & sprinkled with sesame seeds, bedded on watercress, drizzled with ginger chili soy sauce.	\$29 ST
Samoan Oka Fresh diced raw yellow fin tuna marinated in lemon juice & coconut cream with onions, cucumber and tomatoes served with taro chips.	\$32 ST
Prawn in Spicy Curry Sauce Bedded on local greens salad with grilled pita bread	\$32 ST

VEGETARIAN

Grilled Tofu Severed with stewed eggplant, tomato, cappers, black olives, served with rice.	\$35 ST
Eggplant Marinara Grilled eggplant, served with black olives and capers Marinara and rice	\$32 ST
Pasta "Putanesca" Pasta tossed in black olives, capers, garlic, onions, tomatoes, and herb sauce served with pesto bruschetta.	\$35 ST
Spicy Vegetable Wrap (Vegan) Seasonal vegetables sauté in olive oil with chili, cumin, garlic and coriander wrapped in tortilla served with spicy fresh tomato and seasonal fruit salsa.	\$35 ST
Vegetable Curry Local seasonal vegetables in coconut cream curry sauce, served with rice	\$29 ST

PASTAS

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

Vailima Beer Batter Fish & Chips	\$29 ST
Mini Beer Batter Fish & Chips	\$22 ST
Coconut Fried Fish "Falai Ia Sosi esi"	\$39 ST
Coconut crumbed local fish fillet, shallow fried with spicy papaya, lemon, fresh mint sauce.	
Mini	\$30 ST
Fish Fillet "Beur Blanc"	\$55 ST
Grilled local fish fillet served with buttery white wine cream sauce.	
Samoan Poached Fish Fillet	\$48 ST
Local fresh fish fillet poached in fresh coconut cream sauce with local spinach.	
Sizzling Fish Fillet with Prawns	\$58 ST
Local fresh fish fillet grilled in creamy lemon mustard sauce with tropical fruit salsa.	
Chicken "Moa Pinati"	\$45 ST
Boneless chicken quarter simmered in peanut, coconut cream and chili sauce.	
Chicken "Moa" Pizzaiolla	\$45 ST
Grilled boneless chicken topped with marinara sauce and melted cheese.	
Tropical Chicken Curry	\$35 ST
Chicken and seasonal vegetables, fruits and yellow curry finished with coconut cream.	
Fisher Man's Basket "Ako Ia Fagota"	\$48 ST
Breaded fish, mussels, prawns and squid rings deep fried served with aioli.	
Mini	\$35 ST
Oriental Pork Spare Ribs	\$45 ST
Pork ribs baked in sticky sweet and sour soy marinade.	
Beef Yakitori Beef skewers, grilled and de glazed with soy sauce	\$39 ST
Mini	\$27 ST
Steak "Cafe De Paris"	\$62 ST
Grilled local eye fillet steak topped with herbs and garlic butter sauce.	
Petit Steak "Cafe De Paris"	\$48 ST
Pepper Steak	\$70 ST
Grilled local eye fillet steak served with cracked pepper corns & brandy cream sauce.	
Petit Pepper Steak	\$54 ST
Samoan's Dinner	\$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

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

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