



dinner menu

Entrées

- Garlic Bread** \$10 ST
- Chili Prawns & Thai Rice Salad** \$38 ST
Sautéed prawns over rice with peanuts, desiccated coconut, carrots, spring onions tossed in a lime, sesame oil and fish sauce.
- Coconut Thai Soup** \$35 ST
Coconut milk, mushroom, chicken, prawns, lemon grass, basil, ginger, red curry paste, fish sauce and lime.
- Fisher Man's Basket "mini"** \$39 ST
Breaded fish, mussels, prawns and squid rings deep fried served with aioli.
- Island Prawn Cocktail** \$36 ST
served in papaya boat drizzled with tropical chili curry sauce.
- Samoan Oka** \$32 ST
Fresh diced raw yellow fin tuna marinated in lemon juice & coconut cream with onions, cucumber and tomatoes served with taro chips.
- Summer Salad** \$29 ST
Local greens and seasonal fruits topped with crumbled feta cheese, tossed in a citrus dressing.
- Taro Fries & Luau Dip** \$19 ST
Deep fried taro fries with luau dip taro leaves in coconut cream and onions.

Vegetarian

- Grilled Tofu** \$39 ST
Spicy mango or papaya, tofu, cabbage wrap, served with peanut sauce and Thai rice.
- Local Garden Vegetable Cake** \$28 ST
Baked vegetables, cheese and egg in cake served with local greens and garlic bread.
- Pasta "Putanesca"** \$35 ST
Pasta tossed in black olives, capers, garlic, onions, tomatoes, and herb sauce served with pesto bruschetta.
- Spicy Vegetable Wrap (Vegan)** \$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.
- Vegetable Curry** \$29 ST
Local seasonal vegetables in coconut cream curry sauce, served with rice

Pastas

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