

M O A N A

R E S T A U R A N T A N D B A R

ENTREE

Field mushroom stack (GF) (VG)

garlic, olive oil & dukkah roasted mushrooms with warm tofu topped with rocket, semi-dry tomato & roasted walnuts drizzled with balsamic

Roasted king prawns

In garlic butter, fresh chilli, cherry tomatoes served with toasted house bread

Ota ika tongan (GF)

raw snapper fillets marinated in lime, cucumber, capsicum, spring onion, coriander & coconut cream, served with taro chips

MAIN COURSE

Eye fillet (GF)

Served on mash potatoes & seasonal vegetables

Choice of sauce (creamy mushroom, peppercorn or beef jus)

Australian barramundi (GF)

Served with herb potatoes & lemon

Penne caponata (VG)

grilled zucchini, eggplant, cherry tomatoes, black olives, onion, garlic, parsley, fresh basil in a house napoli sauce

DESSERT

Sticky date (GF)

Homemade sticky date served with vanilla cream, chocolate crumble with warm butterscotch & vanilla ice-cream