



RESTAURANT AND BAR

BREADS

Garlic Bread 8

GF option +3

Fresh breads with in house dips 14

OYSTERS (GF) 6 12

Natural seasonal oyster 20 40

mignonette sauce & fresh lemon

Moana oysters 22 44

pickled ginger & lemon

Kilpatrick 24 48

bacon, worcestershire, tomato & tabasco sauce

Mix oysters 23 46

make your own selection

ENTREE

Seafood chowder 16.5

chowder served with house bread & butter

Chili mussels pot 20

black mussels, onion, white wine, fresh chili, garlic, parsley in napoli sauce served with toasted house bread

Roasted king prawns 23.5

in garlic butter, fresh chili, cherry tomatoes, served with toasted house bread

Ota ika tongan (GF) 17

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

Seafood tasting plate (GF) 22

ota ika, fresh king prawn, oyster natural, flame burned salmon slices, lemon

King prawn cocktail (GF) 19

fresh king prawns, in a bed of rocket with lime & cocktail sauce

Calamari (GF) 19

dusted in cornflour and lemon pepper served with rocket and semi-dry tomatoes & homemade aioli

Pan fried scallops 22

w/ garlic cream sauce served on rice with lemon

Field mushroom stack (GF) (V) (VG) 21

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

Garlic prawns 22

prawn cutlets, garlic, white wine cream sauce, lemon served on rice

Grilled baby octopus 20

grilled marinated baby octopus, in butter, lemon, cherry tomatoes sauce served on rice

SALADS

Thai beef salad 26

rocket, semi-dry tomatoes, cucumber, shaved parmesan, fried shallots topped with rice noodles & thai dressing

Baby octopus salad (GF) 24

mix greens, cucumber, cherry tomatoes, spanish onion, fetta cheese, black olives with citrus dressing

Roasted vegetables salad (GF) (V) (VG) 20

mix greens, roasted pumpkin, zucchini, eggplant, cherry tomatoes toasted pepita seeds drizzled with balsamic

Caesar salad 20

cos lettuce, crispy bacon, garlic croutons, parmesan, one poached egg & house made dressing
add grilled chicken +6

PASTA & RISOTTO all pastas can be with GF spaghetti. +4

Fettuccine carbonara 24

crispy diced bacon, onion, garlic, parsley, parmesan in a cream sauce

Spaghetti marinara 29

prawns, black mussels, clams, calamari, cherry tomatoes, black olives, garlic, fresh chili, onion Evoo

Vongole spaghetti 26

New Zealand clams in shell, fresh chili, garlic, onion, parsley with Evoo

Penne caponata (V) (VG) 24

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

Seafood risotto (GF) 32

black mussels, prawns, clams, snapper fillets, garlic, onion, Sicilian, butter & Philadelphia cream cheese

Mushroom risotto (V) (VG) 26

onion, garlic, porcini mushrooms, portobello mushrooms, butter & parmesan cheese
add chicken +6

Food allergies: please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi & dairy products. Customer requests will be catered for to the best of our ability. But the decision to consume a meal is the responsibility of the diner.
20% Public Holiday Surcharge

SEAFOOD (All fish served with herb potatoes and lemon)

New Zealand whole sole (GF)	32
Tasmania salmon (GF)	29
Australian snapper (GF)	32.5
Australian barramundi (GF)	28
Whole lobster mornay local whole lobsters with mornay sauce topped with gratinated cheese served with house salad	MKT
Barbecued bugs in house butter sauce on rice & lemon	70
Baked king prawns baked king prawns, with garlic butter, cherry tomatoes, served with rice	45
Feke (giant octopus) slow cooked octopus with cherry tomatoes, fresh herbs & white wine with house butter sauce in a bed of herb potatoes and broccolini	32

MOANA SELECTION

Tahi (GF) fish of the day, prawns, scallops, bugs on rice w/ white wine garlic cream sauce & house salad	55
Moana seafood (GF) moana oysters natural, lemon, fresh king prawns, bbq bugs, bbq king prawns, grilled fish and calamari on rice & house salad	72
Moana surf & turf eye fillet with half lobster mornay on top served on mash and seasonal vegetables	78
Fish of the day (GF) grilled fish of the day with garlic prawns topping served on herb potatoes	32
Seafood platter (minimum 2 people) grilled fish, garlic prawns, scallops, fresh king prawns, oysters, bbq bugs, half lobster mornay, bbq king prawns, marinated baby octopus, calamari, black mussels, lemon served with rice & house salad	95 pp

SIDES

French fries (V)	10
Roasted vegetables (V) (VG) (GF)	8
Kumara fries (sweet potato) (V)	12
Herb crunchy potatoes (V)	8
House salad (V) (VG) (GF)	6
Seasonal vegetables (V) (VG) (GF) Herb pumpkin, potatoes, eggplant and garlic zucchini	8

MEAT AND POULTRY

Eye fillet (GF) served on mash & seasonal vegetables	35
Choice of sauce (GF) creamy mushroom beef jus peppercorn	6
Veal scaloppini (GF) pan fried veal, white wine, mushrooms, porcini, onion, garlic in a light creamy sauce with herb potatoes & broccolini	36
Lamb cutlets (GF) grilled triple pin cutlets marinated in house spices, served on mash & seasonal vegetables with mint red wine jus	34
Pan fried wrapped chicken (GF) chicken breast wrapped in prosciutto, sage, in a butter white wine sauce served with herb potatoes & broccolini	30

FOR KIDS (served only to children)

Penne napoli (V) In homemade napoli sauce	12
Calamari and chips calamari rings and french chips	12
Kids chicken crumbed chicken served with chips	12
Ice-cream (GF) one scoop served a choice of chocolate or vanilla with chocolate or strawberry topping	5

DESSERTS

Pavlova w/ cream, mix berry compote, passionfruit coulis & vanilla ice cream	14
Cheesecake (GF) apricot, dates & coconut base with ricotta cream cheese topping, served with berry compote	15
Homemade tiramisu layers of espresso coffee, liqueurs, orange skin, savoiardi biscuit, mascarpone & cocoa	16
Mud cake (GF) homemade chocolate cake served with vanilla cream, dark chocolate ganache with vanilla ice-cream	15
Sticky date (GF) homemade sticky date served with vanilla cream, chocolate crumble with warm butterscotch & vanilla ice-cream	16
Selection of cheese selection of cheese, prosciutto, fresh fruit, nuts & crackers	35