

BREADS

Garlic Bread	7
Fresh breads with butter	7
Herb and parmesan pita with hommus	12.5
Fresh breads with inhouse dips	12.5

SALADS

Thai salad cos lettuce, avocado, fresh chilli, lime, mint, crostini, tomato & cucumber	16
Greek salad cos lettuce, tomato, cucumber, Spanish onion, fetta & olive	15
Nicoise salad cos lettuce, tomato, cucumber, onion, potato, boiled egg, bean, olive	16
Caesar salad cos lettuce, boiled egg, bacon, croutons, parmesan, anchovies	15
French salad cos lettuce, tomato, cucumber, onion, capsicum	14
w/seal fresh yellow fin tuna	25
w/bbq octopus	22
w/fresh king prawns	25
w/grilled chicken breast	22

SOUP

Seafood chowder served with bread roll	14.5
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COLD ENTREE

Ota Ika Tongan Snapper fillets marinated in lime, cucumber, capsicum, spring onion, cherry tomatoes, coriander & coconut cream with taro chips.	15
Yellow fin tuna served two ways with gazpacho soup, avocado, quartet potato	15
Seafood tasting plate Ota ika, king prawn, marinade mussels, oyster natural, gravilax	18
Mussels served cold in a tomato concasse and herb marinade	15
Avocado seafood king prawn, crispy baby octopus, scallop, mussel and fish	20
Avocado and asparagus with garden pickling vegetable and honey orange dressing	14
Fresh king prawns cocktail mini cos, cherry tomato, micro herb, cocktail sauce	18

CRUSTACEANS

Whole lobster mornay	MKT
Whole lobster thermidor	MKT
Barbecued bugs Worcestershire lemon butter on rice	MKT ent / main
Fresh king prawns on lettuce with lemon and cocktail sauce	MKT 1/2kg / 1kg
Pan fried black tiger prawns basil, garlic, lime, lemon butter	MKT 1/2kg / 1kg

SEAFOOD PLATTER FOR 2 - 4 only

(Must be pre-ordered in a day advance) smoked salmon, fresh king prawn, mixed oysters, barbecued bugs, barbecued prawns, battered prawns, calamari, lobster mornay w/ fresh fruit	280
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PASTA & RISOTTO

Fettuccine carbonara ham, mushroom, garlic cream sauce	20
Marinara spaghetti prawns, scallops, mussels, fish, calamari, napolitana, garlic	24
Chicken fettuccine stuffed chicken breast with force, feta cheese & spinach	24
Prawn fettuccine with garlic, basil, spinach, sweet chilli, tomato sauce	24
Sweet corn and prawns risotto spinach, basil in garlic creamy sauce	24
Chicken and mushroom risotto fresh herb and garlic cream sauce	24
Vegetarian pasta in tomato or garlic cream sauce	20

PRIME MEAT

Eye fillet served on mash w/seasonal vegetables.	25
Choice of sauce creamy mushroom /cream spinach / hollandaise mushroom ragout / beef jus / diane / peppercorn	5
Pan fried pork scallopine pane in parmesan and herbs with tomato and mushroom cream sauce	24
Veal funghi w/creamy mushroom sauce, mash and seasonal vegetables	25
Souvlaki lamb oregano, lemon, garlic, capsicum, olive oil on rice and Greek salad	25
Moroccan crust lamb cutlets on mash, seasonal vegetables & jus	28

HOT ENTREE

Seal lamb fillet puff pastry, warm Mediterranean salad and honey roast garlic aioli	16
Sautéed chicken liver w/ bacon, garlic, sage, gnocchi, mustard & brandy creamy sauce	14.5
Calamari lightly crumbed, cooked golden brown tossed in garlic butter on rice	15
Barbecued baby octopus in garlic, lemon juice, olive oil served on rice	16
Pan fried scallops w/ garlic and basil champagne cream sauce on rice and straw potato	18
Grilled haloumi roasted capsicum, spinach and lemon	12.50

MUSSELS

w/ white wine garlic cream sauce	18
w/ volute tomato juice	18
w/ curry and potato sauce all served on rice	18

OYSTERS

Ice seasonal oyster mignonette sauce and fresh lemon	20	35
Mornay cream cheese	20	37
Kilpatrick bacon, onion and Worcestershire, tomato and Tabasco	20	37
Mix oyster make your own selection	20	37

SEAFOOD

New Zealand whole sole	22
Fresh Tasmanian salmon	21
Australian snapper	25
Australian barramundi	22
Fish of the day topped with garlic prawns all fish served with house salad and herb potato	26
Barbecued baby octopus garlic, lemon, olive oil w/ salad	22
Garlic prawns king prawn cutlets, garlic, white wine cream sauce	24
Calamari lightly crumbed golden brown, tossed in garlic butter on rice & salad	21

POULTRY

Grilled chicken breast w/ garlic, basil, tomato sauce on rice w/ seasonal vegetables	22
Oven roast chicken breast w/ creamy mushroom sauce on rice w/ seasonal vegetables	22

SIDES

French fries	10
Vegetables	10
Feta cheese served w/ warm bread roll	10
Black kalamata olives w/ warm baked bread	10

MOANA SPECIAL SELECTION

Tahi fish of the day, prawns, scallops, bugs on rice w/white wine beure blanc sauce	40
Moana Seafood oyster natural, fresh king prawns, bbq bugs, bbq prawns, fish & calamari on rice w/ a salad garnish	62
Moana surf & turf eye fillet and 1/2kg lobster on mash w/ seasonal vegetables and beef jus	70
Yellow fin tuna wrapped in calamari on squid ink fettuccine, greens, sweet chilli, ginger, tomato, roast peanut & coriander aioli	40
Twice cooked half duck on mash w/ seasonal vegetables and orange duck jus	45
Char-grilled prime eye fillet red wine jus, pomme puree, jar cream spinach, black tiger prawns & 1/2kg bbq bug	55

DESSERT

Pavlova w/ cream, mix wild berry, passionfruit coulis and vanilla ice cream	14
Cheesecake w/ caramelised pineapple and coconut ice cream (ask for flavours)	15
Ice-cream gelatos w/fruit and coulis	14
Bailey's creme brulee w/ creaaam, sublee berry compote and vanilla ice-cream	16
Tiramisu w/ creme anglaise, coulis, wafer and chocolate	16
Pannacotta w/ fresh mint, fruit salad soup and fresh whipped cream	14
Mud cake w/cream, chocolate ganache, orange segment, berry and chocolate ice-cream	15
Selection of fine cheeses w/ fresh fruits, nuts and crackers	35