

ENTRÉES & SHARE PLATES

MAZAVAROO PRAWN TAILS (N)	25
Plump prawn tails sauteed in an exotic chili & cashew nut butter sauce served with feta, potato & garlic brushetta	
MARGARITA CEVICHE (GF/DF)	24
Ika mata's Peruvian cousin: cubes of locally caught pelagic fish marinated in lime tequila & sea salt, served with compressed tomato, red onion & cucumber, wakame seaweed, soy pearls & luscious coconut foam	
IKA MATA (GF/DF)	23
A not to be missed delicacy of the Cook Island: cubes of fresh caught pelagic fish drenched in coconut cream with lime, coriander, diced red onion & cucumber	
CRISPY CALAMARI	21
Crunchy calamari rings served with homemade radish pickle & a tangy lime & saffron aioli	
PESCATORE ARANCINI	21
Deep fried mussel, prawn & calamari risotto balls served with sriracha mayonnaise & sauce marinara	
NAUTI VEGAN MEZZE TO SHARE (DF/VG/N)	32
Homemade hummus, babaganoush & guacamole served with pita bread, island fries, falafel, vegetable atchar, dried fruit, seeds & nuts	
PORK BELLY BITES (GF/DF)	19
Slow roasted pork belly in green Thai curry sauce served with compressed watermelon, dehydrated pineapple & pork crackling crumble	
CHICKEN KATSU (DF)	18
Panko crumbed chicken breast served with homemade pickles, tonkatsu sauce, wasabi aioli & furikake seasoning	
PORK RILLETES (DF)	18
A rustic handmade pate of slow cooked pork belly, allspice, coriander & fennel flavors, served with crostini & papaya chutney	
GRILLED TOFU STEAKS (GF/DF/VF)	17
Soy, ginger & sesame marinated tofu served with eggplant puree, roasted edamame beans & wasabi pea crumble	

MAIN COURSE

FRESH FROM THE OCEAN

LIME & CHILI PRAWN TAILS (N) 42

Succulent crunchy prawn tails in a zesty lime & chili sauce served with wok tossed greens, coconut rice & toasted almond flakes

CATCH OF THE DAY (GF) 38

Char-Grilled pelagic catch of the day served with sauteed bok choy, creamy cassava puree & sauce vierge

PASTA PASIFIKA NERO 36

Prawns, calamari & mussels in a coconut cream enriched marinara sauce, served with homemade black tagliatelle & a parmesan & coconut wafer

SOUTHERN OCEAN WHITE COD 34

Pan fried white cod fillets served with pickled lime & eggplant caponata, braised white cabbage & sauce limoncello

FRAGRANT CURRIES

MASSAMAN LAMB CURRY (GF/DF) 38

Tender braised lamb loin chops served in an aromatically spiced coconut cream broth with roasted pumpkin, kumara, sambals & coconut rice

MADRAS MASALA FISH CURRY (DF) 38

Succulent line caught fish served in a dry style tamarind, curry leaf, coconut & tomato masala with white rice, sambals & pappadum

OFF THE LAND

- PEPPER CRUSTED BEEF TENDERLOIN FLAMBE (GF)** 48
Peppercorn crusted prime New Zealand tenderloin served with rukau, kumara mash, green peppercorn jus & flaming bourbon whisky
- WEEPING TIGER STRIPLOIN (GF/DF)** 44
Chargrilled Aberdeen Angus striploin grilled to perfection then thinly sliced, served with Laotian nam khao rice salad, crushed peanuts & nam jim jaew
- SOUS VIDE LAMB RUMP (GF/DF/N)** 38
Pink seared lamb Rump served with cashew nut, cumin & smoked paprika praline, charred beetroot, eggplant, red onion & chili, mint chimichurri
- WOOD SMOKED BABY BACK RIBS (GF/DF)** 36
Succulent house smoked pork ribs served with roasted kumara, braised red cabbage & spiced rum BBQ sauce
- BUCCANEERS' CHICKEN (GF)** 30
Plump roasted mousseline filled chicken breast served with cassava mash, greens, sauce a la buccaneer & bourbon, bacon jam

PLANT BASED

RUKAU RISOTTO (GF/DF/VG) 32
Slow braised taro leaf & coconut cream risotto served with mushroom crisps, freshly grated coconut, semi dried tomato & coconut foam

CHICKPEA KOFTA (DF/VG) 28
Chickpea 'meatballs' in a tamarind, tomato, chili & ginger masala sauce, served with sambals of the day & roti

SALADS

SMOKED MARLIN SALAD (GF/DF) 28
Ceylon tea smoke marlin served with Thai sweetcorn fritters, mesclun greens, sprouts, sriracha mayonnaise & a lilikoi, mandarin & pickled ginger vinaigrette

THAI PORK BELLY SALAD (GF/DF/N) 26
A fresh crunchy salad of raw papaya, chopped tomato, shredded carrot, cucumber, roasted peanuts & slow braised pork belly with nam jim dressing

LEMON CHICKEN NOODLE SALAD (DF) 25
Cantonese style lemon chicken served with julienne vegetables, bamboo shoots, vermicelli noodles, beansprouts & Asian herbs

PALEO GRAIN TABOULLEH SALAD (GF/DF/VG) 25
Mixed grains, parsley, coriander & mint tossed with roasted pumpkin, marinated artichokes, bell peppers & a zesty lemon dressing
Add: Grilled Chicken Breast \$8 (GF/DF) / Grilled Halloumi \$8 (V/GF)

SIDES DISHES

French Fries 8
Island Fries 8
Garden Salad (GF/DF/VG) 8
Coconut Rice (GF/DF/VG/N) 8
Wok Tossed Greens (GF/DF/VF) 8

DESSERTS

CHEESE BOARD (V)	22
Selected New Zealand cheese served with chutney, pickles & crackers	
A STUDY OF CITRUS (V/N)	18
Citrus served three ways: lemon cheesecake with blueberries, candied ginger & lemongrass: mandarin pannacotta with cardamom compote & lemon mousse with vanilla toile	
CHOCOLATE PEANUT BUTTER CUP	16
Decadent lashings of peanut butter & chocolate mousse, banana jam & caramel served with manuka honey grilled bacon ice cream & lady finger biscuits	
SPUMONI ICE CREAM CAKE (V)	15
Layered chocolate, mint & strawberry gelato, served with rocky road, fruit coulis, crème Chantilly & flaked almond brittle	
HANDMADE ICE CREAM & SORBETS (V)	12
Caramelized popcorn, & honeycomb	