

ENTRÉE

PACIFIC BOURRIDE

Our Pacific version of this Mediterranean fish soup with a mix of fresh line caught fish and fruits of the sea served in a broth perfumed with saffron and enriched with lime aioli

18

Matawhero Rosé (New Zealand), or Oyster Bay Sauvignon Blanc (New Zealand)

BEEF CARPACCIO

Slithers of raw beef drizzled with cold pressed virgin olive oil, topped with mushroom crisps, tuilles of parmesan and coconut finished with a scattering of micro-greens (GF)

18

Chianti Classico Coli DOCG, (Italy), or Maison Castel Bordeaux Merlot (France)

COCONUT FALAFEL

Chickpea and coconut falafel patties served on a smear of in-house hummus, garnished with marinated olives, caper berries, coconut labneh and served with seed crackers (VG/GF/DF/N)

16

Palliser Estate Riesling, (New Zealand), or Villa Maria Private Bin Rosé (New Zealand)

SAFFRON ARANCINI

Light arancini balls infused with saffron, served with coriander and eggplant rollups on a smoked tomato coulis, a sprinkle of cashews and a Nam Jim (V/GF)

16

Mill Road Chardonnay (New Zealand), or De Bortoli Estate Grown Pinot Noir (Australia)

IKA MATA

Freshly sliced line fish marinated in lime and finished with coconut, red onion, capsicum and coriander (GF/DF)

16

Trout Valley Nelson Sauvignon Blanc (New Zealand), or Palliser Estate Riesling (New Zealand)

PANKO PRAWN CAKES

Crispy prawn cakes served on a bed of glass noodle salad, nori, cashews, ponzu dipping sauce (DF/N)

16

Etike Passavento Pinot Grigio (Italy), or Nautilus Estate Sauvignon Blanc (New Zealand)

POHUTUKAWA SMOKED LINE FISH

Served with green banana chips, papaya, miso aioli (DF)

18

Villa Maria Private Bin Gewürztraminer (New Zealand), or De Bortoli Villages Grenache Rosé (Australia)

MAINS

FILET MIGNON

200g of prime beef fillet, wrapped in pancetta and served with fondant potato, grilled mushroom, sautéed greens and finished with a dollop of truffle butter (GF)

42

Chakana Malbec (Argentina), or Church Road Cabernet Sauvignon (New Zealand)

LAMB RUMP

Slow roasted New Zealand lamb rump, served on a bed of pureed rukaup with local root crop gnocchi, turned carrots and finished with a five spiced jus (GF)

39

Vega Del Rayo Rioja Tempranillo Blend (Spain) or Waipara Hills Pinot Noir (New Zealand)

PALMERSTON ISLAND PARROT FISH

Pan seared fillet of parrot fish, served with grilled shaved fennel, slow roasted peppers and finished with a Pernod butter sauce (GF)

34

Pasqua 11 Minutes Rosato - Rosé (Italy), or Nautilus Estate Pinot Gris (New Zealand)

DUCK LAKSA

Iron bark smoked duck breast served in a laksa Penang broth with somen noodles, pulled duck, Asian greens and fresh herbs, topped with toasted coconut, nuts and crispy shallots

33

Waipara Hills Pinot Noir (New Zealand), or Villa Maria Private Bin Gewürztraminer (New Zealand)

SOUS VIDE COCONUT CHICKEN

Chicken breast filled with pistachio, coconut and coriander, served with South Indian spiced chickpeas, black quinoa, and finished with a korma sauce (GF/DF/N)

30

Nautilus Estate Chardonnay (New Zealand), or Etike Passavento Pinot Grigio (Italy)

THAI GREEN CURRY

Tofu, crispy eggplant, bok-choy and snake beans in aromatic broth of coconut milk infused with kaffir lime, coriander, ginger, garlic, chili, lemongrass served with mung bean sprouts, crispy shallots and nuts and a side of wild red rice (VG/DF/GF)

25

Palliser Estate Riesling (New Zealand), or Riverstone Pinot Gris (New Zealand)

Add: CHICKEN 7 FISH 8

PALEO CAULIFLOWER RICE

Riced cauliflower wok tossed with wood roasted seasonal vegetables, nuts, seeds, garlic and chili, finished with fresh garden herbs (GF/DF/VG/N)

28

Trout Valley Nelson Sauvignon Blanc (New Zealand), or Longridge Pinot Noir (New Zealand)

PASTA PACIFIKA

Fresh handmade tagliatelle served with a classic tomato based sauce pescatore, fresh line fish and seasonal fruits of the sea, finished with a zesty gremolata

33

Casa Giorno Montepulciano d'Abruzzo (Italy), or Nautilus Estate Pinot Gris (New Zealand)

RISOTTO NERO

Creamy, rich, black squid ink risotto served with Prosecco, garlic, rosemary and anchovy butter sautéed calamari (GF)

32

Etike Luna Passante, Nero D'Avola Sicily, (Italy), or Nautilus Estate Sauvignon Blanc (New Zealand)

SIDES

ISLAND FRIES , maniota, kumara & taro, paprika aioli	8
FRIES , lime aioli	8
STEAMED JASMINE RICE	7
WOK FRIED ASIAN GREENS , ginger, soy & honey (VG/DF)	7
GARDEN SALAD , ponzu dressing	8



DESSERT

PEANUT BUTTER AND CHOCOLATE GATEAU

Served with cocoa crumble, chocolate sauce, crumbled honeycomb, homemade
Manuka honey & bacon ice cream

16

BANANA AND COCONUT VACHERIN

Served with lemon curd, meringue, crème Chantilly, summer berry compote and passion fruit coulis

16

Add dash of: *Ron Zacapa Guatemala 23 Years 6*

Rum Appleton Special Jamaica 4

VEGAN CHOCOLATE MOUSSE

Served with homemade avocado, banana and coconut ice cream, black sticky pineapple & toasted nuts

16

A STUDY OF CITRUS

Tasting portions of coconut, almond milk, lime and basil panna cotta, lemon tart & mandarin cheesecake

16

NAUTI ICE CREAMS AND SORBETS

Flavors of the season served with crushed amaretti biscuit

14

Add dash of: *Patron XO 4 Baileys 4 Grand Marnier 4 Amaretto 4*

DIGESTIF

(Drinks to Aid your Digestion)

<i>Baileys</i>	8
<i>Jägermeister</i>	8
<i>Grand Marnier</i>	11
<i>Hennessy V.S.O.P</i>	14
<i>Patron XO Café</i>	9
<i>Port Wine - Sandeman Ruby Port</i>	11
<i>Espresso Martini</i>	16
<i>Irish Coffee</i>	12
<i>Monks Coffee</i>	12
<i>White Russian</i>	16

DF - Dairy Free GF - Gluten Free N - Nuts V – Vegetarian VG – Vegan

All Prices are in New Zealand Dollars

NON ALCOHOLIC BEVERAGES

WATER

San Pellegrino Sparkling 1L (<i>Italian Natural Mineral Sparkling Water in Glass Bottle</i>)	15
Antipodes 1L (<i>New Zealand's Still Mineral Water in Glass Bottle</i>)	12
Perrier 200ml (<i>French Naturally Carbonated Mineral Water in Glass Bottle</i>)	6

SOFT DRINKS

Soft Drinks & Chilled Juices	5
Schweppes Ginger Ale, Ginger Beer, Lemon Lime & Bitters	6

COLD DRINKS

Milkshake ~ Iced Coffee ~ Iced Mocha ~ Iced Chocolate	9
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HEALTHY & DETOX DRINKS

Coconut Nu (<i>Cook Island's Young & Fresh Coconut Nectar</i>)	8
Lemonade Glass / Jug (<i>Barmade from Local Limes Juice, Mint, Honey and Water</i>)	6 /19
Smoothie – Fresh Squeezed Juice	8

KOMBUCHA ON TAP

Draft by Glass / Jug (<i>Island made, Ginger - Turmeric flavor</i>)	7/26
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HOT BEVERAGES

Espresso, Long Black (<i>Americano, Lungo</i>)	5
Cappuccino, Latte, Flat White, Mochaccino, Double Shot Espresso	6
Tea selection, Hot Chocolate (<i>Cocoa</i>), Milk	5
Liqueur Coffee	12

BEERS

DRAUGHT BEER

Cooks Lager Draught 330ml / 500ml (<i>Cook Island's Delicious Fresh Beer</i>)	7/10
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BOTTLED BEER

Matutu Pale Ale (Kiva), (<i>Cook Island's Beer</i>)	9
Corona (<i>Mexico</i>)	9
Crown Lager (<i>Australia</i>)	9
Heineken (<i>Holland</i>)	8
Steinlager Classic (<i>New Zealand</i>)	8

CIDERS

Three Oaks (330ml)	9
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SPARKLY BUBBLES & SANGRIA

Aperol Spritz (<i>Prosecco, Aperol, Soda</i>)	15
Bellini (<i>Elegant Prosecco with Fruit Flavour</i>)	12
Bubbly Negroni (<i>Classic Negroni – Gin, Vermouth & Campari, with Bubbly Twist</i>)	17
Sparkling Sangria Jug (<i>To Share</i>)	44
Rosé - White – Red Jug (<i>To Share</i>)	40

SPIRITS

VODKA

Absolut	8
Ciroc	10
Grey Goose	11

GIN

Bombay Sapphire	9
Glendalough Rose Gin	10
Hendricks	11

RUM

Appleton Special	9
Coruba Gold	8
Ron Zacapa Solera Gran Reserva 23	13
Sailor Jerry Spiced Rum	11

TEQUILA

Jose Cuervo Especial Silver, or Gold	8
Patron Silver	13
Patron Xo Café	9

WHISKY & WHISKEY

SCOTCH

Chivas Regal 12 Years	10
Johnnie Walker Red Label	8
Johnnie Walker Black Label	11

SINGLE MALT

Glenfiddich 12 Years	12
Oban 14 Years	13

BOURBON & TENNESSEE

Jack Daniels	9
Jim Beam	8
Woodstock Oak Aged	8

OTHER

Canadian Club (<i>Canada</i>)	8
Jameson (<i>Ireland</i>)	9

COGNAC & BRANDY

Hennessy V.S.O.P	14
Napoleon Marquise French Brandy	9

Ask for your favourite Spirits & Liqueurs

WINES BY THE GLASS

SPARKLING

Jean Pierre Brut, Australia 10

ROSÉ

Mansion House Bay Rosé, New Zealand 10

Matawhero Rosé, New Zealand 11

WHITE

Mill Road Chardonnay, New Zealand 10

Riverstone Pinot Gris, New Zealand 10

Trout Valley Nelson Sauvignon Blanc, New Zealand 10

RED

Corbans White Label Merlot, New Zealand 10

Longridge Pinot Noir, New Zealand 10

McWilliam's Markview Shiraz, Australia 10

CHAMPAGNES AND SPARKLING WINES

BRUT CHAMPAGNES

Dom Pérignon 390

Moët & Chandon Brut Impérial 150

Veuve Clicquot Yellow Label Brut 180

ROSÉ CHAMPAGNES

Laurent Perrier Rosé 200

Moët & Chandon Rosé 160

PROSECCO & SPARKLING

Nautilus Estate Cuvée Brut *Méthode Traditionnelle*, New Zealand 67

Nautilus Estate Sparkling Vintage Rosé, *Méthode Traditionnelle*, New Zealand 72

Jean Pierre Brut, Australia 47

Vigna Nuova Prosecco, Italy 57

WINES

ROSÉ WINES

De Bortoli Villages Grenache Rosé, Australia 62

Mansion House Bay Rosé, New Zealand 49

Matawhero Rosé, New Zealand 51

Pasqua 11 Minutes Rosato - Rosé, Italy 66

Villa Maria Private Bin Rosé, New Zealand 56

WHITE WINES

SAUVIGNON BLANC

Nautilus Estate Sauvignon Blanc, New Zealand	67
Oyster Bay Sauvignon Blanc, New Zealand	59
Trout Valley Nelson Sauvignon Blanc, New Zealand	45

PINOT GRIS

Nautilus Estate Pinot Gris, New Zealand	67
Kahurangi Estate Pinot Gris, New Zealand	50
Riverstone Pinot Gris, New Zealand	45

CHARDONNAY

Nautilus Estate Chardonnay, New Zealand	67
Cloudy Bay Chardonnay, New Zealand	89
Mill Road Chardonnay, New Zealand	45

OTHER VARIETIES

Etike Passavento Pinot Grigio, Italy	61
Palliser Estate Riesling, New Zealand	55
Villa Maria Private Bin Gewürztraminer, New Zealand	54

RED WINES

SHIRAZ (SYRAH)

McWilliam's Markview Shiraz, Australia	45
Pepperjack Shiraz, Australia	67
SOHO Valentina Syrah, New Zealand	79
Te Mata Single Estate Syrah, New Zealand	87

PINOT NOIR

Nautilus Estate Pinot Noir, New Zealand	79
De Bortoli Estate Grown Pinot Noir, Australia	69
Longridge Pinot Noir, New Zealand	45
Waipara Hills Pinot Noir, New Zealand	59

CABERNET SAUVIGNON

Church Road Cabernet Sauvignon, New Zealand	70
Wolf Blass Eaglehawk Cabernet Sauvignon, Australia	45
Pepperjack Cabernet Sauvignon, Australia	67

MERLOT

Corbans White Label Merlot, New Zealand	45
Maison Castel Bordeaux Merlot, France	67
McGuigan Black Label Merlot, Australia	48

OLD WORLD & REST

Casa Gioino Montepulciano d'Abruzzo, Italy	65
Chakana Malbec, Argentina	49
Chianti Classico Coli DOCG, Italy	57
Etike Luna Passante, Nero D'Avola, Terre Siciliane, Italy	57
Vega Del Rayo Rioja Tempranillo Blend, Spain	60

SIGNATURE COCKTAILS

ANTICLOCKWISE PIMMS	16
<i>Goodness gracious it's always Pimms o'clock on a tropical island. Pimms, ginger ale, Angostura bitters</i>	
ATIU ESPRESSO MARTINI	16
<i>Be ready for anything and everything on Rarotonga with a shaken classic vodka, Kahlua, Atiu island coffee</i>	
COPACABANA CAIPIRINHA	16
<i>Go Brazilian with a sugar cane juice rum Cachaca, limes and sugar. It's sweet and it's tart and it's what you need</i>	
ETU MOTU ICED TEA	19
<i>Long smooth, potent with a motu backdrop. Rum, triple sec, gin, vodka, tequila, sour mix, coke</i>	
GIN SLING WRING	18
<i>It's hot, it's very humid so quench your thirst colonial style with a shaken gin, cherry liqueur, triple sec, Dom Benedictine, fresh Tahitian lime juice, Angostura bitters, pineapple juice and delicious soda</i>	
ISLAND LOVE POTION	16
<i>All ladies will fall in love with this one: Gin, Midori, peach liqueur, pineapple juice, sour mix, passion fruit syrup,</i>	
KAKAMORA (COCONUT PIRATE)	17
<i>Coconut rum, spiced rum, pineapple liquor, lime juice, barrel aged bitters, pineapple juice, coconut water</i>	
MARGARITA BONITA	16
<i>It needs no description, but it is icily refreshing. Tequila, Cointreau, fresh Rarotongan lime juice, sour mix</i>	
MERENI SPLICE	16
<i>A smooth, rich blend in the native tradition of the islands. Midori, Malibu, pineapple juice, coconut cream</i>	
NAUTI MOJITO	16
<i>Kick back Cuban style with an irresistibly fresh and punchy mix of white rum, Rarotonga green limes and mint stirred with an icy cold sugar cane stick</i>	
NAUTI'LUST	18
<i>Sweeten up your day with this classic combo of brandy, Kahlua, Frangelico, peanut butter, Ice cream and cream</i>	
PARADISE PINA COLADA	16
<i>Tropical paradise created for you with a smooth and rich blend of white rum, pineapple juice and coconut cream</i>	
TA'AKOKA BREEZE	16
<i>A tropical classic of dark rum, coconut liquid, grenadine, pineapple juice, orange juice</i>	
TRIPLE M (Muri Mango Magic)	16
<i>A refreshing tropical cocktail with mango rum, peach liqueur, peach bitters, mango pulp, lime juice, sugar syrup</i>	
WILD BERRY CAPRIOSKA	16
<i>Sway with the palm trees and enjoy vodka, Chambord, fresh Rarotongan lime juice, sugar, mixed berries, soda</i>	

SHARE WITH FRIENDS

LAGOON GODDESS (Fish Bowl)	36
<i>It's sink or swim time with a refreshingly cool and fragrant fish bowl. Vodka, Malibu, vanilla liqueur, blue Curaçao, sweet & sour syrup, pineapple juice, lemonade</i>	
BOB MARLEY'S BOWL	39
<i>Pacific tribute to Jamaica. Life is colourful like this delicious cocktail. Dark Rum, gin, brandy, white rum, triple sec, pineapple and orange juices, grenadine. Order and raise your reggae flag</i>	

All Classic Cocktails Are Available

