

# Nautilus

## Restaurant and Bar



*The nautilus shell is an object of beauty and wonder in nature. It displays elements of wonder in its structure and beauty in its design, important elements that are a focus in our menu.*

*Recognise the Nautilus shells strong elements of camouflage that see it beautifully blend in with its environment – we aim to take this inspiration of that beauty and wonder of nature in our dishes.”*



# Opening Hours

## *Breakfast*

From 7:30 am till 11 am

## *Lunch*

A la carte MENU

From 11 am till 3 pm

## *Bar Snacks*

A menu offering light meals and snacks all day

From 11 am till late

## *Dinner*

A la carte MENU

From 6 pm till late

with Live Music featuring

**Jim & Ronny**

*Wednesdays*

**Kahiki**

*Sundays*

## *Happy Hour*

From 5 pm till 6 pm

Bucket of Beer for \$20

2 Special Cocktail of the Day for \$10 (each)

Glass of Wines and Draught Beer for \$6

# LUNCH

Available From 11am 'till 3pm

## **Burgers \$23.50**

All burgers comes with fries

### **Beef Burger**

*with bacon, tomato, red onion, lettuce,  
mango relish and béarnaise sauce*

### **Marinated Chicken Burger**

*with tomato, lettuce, sour cream and red onion jam*

### **Grilled Fish Burger DF**

*with spiced pineapple, tomato, red onion,  
lettuce and lime aioli*

### **Vegetarian Falafel Burger DF V**

*with falafel, tomato, red onion, lettuce,  
chilli sauce, coconut yoghurt sauce*

## **Spiced Lamb or Chicken Pita Pockets \$19.50**

*with lettuce, red onion and coconut yoghurt sauce*

## **Garden Salad \$25.00**

DF GF

*Your choice of sautéed Lamb or Chicken, fresh coconut, mint and coriander with a  
passion fruit vinaigrette topped with crispy vermicelli noodles*

## **Pacific-style Tuna Niçoise Salad \$25.00**

DF

*Seared Tuna steak with taro cubes, snake beans, olives, capers,  
tomato, egg, anchovies, finished with basil oil*

## **Nauti Ika Mata \$15.50**

DF GF

*A local delicacy of raw game fish marinated in lime  
and coconut cream, lightly mixed with garden  
vegetables and finished with kumara straw*

## **Polynesian Pawpaw Fish \$34.00**

DF GF

*On a bed of steamed rice with sautéed bok choy, pawpaw salsa and our decadent  
coconut & vanilla curry sauce  
(Ask your wait staff for today's fish selection)*

# BAR MENU

Available From 11am 'till late

## **Rarotonga Marinated Chili Rump \$16.00**

DF GF

*Serve with pineapple, red onion and capsicum skewers*

## **Garlic Prawn Skewers \$18.00**

DF GF

*Served with chorizo sausage and chimichurri*

## **Pan Fried Fish Sliders of the day \$16.00**

DF

*Served with Asian slaw and paprika aioli*

## **Steamed Chinese Bun \$15.00**

*Either Pork belly or Beef brisket with pacific slaw, cucumber and homemade sweet chili sauce*

## **Breads and Dips (Chefs Choice of the Day) \$14.00**

*(Ask your waiting staff for today's selection)*

## **Polenta Chips \$10.00**

GF

*with parmesan, aioli and truffle oil*

## **Mushroom Arancini \$15.00**

V

*with smoked potato aioli*

## **Crispy Squid \$12.00**

DF GF

*with wasabi mayonnaise*

## **Potato Wedges \$10.00**

*with sour cream and sweet chili sauce*

## **Fries \$8.00**

*with lime aioli*

## **Island Fries \$8.00**

*(local maniot & taro or kumara) with smoked paprika aioli*

## **Nautilus Taster Platter \$60.00**

*Half portions of pork belly, brisket Chinese buns, arancini, breads and dips, beef skewers, prawn skewers, pate and squid*

DF - Dairy Free GF - Gluten Free V - Vegetarian

# Beverages

## WATER

Te-Kou 1L ( <i>Cook Island's Mineral Water in Glass Bottle</i> )	10
Te-Kou Sparkling 1L ( <i>Cook's Island's Sparkling Water in Glass Bottle</i> )	10
San Pellegrino Sparkling 1L ( <i>Italian Natural Mineral Sparkling Water</i> )	15
Perrier 200ml ( <i>French Natural Mineral Water in Glass Bottle</i> )	6

## SOFT DRINKS

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

## COLD DRINKS

Milkshake	9
Iced Coffee ~ Iced Mocha ~ Iced Chocolate	9

## HEALTHY & DETOX DRINKS

ABC Juice ( <i>Apple, Beetroot, Carrot Juice</i> )	9
Coconut Nu ( <i>Cook Island's Young &amp; Fresh Coconut Nectar</i> )	8
Lemonade Glass / Jug ( <i>Local Limes Juice, Mint, Honey and Water</i> )	6/19
Smoothie – Fresh Squeezed Juice	8

## HOT BEVERAGES

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

## BEERS

Cooks Lager Draught ( <i>Cook Island's Delicious Fresh Beer</i> )	
330ml	7
500ml	10
<b>Bottled:</b>	
Matutu Lager ( <i>Cook Island's Beer</i> )	9
Matutu Pale Ale ( <i>Cook Island's Beer</i> )	9
Corona	9
Crown Lager	9
Heineken	8
Steinlager Classic	8

## CIDERS

Three Oaks Cider	9
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## SPARKLY BUBBLES

Aperol Spritz ( <i>Prosecco, Aperol, Soda</i> )	15
Bellini ( <i>Elegant Prosecco With Fruit Flavour</i> )	12
Bubbly Negroni ( <i>Gin, Vermouth &amp; Campari, with Bubbly Twist</i> )	17
Juniper Spritz ( <i>Prosecco, Gin, Soda</i> )	15
Bubbly Sangria Glass / Jug ( <i>To Share</i> )	15/44

## SANGRIA

Rosé - White – Red Glass / Jug ( <i>To Share</i> )	13/40
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## WINES & CHAMPAGNES

### WINE BY GLASS

#### Sparkling

Jean Pierre Brut, Australia	10
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#### Rosé

Mansion House Bay Rosé, New Zealand	10
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Matawhero Rosé ( <i>Very Light</i> ), New Zealand	11
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#### White

Mill Road Chardonnay, New Zealand	10
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Riverstone Pinot Gris, New Zealand	10
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Trout Valley Nelson Sauvignon Blanc, New Zealand	10
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#### Red

McWilliam's Markview Shiraz, Australia	10
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Corbans White Label Merlot, New Zealand	10
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Longridge Pinot Noir, New Zealand	10
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### CHAMPAGNES & SPARKLING WINES

#### Champagne Brut

Dom Pérignon	390
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Moët & Chandon Brut Impérial	150
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Veuve Clicquot Yellow Label Brut	220
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#### Champagne Rosé

Laurent Perrier Rosé	250
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Moët & Chandon Rosé	180
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#### Prosecco & Sparkling

Nautilus Cuvee Brut, New Zealand	72
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Vigna Nuova Prosecco, Italy	59
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Jean Pierre Brut, Australia	49
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Martini Rosé Spumante, Italy	59
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### WINES BY BOTTLE

#### ROSÉ

De Bortoli Villages Grenache Rosé, Australia	62
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Mansion House Bay Rosé, New Zealand	51
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Matawhero Rosé, New Zealand	49
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Pasqua 11 Minutes Rosato - Rosé, Italy	65
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Villa Maria Private Bin Rosé, New Zealand	56
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#### WHITE

#### Sauvignon Blanc

Nautilus Sauvignon Blanc, New Zealand	68
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Oyster Bay Sauvignon Blanc, New Zealand	59
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Trout Valley Nelson Sauvignon Blanc, New Zealand	45
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#### Pinot Gris

Nautilus Pinot Gris, New Zealand	69
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De Bortoli Sheep Shape Pinot Gris, Australia	48
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Riverstone Pinot Gris, New Zealand	45
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### **Chardonnay**

Nautilus Chardonnay, New Zealand	69
Cloudy Bay Chardonnay, New Zealand	95
Mill Road Chardonnay, New Zealand	45

### **Other Varieties**

Etike Passavento Pinot Grigio, Italy	61
Palliser Estate Riesling, New Zealand	57
Villa Maria Private Bin Gewürztraminer, New Zealand	54

## **RED**

### **Shiraz (Syrah)**

McWilliam's Markview Shiraz, Australia	45
Pepperjack Shiraz, Australia	69
SOHO Valentina Syrah, New Zealand	86
Te Mata Single Estate Syrah, New Zealand	90

### **Pinot Noir**

Nautilus 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
George Wyndham Bin 444 Cabernet Sauvignon, Australia	45
Pepperjack Cabernet Sauvignon, Australia	69

### **Merlot**

Corbans White Label Merlot, New Zealand	45
Maison Castel Bordeaux Merlot, France	69
McGuigan Black Label Merlot, Australia	51

### **Old World & Rest**

Casa Giorno Montepulciano d'Abruzzo, Italy	67
Chakana Malbec, Argentina	49
Chianti Classico Colli DOCG, Italy	63
Grand Bateau Bordeaux, France	67
Vega Del Rayo Rioja Tempranillo Blend, Spain	66

### **DESERT WINE by Glass**

Sandeman Ruby Port, Portugal	11
Penfolds Club Tawny Port, Australia	8

## **SPIRITS**

**Vodka ~ Gin ~ Rum ~ Tequila ~ Scotch ~ Single Malt ~ Irish ~  
Bourbon ~ Tennessee ~ Cognac... and more**

## **LIQUERS**

**Jägermeister ~ Patron XO Café ~ Campari ~ Martini ~ Pastis ~  
Baileys ~ Grand Marnier ~ Dubonnet ~ Southern... and more**

*Not Enough? Please Contact our Staff for More*

# Cocktails

**16\$**

## NAUTI MOJITO

*Kick back Cuban style with an irresistibly fresh and punchy mix of Bacardi white rum, Rarotongan green limes and mint*

## CAIPIRINHA (pronounced kie-purr-REEN-yah)

*Go Brazilian with a sugar cane rum known as Cachaca, limes and sugar. it's sweet and it's tart and it's what you need*

## NAUTI SPLICE

*A smooth, rich blend in the native tradition of the islands. Midori, Malibu, pineapple juice, coconut cream*

## TA'AKOKA BREEZE

*A tropical classic of dark rum, coconut liqueur, grenadine, pineapple juice, orange juice*

## WILD BERRY CAPRIOSKA

*Sway with the palm trees and enjoy classic vodka, Chambord, fresh Rarotongan lime juice, sugar syrup, mixed berries and soda*

## MURI MANGO MAGIC

*A refreshing tropical cocktail with mango rum, peach liqueur, peach bitters, mango pulp, lime juice and sugar syrup*

## MARGARITA (CLASSIC OR FROZEN)

*It needs no description, but it is icily refreshing. José Cuervo Tequila, Cointreau, fresh Rarotongan lime juice and sour mix*

## ESPRESSO MARTINI

*Be ready for anything and everything on Rarotonga with a shaken classic vodka, Kahlua and Atiu island coffee*

## ISLAND POTION

*All ladies will fall in love with this one. Gin, Midori, peach liqueur, pineapple juice, sour mix, passion fruit syrup and grenadine*

## PIMMS

*Goodness gracious it's always Pimms o'clock on a tropical island. Pimms, cherry brandy, ginger ale and Angostura bitters*

## PARADISE PINA COLADA

*Tropical paradise created for you with a smooth and rich blend of white rum, pineapple juice and coconut cream*

**17\$**

## ISLAND CLOUD MARTINI

*Get ready for an adventure with this cocktail. Vodka, passion fruit liqueur and lemon juice*

## KAKAMORA (COCONUT PIRATE)

*A blend of full bodied coconut rum, Kraken spiced rum, Pineapple liqueur, lime juice, barrel aged bitters and pineapple juice*

**18\$**

## NAUTI'LUST

*Sweeten up your day with this classic combo of brandy, Kahlua, Frangelico, peanut butter, ice cream and cream*

## GIN SLING

*It's hot, it's very humid so quench your thirst colonial style with a shaken gin, cherry liqueur, triple sec, Dom Benedictine, fresh Rarotongan lime juice, Angostura bitters, pineapple juice and soda*

## LONG MOTU ICED TEA

*Long smooth and potent. Enjoy this classic with a 'Motu' backdrop. Rum, triple sec, gin, vodka, tequila, sour mix and coke*

**36\$**

## LAGOON GODDESS - BE BRAVE (FISH BOWL)

*It's sink or swim time with a refreshingly cool and fragrant fish bowl. Vodka, Malibu, vanilla liqueur, blue Curaçao, sweet and sour syrup, pineapple juice and lemonade*