

## LUNCH

### Entrée / Starter

garden salad, balsamic vinaigrette

### Main

crispy salt & pepper squid, shredded cucumber salad, roasted peanuts, chilli & lime dressing

OR

coconut crusted chicken, roasted pineapple, crushed peanuts, sweet & sour dressing

OR

warm salad of tiger prawn, chick peas, capsicum, mixed lettuce, fetta cheese

### Vegetarian

vegetable tortilla; tomatoes, red onion, lettuce, egg, tasty cheese wrapped in a fresh flour tortilla

### Dessert

toffee mandarins, vanilla ice cream

## DINNER

### Entrée / Starter

leek & potato soup

OR

polenta pancake, lettuce, smoked salmon, caper butter sauce

### Main

a seafood melody of prawns, mussels, squid & fish baked in coconut cream in a coconut shell s/w  
fijian bele cabbage, fried eggplant, taro chips

OR

roasted pork belly, old fashioned apple sauce, carrots, sweet potato mash, steamed broccoli,  
roasted pumpkin

OR

grilled walu cutlet, tomato & onion basil salsa, creamed potato, steamed french beans &  
cauliflower

### Vegetarian

fettuccine, creamy brie cheese & peppercorn sauce, mushrooms

### Dessert

orange crème caramel

OR

chocolate mousse, pineapple sorbet

## **Bibi's Wine Recommendation**

'09 Wild Rock Pania Hawkes Bay Chardonnay – NZ / '11 Oyster Bay Pinot Noir – NZ