

MOANA RESTAURANT

BREAKFAST MENU

7:30AM – 10:00AM

TROPICAL CONTINENTAL BREAKY	16.00
Cereals, milk, yogurt, seasonal fruits, self-serving toast, condiments and cold cuts. For drinks - selection of tea, juices, percolated coffee chef's hot choice.	
WAKEY, WAKEY! EGGS & BAKEY	13.00
Bacon and Eggs, with hash brown, tomato sauce & toast *YOUR CHOICE OF SUNNY SIDE-UP, SCRAMBLED, POACHED OR OVER-EASY EGG.	
CLASSIC OMELETTE	16.00
3 Eggs, cheese, onions, ham, mushroom, toast and homemade relish.	
HIGH TIDE STEAK & EGGS	24.00
Rump steak, fried eggs, hash brown, grilled onions, toast & mushroom sauce, sprinkled with cheese	
TANGAROA BIG BREAKY	20.00
Eggs, bacon, sausage, hash brown, mushroom, tomato, baked beans, toast, tomato sauce & hollandaise sauce. *YOUR CHOICE OF SUNNY SIDE-UP, SCRAMBLED, POACHED OR OVER-EASY EGG. .*Add steak for \$11.00	
Extra: 2 Eggs, Mushrooms, Bacon, Hash Brown	5.00

MOANA RESTAURANT

LUNCH MENU
11:00AM – 2:00PM

STARTERS

SEAFOOD CHOWDER		17.00
Tender shrimps, mussels and squid combined in a creamy broth and veggies.		
GARLIC BREAD		8.50
French Stick topped with garlic butter.		
FRESH VEGETABLE SPRING ROLL	VG	14.00
Sauteed vegetable wrapped in egg roll wrapper with peanut sauce.		
IKA MATA		19.00
Fresh raw fish marinated in lemon mixed with vegetables and coconut cream on crispy wonton cups.		
BEEF SALPICAO		22.00
150g beef tenderloin sauteed in universal, butter, roasted garlic, green chili fingers and topped with garlic chips.		
CEASAR SALAD		15.00
Romaine lettuce, soft boiled egg and ceasar dressing topped with bacon bits, croutons and parmesan cheese.		
PAWPAW SALAD	VG & GF	15.00
Lettuce, seasonal fresh fruits and pawpaw dressing topped with fresh grated coconut.		

MOANA RESTAURANT

LUNCH MENU
11:00AM – 2:00PM

MAINS

LARGE SEAFOOD CHOWDER		25.00
Tender shrimps, mussels and squid combined in a creamy broth and veggies.		
MUSHROOM MORINGA PESTO	VG	20.00
Spaghetti pasta in moringa pesto sauce sauteed with shitake mushroom and garlic bread.		
SCAMPI PASTA		19.00
Spaghetti pasta in oil-based sauce, white shrimp with tomato salsa and garlic bread.		
CHICKEN STEW IN FRESH GREEN COCONUT		23.00
Stewed chicken cooked in coconut juice with lemongrass, ginger, garlic, green chili, green pawpaw. *SERVED WITH SIDE OF YOUR CHOICE (RICE, BUTTERED VEGETABLE OR SAUTED ISLAND POTATOES)		
BARBECUE RIB RACK		26.00
Roasted rib rack with barbecue sauce served with buttered Eggplant, broccoli, carrots and island potato fries.		
RUKAU		20.00
Local vegetable leaf cooked in coconut cream with ground pork served with rice and taro chips.		
TOFU MUSHROOM TARO	VG & GF	19.00
Sautéed mushroom and mixed vegetable with mashed taro.		

MOANA RESTAURANT

SNACKS MENU 2:00PM – 5:00PM

SNACKS

FISH SLIDERS		19.00
Cajun battered fish fillet sliders with coleslaw and french fries.		
MONTE KRISTO		14.00
Chicken sandwich with fries and petite salad.		
ROAST BEEF IN FOCACCIA BREAD		21.00
Thinly sliced roast beef belly layered with tomato, lettuce, pickles in Moana's homemade focaccia bread and served with kumara and taro fries.		
*CHOICE OF FRESH OR GRILLED SANDWICH		
HONEY PORK BBQ IN PITA BREAD		19.00
Roast honey pork barbecue layered with lettuce, onion and cucumber. Served with kumara fries.		
GRILLED MUSHROOM SANDWICH IN GLUTEN FREE BREAD	VG & GF	19.00
Sauteed mushroom with cheese, lettuce, tomato in Panini grilled gluten-free bread and kumara chips.		
FRENCH FRIES	VG	9.00
Deep fried potato		
ISLAND FRIES	VG	10.00
A combination of island root crops served with ranch dressing.		

MOANA RESTAURANT

DINNER MENU

5:30PM – 8:30PM

STARTERS

SEAFOOD CHOWDER		17.00
Tender shrimps, mussels and squid combined in a creamy broth and veggies.		
GARLIC BREAD		8.50
French Stick topped with garlic butter.		
FRESH VEGETABLE SPRING ROLL	VG	14.00
Sauteed vegetable wrapped in egg roll wrapper with peanut sauce.		
SHANGHAI TRIANGLES		14.00
Deep fried ground pork and minced vegetables wrapped in a spring roll wrapper served with sweet garlic vinegar.		
BEEF MOJOS		18.00
Thinly sliced potatoes with beef ragout, cheese sauce and tomato salsa.		
FRIED CHICKEN WINGS		15.00
Deep-fried battered chicken marinated in salt and pepper with barbecue sauce.		
EBI AND MAGURO SALAD	GF	16.00
Mixed greens, pan seared tuna and poached white shrimp with chef's special dressing.		
AVOCADO SALAD	VG & GF	18.00
Lettuce, fresh fruit and avocado dressing topped with sauteed mushroom.		

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DINNER MENU

5:30PM – 8:30PM

MAINS

LARGE SEAFOOD CHOWDER		25.00
Tender shrimps, mussels and squid combined in a creamy broth and veggies.		
MUSHROOM MORINGA PESTO	VG	20.00
Spaghetti pasta in moringa pesto sauce sauteed with shitake mushroom and garlic bread.		
SPICED PIMENTO CALAMARI PASTA		21.00
Spaghetti pasta in cream sauce with calamari and garlic bread.		
RIB EYE STEAK		35.00
200g grilled rib eye with demi glaze sauce served with buttered vegetable and mashed potato.		
SIZZLING CHICKEN TERIYAKI		22.00
Grilled chicken thigh-leg with teriyaki sauce served with sautéed kumara and taro. Served in a hot sizzling plate.		
KAFFIR LIME GARLIC BUTTER PRAWNS		29.00
3pcs prawns sauteed in butter, garlic, honey and kaffir lime. *SERVED WITH SIDE OF YOUR CHOICE (RICE, BUTTERED VEGETABLES OR SAUTED ISLAND POTATOES)		
TOFU MUSHROOM TARO	VG & GF	19.00
Sautéed mushroom and mixed vegetable with mashed taro.		

DESSERTS

MOANA SANDS COCONUT PIE		18.00
Fresh island coconut meat custard pie.		
COCONUT CRÈME BAVAROISE	GF	15.00
Sweetened fresh coconut cream custard topped with toasted coconut.		
CHOCOLATE HEAVEN DECADENT CAKE		9.50
Sliced moist chocolate cake filled and topped with chocolate cream frosting.		
HALO-HALO	GF	18.00
Filipino dessert made with fresh coconut juice, assorted jellies and tropical fruits with ice cream on top.		

MOANA RESTAURANT

BEVERAGES

MOCKTAILS

ISLAND SMOOTHIE	11.00
Blend of mango (seasonal), pawpaw, banana, lime juice and coconut cream	
MOANA SMOOTHIE	11.00
Blend of pomelo and grapefruit juice, coconut yoghurt, sugar syrup, blue curacao and mint	
TROPICAL SMOOTHIE	11.00
Blend of our “seasonal fruits” with pineapple juice and a dash of grenadine	
VIRGIN COLADA	11.00
Pineapple pieces blended with coconut cream and pineapple juice over ice	
FRUIT PUNCH	11.00
Pineapple juice, orange juice, cranberry juice with splash of lemonade	
ICE BLENDED DRINKS	11.00
Ice Coffee, Ice Chocolate	

SOFTDRINKS & WATER

Coke / Diet Coke / Sprite / L&P - 5.50
Sparkling Duet / Soda / Tonic / Ginger ale - 5.50
Lemon Lime & bitters - 6.00
Vaima Still Water 600ml - 5.50
Vaima Still Water 1.5L – 7.50
Sparkling Water - 7.00

COFFEE

Espresso / Short black - 5.00
Americano / Long black - 5.00
Flat white / Cappuccino - 5.00
Latte / Mocha - 5.00
Hot chocolate - 5.00
Extra Shot - 1.50

JUICE

Orange / Pineapple
Apple / Tomato / Cranberry
6.00

TEA

English breakfast / Earl grey
Green / Lemon
5.00

BEER

RAROTONGA LAGER TAP

Glass - 5.00 Tall - 7.00 Jug - 20.00
Steinlager Classic - 7.00 Heineken - 7.00 Corona - 7.00

SPIRITS

6.50 - 30ml 13.00 - 60ml

SIDE - 2.50

Bombay Sapphire Gin
Jameson Irish Whisky
Bacardi White Rum
Absolut Vodka
Pepe Lopez Tequila

Coruba Dark Rum
Napoleon French Brandy
Jim Beam Bourbon
Jack Daniels
Southern Comfort

COCKTAILS

MOANA SANDS SUNSET	17.00
Malibu, orange juice, crème de menthe with a dash of grenadine	
PINA COLADA	17.00
White rum, Malibu, pineapple juice, coconut cream	
PASSION FRUIT MOJITO	17.00
White rum, passion fruit liquor, lemon juice, mint & topped with tonic or soda	
STRAWBERRY MOJITO	17.00
White rum, strawberry liquor, lemon juice, mint & topped with tonic or soda	
MOJITO	17.00
White rum, lime, mint, sugar, soda	
FRUIT DAIQUIRI	17.00
White rum, triple sec, lime juice, sugar – please ask your waiter for the seasonal fruit selection	
MUD LOVER	17.00
Baileys, Frangelico, Kahlua, milk, cocoa powder - blended	
MAITAI	17.00
Amaretto, cointreau, white rum, dark rum, with pineapple, orange and lime juice	
MARGARITA	15.50
Tequila, lime, lemonade	
LONG ISLAND ICE TEA	18.50
Triple sec, dark rum, gin, vodka, tequila, lime juice, coca cola	

WINES

WHITE WINES

MATAWHERO CHARDONNAY *Gisborne, NZ* Bottle 45.00

A vibrant, full of youthful freshness, with a hint of aroma of white peach, guava & citrus adorned by lighted roasted nut, fine-dusting spice, vanilla, and creamy lees.

Glass 9.50

LAWSON'S DRY HILLS CHARDONNAY *Marlborough, NZ* Bottle 48.50

A range of aromas including lemon zest, red apple & brioche. The palate is elegant with a good concentration of fruit flavours, soft texture & a lovely balance of fresh acidity.

BLACK COTTAGE SAUVIGNON BLANC *Marlborough, NZ* Bottle 45.00

A complex nose of paw paw, passionfruit, pineapple & a touch of cut grass & crushed herbs. Juicy palate packed of tropical fruits & lime zest with a hint of sweet pea & a crunchy red capsicum.

Glass 9.50

WHITEHAVEN SAUVIGNON BLANC *Marlborough, NZ* Bottle 48.50

Classic aromas of ripe pink grapefruit, lime zest & tropical fruits are complemented by suggestions of lemongrass, green pepper & tomato leaf. The palate is crisp & vibrant, lifted by bright, generous citrus notes layered with peach, guava & passionfruit. Hint of wet river stone, fresh green herbs & mouth watering acidity add structure & support.

KAHURANGI ESTATE PINOT GRIS *Nelson, NZ* Bottle 49.00

Delightful aromas of pears & stone fruit on the nose, the off-dry palate brims of quince, nashi & apple. A nicely balanced wine, full & long

ROSE WINES

MATAWHERO PINOT ROSE *Gisborne, NZ* Bottle 47.00

An aroma of strawberries & cherries with floral notes complimented With a subtle strawberry, watermelon & cream with a lovely dry finish.

Glass 9.50

TWO RIVERS ISLE OF BEAUTY **ROSE** *Marlborough, NZ* **Bottle 52.00**

A savoury rose with fresh sea breeze aromas of Himalayan salt & green peppercorn, overlaying nuance of cranberry & honeydew melon. The zesty palate exudes mandarin, white peach, grapefruit, blackcurrant with touches of spice, wet stone & a dry finish.

RED WINES

CASA GIORNO **MONTEPULCIANO** *d'Abruzzo, ITA* **Bottle 42.00**

Nose is light with a softly packed heart of dark red cherry fruit infused with bramble, dried herbs, earthy & nutty notes & hint of cedar. Full of sweet juicy berries, warm spices & a hint of black pepper.

Glass 9.50

KAHURANGI ESTATE **MERLOT / CABERNET** *Hawkes Bay, NZ* **Bottle 48.00**

A soft cherry & plum nose, the palate is rich & smooth. Berry driven flavours abound with lingering mild spice & white pepper notes.

CHALK HILL LUNA **CABERNET SAUVIGNON** *McLaren Vale AUS* **Bottle 44.00**

Aromas of ripe black fruits, herbal notes & spicy & balsamic hints. On the palate it is flavoursome, juicy & vibrant. A medium-bodied wine with fine-grained tannins & integrated freshness that provide structure.

TALL POPPY **CABERNET SAUVIGNON** *Hunter Valley, AUS* **Bottle 48.00**

Aromas of black cherries, wild berries & subtle spice. A full bodied red, its palate is intense & rich with dark plum & firm tannins.

TROUT VALLEY **SHIRAZ** *Murray River, AUS* **Bottle 42.00**

Blackberry & cherry aromas on the nose. Dark fruit intertwined with earthy notes & hints of oak, black pepper & spice. With a rich and spicy finish.

Glass 9.50

KOA **PINOT NOIR** *Adelaide Hills, AUS* **Bottle 42.00**

Flavours of fresh, red fruits that developed into deliciously savoury Note on the palate.

Glass 9.50

TOHU PINOT NOIR

Awatere Valley, NZ

Bottle 74.00

Red fruit & spicy florals with hints of crushed herbs. The palate is smoothly textured with flavours of bright cherry, red berries & finely integrated French oak. Mid weight on the palate, this wine is balanced with refined silky tannins that lead to a long & elegant finish.

***AWARD**

Aotearoa Regional Wine Awards 2022 (V2019) – Best Pinot Noir in Show, Gold Medal, Best Red in Show & Runner up for the Best Wine in Show National Wine Awards of Aotearoa 2022 (V2019) - Gold

SPARKLING WINE

<i>LINDAUER BRUT</i>	<i>200ML</i>	<i>New Zealand</i>	Bottle 17.00
<i>LINDAUER FRAISE</i>	<i>200ML</i>	<i>New Zealand</i>	Bottle 17.00
<i>LINDAUER ROSE</i>	<i>200ML</i>		Bottle 17.00
<i>LINDAUER BRUT</i>	<i>750ML</i>	<i>New Zealand</i>	Bottle 42.00
<i>LINDAUER FRAISE</i>	<i>750ML</i>	<i>New Zealand</i>	Bottle 42.00
<i>LINDAUER ROSE</i>	<i>750ML</i>	<i>New Zealand</i>	Bottle 42.00
<i>NQA PROSECCO</i>	<i>750ML</i>	<i>New Zealand</i>	Bottle 65.00

CHAMPAGNE

G. H. MUMMS CORDON ROUGE BRUT

France

Bottle 150.00

Exuberant energy excites the palate. Elegant flavors of fruit and caramel. The powerful finish is at once creamy and effervescent. Juicy scents of succulent white and yellow fruits entice, with hints of lychee, pineapple, praline. Appetizing aromas of pastry yeast & brioche.