

MOANA RESTAURANT

BREAKFAST 7:30am - 10:00am

<p>Tropical Continental Breakkie \$18.00 Cereals, milk, yogurt, seasonal fruits, self-serving toast, condiments and cold cuts. Beverages - juices, selection of teas & percolated coffee. - Complimentary for in-house guests</p>
<p>Wakey Wakey, Eggs & Bakey! \$15.00 Bacon and Eggs, with hash brown, toast & tomato sauce. *Your choice of sunny side-up, scrambled, poached or over-easy eggs.</p>
<p>Pacific Pancakes \$15.00 3x Pancakes, whipped cream, maple syrup, butter & fresh assorted tropical fruits.</p>
<p>The Goddess Omelette \$18.00 3 Eggs, milk, cheese, onions, ham, mushroom, toast & homemade relish.</p>
<p>Tangaroa Big Breakfast \$22.00 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 eggs. *Add steak for \$15.00</p>
<p>High Tide Steak & Eggs \$26.00 180g medium-rare rump steak, fried eggs, hash brown, grilled onions, toast & mushroom sauce, sprinkled with cheese.</p>
<p>Extras \$5.00ea 2 Eggs Mushrooms Bacon Hash Brown</p>



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SNACKS

2:00pm – 5:00pm

Chicken Burger	\$19.00
Chicken fillet with cheese, lettuce, onion, coleslaw served in a home-made burger bun served with french fries or island fries.	
Monte Kristo	\$19.50
Warm chicken sandwich with French fries or island fries and a petite salad.	
Grilled Mushroom Sandwich (vg, gf*)	\$21.50
Sautéed mushroom with mozzarella cheese, lettuce and tomato packed in a grilled gluten-free panini, served with island fries.	
Fish Sliders	\$23.50
Cajun battered fish fillet sliders with coleslaw and french fries or island fries.	
Honey BBQ Pork in Pita Bread	\$25.00
Barbecued roast honey pork layered with lettuce, onion and cucumber, served with island fries.	
Open Steak Focaccia Sandwich	\$31.50
Roast rib eye layered with tomato, lettuce, pickles in Moana's home-made focaccia bread, served with a side of island fries.	
Extras: chicken, eggs, cheese, mushrooms or crispy bacon	\$5.00ea
vg - vegetarian	
*gf - can be made gluten free, please advise our service staff.	

MOANA RESTAURANT

LUNCH & DINNER

11:00am – 2:00pm

5:00pm - 8:30pm

STARTERS

Garlic Bread Sliced baguette topped with garlic butter.	\$9.50
French Fries (vg, gf) Deep-fried potato chips.	\$10.00
Island Fries (vg, gf) A combination of island root crops served with ranch dressing.	\$11.50
Fresh vegetable Spring Roll (vg) Sautéed vegetables wrapped in rice paper served with satay sauce.	\$14.00
Shanghai Triangles Wrapped deep fried ground pork and minced vegetables served with sweet garlic vinegar.	\$16.00
Seafood Chowder Tender shrimps, mussels and squid combined in a creamy broth with vegetables.	\$17.00
Fried Chicked Wings Crispy deep-fried chicken tossed in salt and pepper served with BBQ sauce.	\$21.00
Beef Mojos Thinly sliced potatoes with beef ragout, cheese sauce and tomato salsa.	\$21.00
Ika Mata Fresh raw fish marinated in lemon mixed with vegetables and coconut cream on crispy wonton cups.	\$21.00

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5:00pm - 8:30pm

KIDS MENU

Chicken & Chips 8pcs fried chicken nuggets and 200 grams of french fries served with tomato sauce or BBQ sauce.	\$15.00
Alfredo Pasta Spaghetti pasta cooked in cream with bacon bits, served with garlic bread.	\$19.00
Spaghetti Bolognese Spaghetti pasta in sweet tomato sauce served with fried chicken lollipop.	\$19.50
Bangers & Fries Stir-fried sausage in a sweet Thai sauce (spicy, not spicy, or sauce on the side) served with fries.	\$20.50
Chicken Fingers Tender battered and sliced chicken thigh fillet marinated in salt and pepper with a BBQ sauce.	\$21.00

SALADS

Fresh mixed salad (vg, gf) Freshly picked local lettuce, tomatoes, onion, mushroom, cucumber and pawpaw or sliced mangoes, avocado (seasonal) served with balsamic vinaigrette.	\$19.00
Caeser Salad Freshly picked local lettuce, soft boiled egg and Caesar dressing topped with bacon bits, croutons and parmesan cheese.	\$19.00
Ebi & Maguro Salad Freshly picked local lettuce, pan-seared tuna and poached white shrimp with chef's special dressing.	\$20.00
Extras: chicken, eggs, cheese, mushrooms or crispy bacon	\$5.00ea

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LUNCH & DINNER

11:00am – 2:00pm

5:00pm - 8:30pm

MAINS

Mushroom Moringa Pesto (vg, gf) Spaghetti pasta in moringa pesto sauce sauteed with shiitake mushroom and garlic bread. *Change to gluten-free pasta \$4	\$20.00
Pork & Rukau Local vegetable leaf cooked in coconut cream with ground pork served with rice and taro chips.	\$23.00
Sizzling Chicken Teriyaki Grilled chicken thigh-leg with teriyaki sauce served with sautéed kumara and taro. Served in a hot sizzling plate.	\$23.00
Scampi Pasta Spaghetti pasta in oil-based sauce with pan fried tiger prawn topped with tomato salsa and side of garlic bread.	\$24.00
Large Seafood Chowder Tender shrimps, mussels and squid combined in a creamy broth with vegetables.	\$25.00
Tofu Mushroom (vg, gf) Sautéed mushrooms and tofu, mixed vegetables and mashed potato with coconut cream.	\$25.00
Spiced Pimento Calamari Pasta Spaghetti pasta in cream sauce with calamari and a side of garlic bread.	\$25.00
Chicken Curry Chicken stewed in onion and tomato-based sauce flavoured with ginger, chilli peppers, served with rice.	\$28.00

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LUNCH & DINNER
11:00am – 2:00pm
5:00pm - 8:30pm

MAINS

Crusted Fish Fillet	\$31.00
Fried crusted fish fillet with tartare sauce. Serve with french fries and salad.	
BBQ Rib Rack	\$32.00
Roasted rib rack with barbecue sauce served with buttered eggplant, broccoli, carrots and island potato fries.	
Kaffir Lime & Garlic Butter Prawns (gf*)	\$34.00
3 pieces prawns sauteed in butter, garlic, honey and kaffir lime. *Served with your choice of rice, buttered vegetables, sautéed island potatoes.	
Beef Stroganoff (gf*)	\$35.00
Tenderised beef cooked in white wine, creamy sour cream and sliced mushroom. *Served with your choice of rice, buttered vegetables, sautéed island potatoes or pasta.	
Rib-Eye Steak	\$39.00
200gram grilled rib-eye with demi glaze sauce served with buttered vegetable and mashed potato. *Add: Mushroom sauce \$5.	
Extras	\$7.00ea
Potatos, fries, island fries, rice, pasta	

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LUNCH & DINNER

11:00am – 2:00pm

5:00pm - 8:30pm

DESSERT

Bread & Butter Chocolate Chip Pudding	\$8.00
Bread and butter pudding topped with chocolate chip and a thick chocolate sauce. Served with chocolate or vanilla ice cream.	
Chocolate Heaven Decadent Cake	\$10.50
Sliced moist chocolate cake filled and topped with chocolate cream frosting.	
Raspberry Cheesecake	\$14.00
Creamy and dense traditional New York cheesecake topped with raspberry coulis.	
Banana Split Rolls	\$18.00
Wrapped and fried freshly cut local bananas with chocolate, vanilla ice cream and whipped cream, topped with sliced almonds and a side of delicious warm chocolate sauce.	
Moana Coconut Pie	\$18.00
Island fresh young coconut custard pie.	
Extras	\$4.00ea
Scoop of ice cream, whipped cream, extra chocolate sauce.	

DESSERT COCKTAIL

Mud Lover	\$18.00
Baileys, Frangelico, Kahlua, milk, cocoa powder - blended.	

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MOCKTAILS & NON-ALCOHOLIC

Island Smoothie	\$12.50
Blend of mango (seasonal), pawpaw, banana, lime juice and coconut cream.	
Moana Smoothie	\$12.50
Blend of pomelo and grapefruit juice, coconut yoghurt, sugar syrup, blue curacao and mint.	
Tropical Smoothie	\$12.50
Blend of our “seasonal fruits” with pineapple juice and a dash of grenadine.	
Virgin Colada	\$12.50
Pineapple pieces blended with coconut cream and pineapple juice over ice.	
Fruit Punch	\$12.50
Pineapple juice, orange juice, cranberry juice with splash of lemonade.	
Ice Blended Drinks	\$12.50
Ice Coffee, Ice Chocolate	
Soft Drinks & Water	
Coke, Diet Coke, Sprite, L&P, 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	\$8.00
Juices	\$6.00
Orange, Pineapple, Apple, Tomato, Cranberry	
Coffee & Tea	\$5.00
Espresso, Long Black, Americano, Flat White, Cappuccino, Latte, Mocha, Hot Chocolate.	
Extra Shot	\$1.50
English Breakfast, Earl Grey, Green Tea, Lemon Tea	\$5.50

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BEER

Rarotonga Lager (Tap)	
Tall/Pint	\$7.00
Pitcher	\$25.00
Imported (Bottled)	
Steinlager Classic	\$7.00
Heineken	\$7.00
Tui	\$7.00
Corona	\$9.00
Beer Bucket (4 bottles)	\$26.00
Steinlager or Heineken	

SPIRITS

Bombay Sapphire Gin		Coruba Dark Rum	
Jameson Irish Whisky		Napoleon French Brandy	
Bacardi White Rum		Jim Beam Bourbon	
Absolut Vodka		Jack Daniels	
Pepe Lopez Tequila		Southern Comfort	
	30ml	\$9.00	
	60ml	\$17.00	
	Side	\$3.00	

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Cocktails

Margarita Tequila, lime, lemonade.	\$16.50
Moana Sunset Malibu, orange juice, Crème de Menthe with a dash of grenadine.	\$18.00
Pina Colada White rum, Malibu, pineapple juice, coconut cream.	\$18.00
Original Mojito White rum, lime, mint, sugar, soda.	\$18.00
Passionfruit Mojito White rum, passionfruit liquor, lemon juice, mint & topped with tonic or soda.	\$18.00
Strawberry Mojito White rum, strawberry liquor, lemon juice, mint & topped with tonic or soda.	\$18.00
Fruit Daiquiri White rum, triple sec, lime juice, sugar – please ask your waiter for the seasonal fruit selection.	\$18.00
Mud Lover Baileys, Frangelico, Kahlua, milk, cocoa powder - blended.	\$18.00
Maitai Amaretto, Cointreau, white rum, dark rum, with pineapple, orange and lime juice.	\$18.00
Long Island Iced Tea Triple sec, dark rum, gin, vodka, tequila, lime juice, coca-cola.	\$19.00

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CHAMPAGNE

G.H. Mumm 750ml	France	\$150.00
Cordon Rouge Brut		
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.		

SPARKLING

Lindauer Brut 200ml	New Zealand	\$14.00
Lindauer Brut 750ml		\$42.00
A drier style wine, the taste is crisp and complex with notes of citrus fruits with hints of strawberry sorbet and toasty notes. It is well balanced with lifted creaminess coming from the Chardonnay and Pinot Noir grapes.		
Lindauer Fraise 200ml	New Zealand	\$14.00
Lindauer Fraise 750ml		\$42.00
Made from Pinot Noir grapes and gently infused with a natural strawberry essence which gives Fraise its name. This wine has a hint of sweetness and a delicious lingering taste of strawberries.		
Lindauer Rosé 200ml	New Zealand	\$14.00
Lindauer Rosé 750ml		\$42.00
This wine is crafted to have fresh notes of strawberries and red berry fruits balanced with a creamy soft finish. A drier style wine that is well balanced and has a good finish.		

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WHITE WINE

Black Cottage Sauvignon Blanc	Marlborough, NZ	\$9.50 Gl \$45.00 Btl
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.		
Hāhā Pinot Gris	Nelson, NZ	\$9.50 Gl \$45.00 Btl
Youthfully charming and elegant, it offers succulent apple, pear & nectarine & nectarine flavours. With vibrant fruit flavours, exceptional aromatics & a rounded mouth-feel it is delightfully drinkable.		
Matawhero Chardonnay	Gisborne, NZ	\$9.50 Gl \$45.00 Btl
A vibrant, full of youthful freshness, with a hint of aroma of white peach, white peach, guava & citrus adorned by lighted roasted nut, fine-dusting spice, vanilla, and creamy lees.		
Whitehaven Sauvignon Blanc	Marlborough, NZ	\$48.00 Btl
Classic aromas of ripe pink grapefruit, lime zest & tropical fruits are complemented by suggestions of lemongrass, green pepper & tomato leaf. The palate is crisp & and vibrant, lifted by bright, generous citrus notes layered with peach, guava & passionfruit.		
Kahurangi Estate Pinot Gris	Nelson, NZ	\$49.00 Btl
Delightful aromas of pears & stone fruit on the nose, the off-dry palate brims of quince, nashi & apple. A nicely balanced wine, full & long on the palate.		
Palliser Estate Chardonnay	Martinborough NZ	\$49.00 Btl
An expressive nose showing aromas of peach vanilla bean, nougat & hazelnut. Creamy and rich in the mouth with subtle french oak enveloping an array of juicy stone fruit flavours.		

ROSÉ

Matawhero Pinot Rosé	Nelson, NZ	\$9.50 Gl \$47.00 Btl
An aroma of strawberries & cherries with floral notes complimented With a subtle strawberry, watermelon & cream with a lovely dry finish.		
Wither Hills Pinot Noir Rosé	Marlborough, NZ	\$49.00 Btl
An aroma of strawberries & cherries with floral notes complimented With a subtle strawberry, watermelon & cream with a lovely dry finish.		

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RED WINE

De Bertoli Winemakers Merlot	Coonawarra, AUS	\$9.50 Gl
This medium bodied merlot displays a deep vibrant red hue. Blackberry & plum, complemented by some integrated gentle choc oak. Silky tannins & balanced acidity leads to a soft, generous finish.		\$42.00 Btl
The Shy Pig Shiraz	South East Australia, AUS	\$9.50 Gl
A medium bodied shiraz showing soft and juicy dark flavours. Mocha, oak and savoury tannins add length to the palate to create a youthful, well balanced wine.		\$42.00 Btl
Jacobs Pinot Noir	South Australia, AUS	\$9.50 Gl
A heady mix of dried spices & fruits of the forest, with lovely supple tannins and a fragrant cherry & plum aroma.		\$45.00 Btl
Chalk Hill Luna Shiraz	McLaren Vale, AUS	\$44.00 Btl
A medium to full bodied shiraz with excellent structure. Rich flavours of dark berry fruit, with a hint of bitter dark chocolate & roasted nuts. A perfumed nose with blueberry, red-currant fruits with violets & spice notes.		
Villa Maria Private Bin Merlot Cabernet Sauv. Malbec		
Hawkes Bay		\$48.00 Btl
This blend of predominantly Merlot and Cabernet Sauvignon has aromas and flavours of cassis, red fruits & dried herbs. A rich mouthfeel is balanced with supple tannins leads to a deliciously smooth finish.		
Tall Poppy Cab. Sauv.	Hunter Valley, AUS	\$48.00 Btl
Aromas of black cherries, wild berries & subtle spice. A full bodied red, its palate is intense & rich with dark plum & firm tannins.		
Tohu Pinot Noir	Awatere Valley, NZ	\$74.00 Btl
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.		
*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).		