


BREADS


Garlic and Cheese Calzone
\$14.50


Island Bruschetta- coconut, papaya, pineapple and onion salsa on toasted ciabatta 
\$16.50

Warm baguette and truffled butter
\$16.50

ENTREES

Crispy skinned duck breast salad with pickled beetroot, candied orange and island greens with cabernet sauvignon dressing
\$34.50

Fresh Tuna sashimi with wasabi, soy sauce and chill 
\$29.50


Seared scallops on cauliflower puree with fresh herb and lime pepper emulsion 
\$32


Samoa sea bug ravioli in a crustacean crème, freshly grated parmesan and concasse of organic Samoa tomato
\$35


Tender Chicken simmered in coconut and chilli cream with pumpkin taro gnocchi and organic water spinach
\$30


MAINS

Pan fried Masi Masi, presented on potato mash with in season greens, coconut chilli, papaya and turmeric relish with spiced herb butter sauce
\$45


Local Char Grilled Lobster finished in Thermidor Sauce w sautéed breadfruit spiced baby beetroot and beans 
\$75

Smoked Albacore fillet wrapped in banana leaves, presented with oven roasted creamed taro slice, beans and pumpkin puree 
\$45


Samoa Eye fillet presented on potato galette, eggplant fritters and Koko Samoa jus 
\$65

Slow roasted ½ duck, presented with steamed baby potatoes, roast garlic, pea puree and berry jus 
\$75

SIDES

Steamed Greens in Season 
\$9.50


Shaved pickled coconut 
\$7.50

Taro cooked in coconut cream 
\$8.50

Sauces: Mushroom, Garlic Cream, Dianne, Red Wine Jus
\$3.50

SWEET SAMOA

Coconut bavarois dressed by fresh fruits macerated in citrus syrup with chiffonade of local lemon leaves
\$32

Chocolate and orange crème Brule accompanied by hand crafted sesame seed wafers 
\$35

Koko Samoa and coffee mousse, coconut sago and fresh banana crème
\$35

Papaya Panacotta with lime ice cream and Vanilla tuille biscuits
\$32.50



= Gluten Free;



= Vegetarian

WATER

Local Water 600ml	\$6
Local Water 1L	\$9
Santa Vittoria Mineral <i>Still or Sparkling</i>	\$25

LOCAL BEER

Taula, Manutagi, Sama	\$10
Vailima Lager, Vailima Pure	\$10

IMPORTED BEER

Corona, Heineken	\$18
------------------	------

SOFT DRINKS

Coke, Fanta, Sprite, Coke Zero	
By glass	\$7
By Can	\$8
By Carafe	\$20
Lemon Lime Bitters	\$11
Tonic Water, Ginger Ale, Soda Water	\$10.50

JUICE BY GLASS

Orange, Apple, Pineapple, Cranberry	\$7
-------------------------------------	-----

BEER ON TAP

Vailima Pure, Vailima Lager	
Glass	\$9
Jug	\$25

FRESH AND HEALTHY

Coconut (Niu)	\$10
Bush Lemon Juice (Vaitipolo)	\$10
Make your own Healthy Smoothie	\$23

WINE

	Glass	Bottle
Banrock Station, Riverland, South Australia	\$18	\$60
Merlot, Shiraz, Sauvignon Blanc, Chardonnay, Pink Moscato		

"PLEASE ASK YOUR WAITER FOR OUR SEASONAL WINE LIST"

LOCAL SIGNATURE COCKTAIL

Taumeasina Favourite	\$20
<i>Vodka, Cointreau, Pineapple Juice, Passion fruit, Banana</i>	
Beyond the Reef	
<i>Tia Maria, Milk, Banana</i>	
Manumea Trance	
<i>Rum (white & dark), Orange Curacao, Bush Lemon, Pineapple</i>	
Red Frangipani	
<i>Vodka, Bush lemon, Tomato Juice, Hand Pounded local fresh chillies, Tabasco</i>	
Crying Frog	
<i>Vodka, Midori, Coruba rum, Pineapple Juice</i>	

INTERNATIONAL COCKTAILS

Long Island Ice Tea	\$25
<i>Gin, Rum, Vodka, Tequila, Triple Sec, Coke</i>	
Margarita	
<i>Tequila, Triple Sec, Bush Lemon Juice</i>	
Pina Colada	
<i>Rum, Pineapple Juice, Coconut Cream</i>	
Mojito	
<i>Mixed Rum, Mint, Lime</i>	

MOCKTAILS

Apia Punch	\$15
<i>Combination of tropical juice and fruits with ice</i>	
Full Moon	\$15
<i>Fresh Niu, Fresh Mango Ice, Passion Fruit, Sprite Ice Cubes</i>	
Milk Shake	\$20
<i>Chocolate or Strawberry</i>	
Mojito Mint Lemonade	\$15
<i>Mojito syrup, Mint, Lemon Juice, Soda</i>	
Tiramisu Milkshake	\$20
<i>Tiramisu syrup, Ice Cream, Milk</i>	
Italian Soda	\$15
<i>Choice of Strawberry/Pomegranate/Pink Grapefruit/Peach Ice Tea/ Soda with Ice Cream</i>	
Pina colada and Coconut Milkshake	\$20
<i>Pina colada syrup, Ice Cream, coconut milk</i>	

CHAMPAGNE

Moet & Chandon	\$399
Veuve Clicquot	\$519

SPARKLING

Lindauer Brut, Fraise	\$115
Leonardo Prosecco	\$128
Chandon Brut	\$158

SPIRITS

ADD MIXERS TO ANY SPIRIT \$2

ADD RED BULL TO ANY SPIRIT \$5

GIN

Gordon's	\$14
Bombay Sapphire, Tanqueray	\$16

VODKA

Smirnoff	\$14
Grey Goose, Absolut Blue,	\$16

WHISKY**Scotch**

Johnny Walker Red	\$14
Chivas Regal, Glenfiddich, Johnny Walker Black Label	\$16

Bourbon

Jim Beam Devil's Cut, Jim Beam Original	\$14
Jack Daniels, Wild Turkey, Jim Beam Black	\$16

Irish

Jameson Whisky	\$16
----------------	------

RUM**White**

Bacardi	\$14
---------	------

Dark

Appleton Rum, Captain Morgan Spiced, Coruba	\$14
---	------

TEQUILA

Jose Cuervo Reposado, Sauza Gold	\$12
----------------------------------	------

LIQUEURS

Malibu	\$16
Baileys	\$16
Frangelico	\$16
Amaretto	\$16
Galliano	\$16
Kahlua	\$16
Midori	\$16
Tia Maria	\$16
Jägermeister	\$12
Sambucca Black	\$12
Sambucca white	\$12

CAFÉ MENU

Tea	\$8
<i>English Breakfast, Earl Grey, Chamomile, Green Tea, Peppermint, Lemon</i>	
Short Black	\$8
Cappuccino	\$10
Long Black hot/Iced	\$10
Latte Hot/Iced	\$10
Flat White	\$10
Koko Samoa Mocha Hot/Iced	\$12