

COOKED BREAKFAST

Plantation Breakfast , grilled plantain, pork sausage, smoked bacon, baked beans, grilled mushrooms, two eggs (any style), tomato confit sauce.	\$ 19.50
Island Style Fried Banana & Smoked Bacon, French toast, maple syrup, fresh fruits	\$ 15.00
Eggs Benedict with Ham or a la Fiorentina (with spinach), tomato and Hollandaise sauce	\$ 17.50
The Queens buttered, lightly scrambled Eggs	\$ 12.50
Spanish Omelet, fried red onions, grilled tomato, herbs or any filling.	\$ 16.50
Sides:	
Smoked bacon	\$ 6.50
Grilled sausage	\$ 6.50
Grilled tomatoes	\$ 5.00
Grilled mushrooms	\$ 5.00
2 Eggs any style	\$7.50
Breakfast Smoothies:	\$ 9.50

Fresh Seasonal Fruits With Ice cream

Choice of 2 and optional added muesli:

Passionfruit, Pawpaw, Mango, Banana, Pineapple, Star Fruit, Soursop, Orange, Melon, Dragon Fruit and Muesli (optional)



Lunch Menu – 12.00pm to 3.00pm.

Chicken Caesar Salad	\$ 19.50
Tender chicken thigh chunks, glazed in island marinade with Cos lettuce,	
Poached eggs, croutons, crispy bacon and grated Parmesan cheese.	
Polynesian Beef Salad	\$ 19.50
Grilled prime ribeye, vermicelli, assorted chiffonade lettuce, ginger, capsicum,	
carrot,pawpaw, chili-garlic-soy-sesame dressing.	
Steak Sandwich	\$ 17.50
Grilled New Zealand beef, tomato, roast onion, fried egg, Turkish bread,	
BBQ sauce.	
Triple Decker Club Sandwich	\$ 17.50
Grilled chicken, fried egg, ham & cheese layered with lettuce, tomato	Ψ17.50
and lashings of mayonnaise.	
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Design Carried Chamber	
Pacific Seafood Chowder	\$ 19.50
Rod caught fish of the day and prawns in a rich creamy soup, garlic bread.	\$ 19.50
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-	Sides		
	Bowl of French fries	\$ 7.50	
	Wedges with sour cream & sweet chili sauce	\$ 10.00	
	Mixed garden salad	\$ 6.00	3 2017



BEACH SIDE SNACK MENU

Calamari	\$ 12.50
Bread-crumbed Calamari rings with Tartar sauce and salad bouquet.	
Island fries, lime aioli.	\$ 9.50
House made, grilled Garlic Bread	\$ 7.50
French fries, house made aioli, tomato sauce.	\$ 7.50
Ika Mata, island style marinated game fish in lime, coconut and diced vegetables .	\$ 14.50
Island Style Vietnamese Spring Rollsfreshly made to order, bean sprouts,	\$ 12.50
Sai Fun glass noodles spring onion, ginger, garlic, coriander, Vietnamese mint,	
boiled egg, fresh carrot, cabbage & green ,pawpaw slaw, chiffonade lettuce, sweet chili,	
roasted crushed peanut/ lime, rice vinegar dressing	
-Optional: poached prawns, grilled beef or chicken add	\$ 3.50
Steak Sandwich	\$ 17.50
Grilled New Zealand beef, tomato, roast onion, fried egg, Turkish bread,	φ 17.50
BBQ sauce.	
"Fish Goujons" Fresh game fish skewers, beer battered, sauce remoulade.	\$ 15.50
Island style fried chicken thigh fillets, coconut crumb, pawpaw salsa.	\$ 15.50