



On the Beach Bar & Restaurant
Manuia Beach Resort • Main Road Arorangi

Kia Orana and Welcome to Manuia OTB On the Beach Bar & Restaurant.
It is our pleasure to make your stay as enjoyable as possible. We are a family business and invite you to step into our world and meet our team.
Start your day with a freshly cooked breakfast or lunch and wind down in the afternoon with a special Cocktail made by our bar manager “Sir Eli” before joining us for dinner.

Sundays – Sunset BBQ night with live entertainment

Tuesday- 5 Course Vegetarian menu & A la carte

Wednesdays – A la carte dining with live entertainment

Friday- 5 Course Seafood menu & A la carte

Saturday- A la carte dining & Flambé Dessert with live entertainment

If you have a special request or would like a meal prepared in a special way, or you have dietary requirements, please let us know well in advance and we will do our utmost to accommodate your requests. At OTB you find “island style” hospitality at its best. The natural environment, sandy floors and traditional Kikau roof are all part of making you feel part of our beautiful island of Rarotonga.

All our friendly local staff have been professionally trained and hold City & Guilds qualifications in “Hospitality Service”, Bar and/or the Culinary Arts, but the most important aspect at OTB is that our staff enjoy what they are doing and love serving you in their very own traditional “island style” manner.

Our cuisine is best described as “CONTEMPORARY ISLAND STYLE”. We source our food locally and actively seek fruits, vegetables and proteins that are organically grown.

We have an Avocado Plantation and have also started growing organic fruits and vegetables for our table. Our fish is usually caught on-the-day (weather permitting) and the game fish will vary according to the “catch of the day”. All our meats are expertly selected and are of the highest quality.

Please relax and let us look after you.

We hope you enjoy your time at Manuia OTB.

H. J. Phillip Nordt B.C.A. Dip. Hosp. & the OTB Team



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DINNER MENU

Entrees

Fresh Island style raw fish and sushi platter with condiments.	\$ 16.50
“Ika Mata” , freshly diced capsicums, red onions, cucumber, tomato and fried Taro.	\$ 15.50
Lamb tataki , fresh orange carpaccio, mizuna, green onion, local basil and ginger salsa.	\$ 17.50
Scallop and leek tart with beurre chardonnay.	\$ 17.50
Octopus Carpaccio , extra virgin coconut Oil, green Onion, chili, lemon, ginger and Pawpaw dressing bush basil, micro greens.	\$ 17.50
Grilled and chilled Ratatouille , salsa Verde, garlic bruschetta, avocado oil	\$ 16.50

Mains

Braised Duck Leg , sautéed pinapi, caramelized local orange, popo nimomoto (coconut dumplings), pan reduction sauce.	\$ 34.50
Rukau & Chèvre Tart , fresh tomato and coconut oil, local bush basil, lemon infused mushrooms.	\$ 31.50
Grilled Prime Beef , wilted rocket and vine spinach, seared Pia Maniota, grilled pineapple, truffledbeef reduction.	\$37.50
Sautéed Tiger Prawns flambéed with Pernod, garlic and parsley paella cake, gazpacho coulis.	\$ 39.50
Grilled Mahi Mahi , local spinach risotto, roast pawpaw & coconut nage.	\$ 34.50
Seared Duo of game fish local spinach risotto, roast pawpaw and coconut Nage.	\$34.50



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Desserts

Vacherin with tropical sorbets, fruit compote, local vanilla sauce anglaise.	\$ 17.00
Nougat parfait , citrus salad, nut brittle.	\$ 17.00
“Affogato Dissorano” local coffee and Amaretto ice cream, house made orange biscotti.	\$ 16.00
Banana Tarte Tatin , fresh coconut ice cream, nut brittle, chocolate anglaise.	\$ 15.00
Pacific chocolate crème brulee with orange biscotti.	\$ 15.00