



DINNER MENU

STARTERS

| | | |
|--|--------|---------|
| CAJUN SPICED CALAMARI Light breading flash fry served with garlic aioli | DF, GF | \$28 ST |
| CHEESY GARLIC BREAD | | \$18 ST |
| CHEESY POTATO WEDGES (spicy on request) Topped with sour cream and salsa. | GF, V | \$22 ST |
| CHICKEN PIECES OR WINGS Garlic aioli or honey mustard sauce | GF | \$35 ST |
| OKA WITH TARO CHIPS Authentic Samoan style diced local fish in a zesty coconut, lime and chili marinated. | DF, GF | \$35 ST |
| ORIENTAL PORK BITES Pork and green vegetables slowly cooked in ginger, garlic, sweet and fresh chili, soy and oyster sauce. | DF, GF | \$39 ST |
| SESAME SEARED TUNA Seared rare fresh tuna served on bed of greens, sauce on the side wasabi & soy or add mayo and Sriracha. | DF, GF | \$39 ST |

VEGETARIAN

| | | |
|--|-----------|---------|
| PUTTANESCA PASTA Sautéed vegetables, capers, olives, onions, garlic, marinara topped with parmesan cheese served with garlic bread. | GF, V | \$39 ST |
| TROPICAL PASTA PARADISE Tender and crispy sautéed vegetables carrots, capsicum, eggplant, local greens, green beans, fettuccine pasta tossed in a light tomato herb sauce topped with shredded coconut. | GF, V | \$39 ST |
| VEGETABLE CURRY (spicy on request) Seasonal vegetables simmered in tropical coconut cream, curry sauce and served with rice. | DF, GF, V | \$39 ST |

PASTAS Fettuccine or Spaghetti (based on availability) served with garlic bread.

| | | |
|--|--------------------------|-----------------------------------|
| BOLOGNESE Minced meat sautéed in a rich vegetable tomato base and red wine sauce. | DF, GF | \$42 ST |
| CREAMY CARBONARA Caramelized bacon, chicken and onions in a white wine deglaze, heavy cream and parmesan cheese. | GF | \$45 ST |
| FETTUCINE ALFREDO Rich butter, garlic and sour cream parmesan cheese sauce. Add Chicken /Prawns | GF | \$32 ST \$39/\$49 ST |
| SEAFOOD MEDLEY Assorted seafood sautéed in a rich marinara sauce with basil. | DF, GF | \$58 ST |
| COCOLINI'S ISLAND STYLE PAD THAI Rice noodles, vegetables, fish sauce, soy sauce, rice vinegar, tamarind, cilantro, green onions, peppers and peanuts. Choose: Beef, chicken, egg, shrimp or tofu or vegetarian | DF & (GF request) ADD | \$39 ST Beef or Shrimp \$45 ST |



DINNER MENU

MAIN COURSES

| | | |
|--|---------|---------|
| CAJUN CRISPY FISH & CHIPS | DF & GF | \$39 ST |
| Deep Fried light and crispy battered local fish served with fries and cole slaw. | | |
| LE VASA ISLAND STYLE GRILLED FISH | DF & GF | \$59 ST |
| Local fresh fish grilled & glazed teriyaki sauce, served with coconut rice and fresh island slaw topped with tropical salsa. | | |
| BUTTER CHICKEN | GF | \$49 ST |
| Simmered in a creamy tomato red curry, with lime, onion, garlic, and herbs served with rice and roti. | | |
| COCOLINI'S KUNG PAO CHICKEN STIR FRY | DF | \$49 ST |
| Sautéed chicken, celery, green onions, hoisin sauce, brown sugar, rice vinegar, soy sauce, sesame oil, red pepper flakes, garlic, ginger and peanuts corn starch served with rice. | | |
| SIMPLY HEALTHY FISH FILLET (no butter, no oil, no egg) | DF & GF | \$52 ST |
| Catch of the day poached in a lime and yellow curry served with rice and garden salad. | | |
| SOUTH PACIFIC RED CURRY BEEF (spicy) | DF & GF | \$49 ST |
| Local vegetables, coconut cream, basil, chili, garlic, ginger, fish sauce, lime served with rice and roti. | | |
| SIZZLING FISH PLATE (hot cast iron plate) | DF & GF | \$72 ST |
| Fresh local fish with prawns in a garlic butter sauce served with daily vegetables and fries or rice. | | |
| LOCO MOCO (Signature Dish) | DF & GF | \$59 ST |
| Grilled local beef patty, topped brown gravy, grilled onions, on a bed of rice with an over easy egg. | | |
| SURF & TURF SIZZLING STEAK & PRAWNS (hot cast iron plate) | GF | \$85 ST |
| Grilled local eye fillet & 2 prawns sautéed in garlic herb butter served with daily vegetable and fries. | | |
| FILET MIGNON CREAMY PEPPERCORN | GF | \$72 ST |
| Grilled local eye fillet steak topped with sautéed red onions and garlic, deglazed with brandy, peppercorns and heavy cream sauce served with daily vegetables and mashed potatoes or fries. | | |
| POLYNESIAN STYLE BBQ PORK CHOP | DF | \$62 ST |
| Succulent Pork Chop glazed in a mouth-watering spicy Polynesian oriental sauce soy, ginger, garlic, pineapple juice and sugar, served with mashed potatoes and daily vegetables. | | |

You Catch We Cook (must provide by 5 pm to kitchen) \$45 ST pp
 Choose Pan fried, Seared or Sashimi Choose a sauce: Garlic butter, bread crumbs, beer battered sweet chili, or soy.
 Choose two side dishes Fries, Garden Salad or Vegetables, Herbed Potatoes, Mash or Rice.

French or Taro Fries: Small \$12 ST Large \$18 ST
 Deep Fried & lightly salted served with aioli and tomato sauce

Side Dishes

| | | | | | | | |
|-----------------|------------|--------------------|---------|--------------------|---------|------|---------|
| Egg 1portion | \$ 2.50 ST | Extra sauce | \$ 5 ST | Rice | \$ 6 ST | Roti | \$ 3 ST |
| Mashed potatoes | \$10 ST | Petit Garden Salad | \$15 ST | Steamed Vegetables | \$12 ST | | |

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| SESAME SEARED TUNA Seared rare fresh tuna served on bed of greens, sauce on the side wasabi & soy or add mayo and Sriracha. | DF, GF | \$39 ST |

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| TROPICAL PASTA PARADISE Tender and crispy sautéed vegetables carrots, capsicum, eggplant, local greens, green beans, fettuccine pasta tossed in a light tomato herb sauce topped with shredded coconut. | GF, V | \$39 ST |
| VEGETABLE CURRY (spicy on request) Seasonal vegetables simmered in tropical coconut cream, curry sauce and served with rice. | DF, GF, V | \$39 ST |

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| Local fresh fish grilled & glazed teriyaki sauce, served with coconut rice and fresh island slaw topped with tropical salsa. | | |
| BUTTER CHICKEN | GF | \$49 ST |
| Simmered in a creamy tomato red curry, with lime, onion, garlic, and herbs served with rice and roti. | | |
| COCOLINI'S KUNG PAO CHICKEN STIR FRY | DF | \$49 ST |
| Sautéed chicken, celery, green onions, hoisin sauce, brown sugar, rice vinegar, soy sauce, sesame oil, red pepper flakes, garlic, ginger and peanuts corn starch served with rice. | | |
| SIMPLY HEALTHY FISH FILLET (no butter, no oil, no egg) | DF & GF | \$52 ST |
| Catch of the day poached in a lime and yellow curry served with rice and garden salad. | | |
| SOUTH PACIFIC RED CURRY BEEF (spicy) | DF & GF | \$49 ST |
| Local vegetables, coconut cream, basil, chili, garlic, ginger, fish sauce, lime served with rice and roti. | | |
| SIZZLING FISH PLATE (hot cast iron plate) | DF & GF | \$72 ST |
| Fresh local fish with prawns in a garlic butter sauce served with daily vegetables and fries or rice. | | |
| LOCO MOCO (Signature Dish) | DF & GF | \$59 ST |
| Grilled local beef patty, topped brown gravy, grilled onions, on a bed of rice with an over easy egg. | | |
| SURF & TURF SIZZLING STEAK & PRAWNS (hot cast iron plate) | GF | \$85 ST |
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| FILET MIGNON CREAMY PEPPERCORN | GF | \$72 ST |
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| POLYNESIAN STYLE BBQ PORK CHOP | DF | \$62 ST |
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Side Dishes

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VEGETARIAN

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| FILET MIGNON CREAMY PEPPERCORN | GF | \$72 ST |
| Grilled local eye fillet steak topped with sautéed red onions and garlic, deglazed with brandy, peppercorns and heavy cream sauce served with daily vegetables and mashed potatoes or fries. | | |
| POLYNESIAN STYLE BBQ PORK CHOP | DF | \$62 ST |
| Succulent Pork Chop glazed in a mouth-watering spicy Polynesian oriental sauce soy, ginger, garlic, pineapple juice and sugar, served with mashed potatoes and daily vegetables. | | |

You Catch We Cook (must provide by 5 pm to kitchen) \$45 ST pp
 Choose Pan fried, Seared or Sashimi Choose a sauce: Garlic butter, bread crumbs, beer battered sweet chili, or soy.
 Choose two side dishes Fries, Garden Salad or Vegetables, Herbed Potatoes, Mash or Rice.

French or Taro Fries: Small \$12 ST Large \$18 ST
 Deep Fried & lightly salted served with aioli and tomato sauce

Side Dishes

| | | | | | | | |
|-----------------|------------|--------------------|---------|--------------------|---------|------|---------|
| Egg 1portion | \$ 2.50 ST | Extra sauce | \$ 5 ST | Rice | \$ 6 ST | Roti | \$ 3 ST |
| Mashed potatoes | \$10 ST | Petit Garden Salad | \$15 ST | Steamed Vegetables | \$12 ST | | |

*All prices are 15% VAGST inclusive. * Menu items are subject to availability. *No substitutions and Omissions it does not reduce the menu price* * We accept Cash, Pre-approved Company cheques, Local ANZ or BSP debit cards \$1.00 WST per transaction *Our tariffs are cash prices if you choose to use Master & Visa Cards * bank fee a 4%