



## DINNER MENU

### STARTERS

CAJUN SPICED CALAMARI	DF, GF	\$28 ST
Served with garlic aioli a delightful combination of heat and tang.		
CHEESY GARLIC BREAD		\$18 ST
CHEESY POTATO WEDGES (spicy on request)	GF, V	\$22 ST
Topped with sour cream and salsa.		
HONEY MUSTARD CHICKEN PICES OR WINGS	GF	\$35 ST
Honey mustard deglaze tasty sweet and tangy flavor.		
SOUP OF THE DAY Served with garlic bread.	GF	\$38 ST
Seafood or Laksa		\$49 ST
EGGPLANT MARINARA	DF, GF, V	\$29 ST
Sautéed eggplant, olives, capers, onions, garlic in rich marinara sauce, melted cheese and garlic bread		
OKA WITH TARO CHIPS	DF, GF	\$35 ST
Authentic Samoan style diced local fish in a zesty coconut, lime and chili marinated.		
ORIENTAL PORK BITES	DF, GF	\$39 ST
Pork and green vegetables slowly cooked in ginger, garlic, sweet and fresh chili, soy and oyster sauce.		
SESAME SEARED TUNA	DF, GF	\$39 ST
Seared fresh tuna, served rare and spring led with sesame seeds, bedded on greens, drizzled with soy wasabi sauce.		

### VEGETARIAN

PUTTANESCA PASTA	GF, V	\$39 ST
Sautéed vegetables, capers, olives, onions, garlic and parmesan cheese served with garlic bread.		
TROPICAL PASTA PARADISE	GF, V	\$39 ST
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.		
VEGETABLE CURRY (spicy on request)	DF, GF, V	\$39 ST
Seasonal vegetables simmered in tropical coconut cream, curry sauce and served with rice.		

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

BOLOGNESE	DF, GF	\$42 ST
Minced meat sautéed in a rich vegetable tomato base and red wine sauce.		
CREAMY CARBONARA	GF	\$45 ST
Caramelized bacon, chicken and onions in a white wine cream sauce.		
SEAFOOD MEDLEY	DF, GF	\$58 ST
Assorted seafood sautéed in a rich marinara sauce with basil.		
PAD THAI	DF & (GF request)	\$39 ST/ shrimp \$45 ST
Rice noodles, vegetables, fish sauce, soy sauce, rice vinegar or Tamarind, cilantro, green onions, peppers and peanuts., <b>Choose:</b> Vegetarian, chicken, egg, shrimp or tofu.		



## DINNER MENU

### MAIN COURSES

CAJUN CRISPY FISH & CHIPS DF & GF \$39 ST

Deep Fried light and crispy battered local fish served with fries and salad.

LE VASA ISLAND STYLE GRILLED FISH DF & GF \$59 ST

Local fresh fish marinated in a blend of ginger, garlic, soy sauce and pineapple juice, grilled and 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.

KUNG PAO CHICKEN STIR FRY DF \$49 ST

Sautéed balsamic vinegar, soy sauce, hoisin sauce, sesame oil, red pepper flakes, celery, green peppers, garlic, ginger and peanuts 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, chilli, ginger, green beans 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 vegetables and rice or fries.

LOCO MOCO (Signature Dish) DF & GF \$65 ST

Grilled local thinly sliced steak sautéed with onions, garlic butter, savory gravy, topped with an egg and served with fried rice and salad.

SIZZLING STEAK & PRAWNS CAFE' DE PARIS (hot cast iron plate) DF & GF \$85 ST

Grilled local eye fillet & prawns sautéed in garlic herb butter served with fries and salad.

STEAK BURGUNDY DF & GF \$72 ST

Grilled local eye fillet steak topped with red wine demi glaze served with fries and salad.

POLYNESIAN STYLE BBQ PORK CHOP DF \$62 ST

Succulent Pork Chop glazed in a mouth watering spicy Polynesian oriental sauce, served with mash potato and local greens. A finger licking dish that perfect for meat lovers!

**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, Potatoes Herbed or 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%