

MENU

PLEASE LET US KNOW IF YOU ARE ALLERGIC TO ANY FOODS AND WE WILL TRY OUR BEST TO ACCOMMODATE YOUR NEEDS.

BASKET OF FRIES \$10

With Aioli and Tomato sauce

ISLAND FRIES \$10

Deep fried local starch vegetables of the season served with Aioli

GARLIC BREAD \$10

Our house made bread smothered in garlic herb butter then lightly toasted

SASHIMI \$23

Fresh Ahi Tuna delicately sliced served with Kikkoman soy sauce, wasabi, pickled ginger and rice

IKA MATA \$23

Fresh fish marinated in freshly squeezed coconut cream and citrus with local fresh produce and herbs from our garden served with island fries

TROPICAL SALAD \$22

Locally grown lettuce, seasonal fruits and vegetables drizzled with our house made lemon dressing

Add grilled fish or our house smoked marlin extra \$8

POKE BOWL \$35

A bowl packed with fresh seasonal local fruits, vegetables, diced Ahi Tuna, rice, pickled ginger, seaweed and our sesame soy dressing

Resort Tava'e AITUTAKI COOK ISLANDS



MENU

PLEASE LET US KNOW IF YOU ARE ALLERGIC TO ANY FOODS AND WE WILL TRY OUR BEST TO ACCOMMODATE YOUR NEEDS.

TAVA'E KUMETE SALAD \$27

Glass noodle salad infused with fresh local produce from the land and sea topped with fresh tuna

SASHIMI OPEN SANDWICH \$29

Our house made garlic bread topped with seasonal fresh produce; delicately sliced Ahi Tuna then drizzled with our wasabi hollandaise

TAVA'E WRAP \$24

Toasted wrap with melted cheese and onion then loaded with seasonal local produce

Your choice of fish, chicken, beef or smoked marlin

AMURI BURGER \$26

Fish, Chicken or Beef with lettuce, tomato, gherkins, cheese and our house made pickled onions served with fries

CATCH OF THE DAY \$32

Line caught Ocean Fresh fish of the day. Have grilled or battered, served with local seasonal salad, fries, tomato sauce and our house made tartare sauce

SEAFOOD CHOWDER \$24

Combination of seafood in a creamy broth served with our house made garlic bread

Take a look at our Blackboard for the Chef's daily specials

Resort Tava'e AITUTAKI COOK ISLANDS



KIDS MENU \$16

CHICKEN LITTLE

Chicken nuggets with fries and tomato sauce

FINDING NEMO

Battered fresh fish nuggets with fries, tartare and tomato sauce

KIDS CHEESEBURGER

Toasted burger bun with beef patty, cheese and tomato sauce with fries

DESSERT \$14

Please ask our friendly staff for cakes and desserts of the day



AVAILABLE FROM 6PM

WILD FISH \$38

Grilled game fish on a bed of island fries, rukau and rice, drizzled with lemon butter sauce then topped with pawpaw salsa

ISLAND STYLE CURRY (mild) \$32

Your choice of chicken or fish cooked in curry spiced coconut cream, served with sides of rice, garlic bread, our house made banana chutney and pawpaw salsa

PREMIUM RIBEYE \$45

280-gram Premium Ribeye Steak cooked to your preference, served with creamy potato mash, grilled seasonal vegetables and a rich wine jus

LAMB SHANK \$42

Double pot roasted plump Lamb shank served with creamy potato mash, grilled seasonal vegetables and a rich wine jus



PIZZA MENU

11am all day every day!

Here at our place, we focus on delivering exceptional flavor and quality. That's why we craft our own pizza bases, prepare a rich Pomodoro sauce, and smoke our own Marlin. Plus, our herbs are freshly harvested from our resort gardens.

CHEESEY GARLIC AND HERB \$33

A blend of our own handpicked Resort grown herbs with garlic and ginger topped with melted cheese

MARGHERITA \$33

A perfect blend of our Pomodoro sauce, melted cheese, garlic infused oil and fresh picked

Basil from our gardens

SMOKED MARLIN AND PRAWN \$33

A rich Pomodoro sauce topped with onions, house-smoked marlin, prawns, melted cheese, and a sprinkle of fresh coriander

BBQ SWIRL \$33

Combination of meats, onions, melted cheese topped with a swirl of smokey BBQ sauce

AIOLI CHICKEN \$33

Our pizza base topped with onions, chicken, melted cheese with a swirl of our house made aioli sauce



PIZZA MENU

11am all day every day!

THAI CHICKEN \$33

Sweet chili sauce base, onions, chicken, melted cheese sprinkled with fresh coriander

SPICY PEPPERONI \$33

Pomodoro base with onions, spicy jalapeños, melted cheese and pepperoni

CHEESE BURGER PIZZA \$33

Pomodoro base topped with ground beef, onions, spicy jalapeños, pickles, melted cheese, and finished with a swirl of burger ketchup and tangy mustard

CLASSIC HAWAIIAN \$33

Pomodoro base topped with melted cheese, ham and pineapple

Take a look at our Blackboard for the Chef's daily specials

PIZZAS ARE AVAILABLE FOR TAKEAWAY PH: 31842



11am - 10pm

DRINKS Coke Coke Zero Sprite Soda water Tonic water Gingerale Amuri Niu Phoenix Sparkling Tropica Fruit Smoothie JUICE: Apple, Cranberry, Orange Pulpy,	\$6 \$6 \$7 \$12 \$6	BEER Cooks Lager on Tap Corona Heineken Steinlager Classic Export Gold Montieths Apple Cider Pure Blonde (Low Carb) Speights Summit (Low Carb) Steinlager Zero (No Alcohol) Macs Free Ride (No Alcohol)	\$10
Pineapple			
COFFEE		SPIRITS	
Regular \$6 / Large \$8 Cappucino Espresso Long Espresso Café Macchiato with milk froth Latte Mochaccino Chai Dirty Chai Hot Chocolate Iced Coffee Iced Chocolate	\$12 \$12	Absolut Vodka Carta Blanca Bacardi Beefeater Gin Jim Beam Captain Morgan Rum Ballantines Southern Comfort El Jimador Tequila Reposado El Jimador Tequila Blanco PREMIUM Single shot / mix Jack Daniels	\$12 \$15
Iced Mochaccino	\$12	Johnnie Walker Black Label Canadian Club	
TEA			
Regular \$6 / Large \$8 Earl Grey English Breakfast Iced Tea	\$10	LIQUERS Single shot / mix Amaretto Disarono Baileys Campari (Bitter) Cointreau Sambuca Black / White	\$12
ADD ON Almond / Soy Milk Extra Shot Hazzlenut / Vanilla Ice Cream	\$1 \$1 \$1 \$2.50	Sambuca Black / White Grand Marnier Frangelico Kahlua Malibu Midori Pimms Tia Maria	



11am - 10pm

COCKTAIL \$18

ESPRESSO MARTINI

A cocktail rich and bold in coffee flavor with a level of sweetness. Shaken on ice, Vodka, with choice of Coffee liquer or Baileys and espresso

ANGELAS COCKTAIL

A cocktail mix of Midori, coconut rum, Vodka, pineaple juice and raspberry

BEACH MERMAID

A high tide cocktail deep in Blue Curacao, dark rum, coconut rum, citrus splice and pineapple juice

BIKINI BEACH BUM

A lively beach cocktail with a mix of sweet, citrus and creamy flavors, made with coconut rum, fresh lime juice, orange juice, pineapple juice and grenadine

MARY BLOODY LASTED

A savoury cocktail of tomato juice and Vodka seasoned with salt n pepper, worcestershire and a spicey citrus sauce

TAVA'E SUNSET

A tropical fruity cocktail featuring fresh drinking coconut, Banana liquer, Brown Cacao liquer, coconut rum,

PINA COLADA SHAKEN

A sweet creamy cocktail made of coconut cream, coconut rum, white rum and pineapple juice. Memories of our Paradise

MARGARITA SHAKEN OR FROZEN

A sharp and refreshing blend of tequila, orange liquer and fresh lime juice. A cocktail for any day

ONE FOOTS BLUE LAGOON

A dip in the lagoon, this refeshing cocktail made of Blue Curacao, Vodka, a splash of lemonade and garnished

NAUGHTY TAVA'E

A playful and mischievous cocktail crafted with white rum, dark rum, fresh lime juice, and pineapple juice

MOJITO

A refreshing, minty, and mildly sweet cocktail made with white rum, sugar, fresh lime juice, soda water and mint

COOKIE SOUR

A tangy cocktail crafted on ice with Bourbon, freshly squeezed lime juice, soda and topped with red wine

If there is a cocktail you would like that is not on our menu, please let us know & we will do our best to make it for you

Resort Tava'e AITUTAKI COOK ISLANDS



11am - 10pm

WINE

		GLASS	BOTTLE
SAUVIGNON BLANC			
Wither Hills Early Light (low alcohol) Marlborough, NZ		\$12	\$50
Jules Taylor	Marborough, NZ	\$12	\$60
Tohu Sauvignon Blanc	Marlborough, NZ		\$60
Roaring Meg	Otago, NZ		\$50
PINOT GRIS			
Pa Road	Marlborough, NZ	\$12	\$45
Wither Hills	Marlborough, NZ	·	\$50
CHARDONNAY			
Lawsons Dry Hills	Marlborough, NZ	\$12	\$50
Koparepare	Marlborough, NZ	·	\$70
Jules Taylor	Marlborough, NZ		\$58
RIESLING			
Palliser Estate Riesling	Martinborough, NZ		\$55
ROSE			
Kim Crawford	Hawkes Bay, NZ		\$58
Matawhero Pinot Rose	Gisborne, NZ	\$12	\$50
GEWURZTRAMINER (De	essert wine)		
Lawsons	Marlborough, NZ		??
Matawhero	Gisborne, NZ		\$50
PINOT NOIR			
Trinity Hill	Hawkes Bay, NZ	\$12	\$60
Vavsour	Marlborough, NZ	•	\$60
Jules Taylor	Marlborough, NZ		\$60
CABERNET SAUVIGNO	N		
Church Road 'Merlot	Hawkes Bay, NZ		\$60
Jim Barry	Clare Valley, Aus		\$60
SHIRAZ			
Taylors Estate	Clare Valley, Aus		\$55



11am - 10pm

CHAMPAGNE & SPARKLING

Moet & Chandon Brut Imperial Champagne One of the best selling non-vintage champagnes are notes of green apple & citrus fruits	, <u> </u>	\$130	
Deutz Brut Cuvee A delightful, elegant, and well-balanced sparkling wine crafted from the finest New Zealand Chardonnay and Pinot Noir grapes made in traditional French style. It features a bouquet of citrus blossom, with flavors of pink grapefruit and a touch of lemon on the palate			
Lindauer Special Reserve Brut With notes of light creaminess, biscuity and toasty delicious citrus notes	Gisborne, NZ nut flavours intertwined with	\$55	
Lindauer Prosecco DOC The flavor is delightfully bold, fruity with subtle notes of flowers and rennet apple. It's the perfect pairing for a tasty grilled fish, as the fresh and vivacious flavours will have your palate dancing			
Canti Prosecco Piccalo This pale straw-colored Italian sparkling wine featu apples and flowers, delivering a crisp and invigorati	_	\$15	



HAPPY HOUR

4PM TO 5PM

ALL BEERS \$8

COOK'S LAGER \$8

Crisp and refreshing, perfect for unwinding.

BEER BUCKET \$30 Any 5 Beers

COCKTAIL \$12

Indulge in our handcrafted cocktails, featuring island-inspired flavors.

FREEwifi BEER TOWERS