



RESTAURANT AND BAR

**BREADS**

Garlic Bread 7
Fresh breads with butter 7
Herb and parmesan pita with hommus 12.5
Fresh breads with in house dips 12.5

**SALADS**

Thai salad 16
Greek salad 15
Nicoise salad 16
Caesar salad 15
French salad 14
Add ons available 25, 22, 25, 22

**SOUP**

Seafood chowder served with bread roll 14.5

**COLD ENTREE**

Ota Ika Tongan 15
Yellow fin tuna 15
Seafood tasting plate 18
Mussels 15

Avocado seafood 20
Avocado and asparagus 14
Fresh king prawns cocktail 18

**HOT ENTREE**

Sealed lamb fillet 16
Sautéed chicken liver 14.5
Calamari 15
Barbecued baby octopus 16
Pan fried scallops 18
Grilled haloumi 12.50

**MUSSELS**

w/ white wine garlic cream sauce 18
w/ volute tomato juice 18
w/ curry and potato sauce 18

**OYSTERS**

Ice seasonal oyster 20 35
Mornay 20 37
Kilpatrick 20 37
Mix oyster 20 37

HALF PRICE MENU prices are already discounted

## SEAFOOD

<b>New Zealand whole sole</b>	22
<b>Fresh Tasmanian salmon</b>	21
<b>Australian snapper</b>	25
<b>Australian barramundi</b>	22
<b>Fish of the day topped with garlic prawns</b> all fish served with house salad and herb potato	26

<b>Barbecued baby octopus</b> garlic, lemon, olive oil w/ salad	22
<b>Garlic prawns</b> prawns in garlic cream sauce	24
<b>Calamari</b> lightly crumbed golden brown, tossed in garlic butter on rice & salad	21

## CRUSTACEANS

<b>Whole lobster mornay</b>	MKT
<b>Whole lobster thermidor</b>	MKT
<b>Barbecued bugs</b> Worcestershire lemon butter on rice	MKT ent / main
<b>Fresh king prawns</b> on lettuce with lemon and cocktail sauce	MKT 1/2kg / 1kg
<b>Pan fried black tiger prawns</b> basil, garlic, lime, lemon butter	MKT 1/2kg / 1kg

## SEAFOOD PLATTER FOR 2 (Must be Pre-ordered in a day advance)

smoked salmon, fresh king prawn, mixed oysters, barbecued bugs, barbecued prawns, battered prawns, calamari, lobster mornay w/ fresh fruit	250
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## PASTA & RISOTTO

<b>Fettuccine carbonara</b> ham, mushroom, garlic cream sauce	20
<b>Marinara spaghetti</b> prawns, scallops, mussels, fish, calamari, napolitana, garlic	24
<b>Chicken fettuccine</b> stuffed chicken breast with feta cheese & spinach	24
<b>Prawn fettuccine</b> with garlic, basil, spinach, sweet chilli, tomato sauce	24
<b>Sweet corn and prawns risotto</b> spinach, basil in garlic creamy sauce	24
<b>Chicken and mushroom risotto</b> fresh herb and garlic cream sauce	24
<b>Vegetarian pasta</b> in tomato or garlic cream sauce	20

## PRIME MEAT

<b>Eye fillet</b> served on mash w/seasonal vegetables.	25
<b>Choice of sauce</b> creamy mushroom /cream spinach / hollandaise mushroom ragout / beef jus / diane / peppercorn	5
<b>Pan fried pork scallopine</b> pane in parmesan and herbs with tomato and mushroom cream sauce	24
<b>Veal funghi</b> w/creamy mushroom sauce, mash and seasonal vegetables	25
<b>Souvlaki lamb</b> oregano, lemon, garlic, capsicum, olive oil on rice and Greek salad	25
<b>Moroccan crust lamb cutlets</b> on mash, seasonal vegetables & jus	28

## POULTRY

<b>Grilled chicken breast</b> w/ garlic, basil, tomato sauce on rice w/ seasonal vegetables	22
<b>Oven roast chicken breast</b> w/ creamy mushroom sauce on rice w/ seasonal vegetables	22

## SIDES

<b>French fries</b>	10
<b>Vegetables</b>	10
<b>Feta cheese</b>	10
<b>Black kalamata olives</b>	10

## MOANA SPECIAL SELECTION

<b>Tahi</b> fish of the day, prawns, scallops, bugs on rice w/white wine beure blanc sauce	40
<b>Moana Seafood</b> oyster natural, fresh king prawns, bbq bugs, bbq prawns, fish & calamari on rice w/ a salad garnish	62
<b>Moana surf &amp; turf</b> eye fillet and 1/2 lobster on mash w/ seasonal vegetables and beef jus	70
<b>Yellow fin tuna wrapped in calamari</b> on squid ink fettuccine, greens, sweet chilli, ginger, tomato, roast peanut & coriander aioli	40
<b>Twice cooked half duck</b> on mash w/ seasonal vegetables and orange duck jus	45
<b>Char-grilled prime eye fillet</b> red wine jus, pomme puree, creamy spinach sauce, black tiger prawns & 1/2 bbq bug	55