

Entrées

CRUSTACEAN BISQUE

A smooth blend of local crab and crayfish topped with a ginger-infused cream*^D
accompanied by lightly toasted gluten free coconut bread

G

Entrée
18.00
Main
35.00

SMOKED DUCK BREAST

Smoked Duck breast on organic rocket lettuce, goats cheese, macerated citrus and
toasted almonds

D G

Entrée
18.00

NAUTI IKA MATA

A local delicacy of raw game fish marinated in lime and coconut cream, lightly mixed with
garden vegetables and finished with kumara straw fries

D G

Entrée
15.50
Main
30.00

CHICKEN LIVER PATÉ

A rich paté topped with sesame seeds and accompanied by house made lavosh*^G and
pawpaw & walnut chutney

12.50

RUKAU & FETA AGNOLOTTI

Homemade gluten-free pasta filled with rukau and feta cheese, with a pawpaw & coconut
cream sauce and parmesan cheese*^D finished with a light touch of Rito coconut & chilli oil

G V

Entrée
16.00
Main
31.00

GOAT RAGOUT

A rich and soft goat stew made with red wine and herbs served on crispy maniota cakes*^{GD}

Entrée
18.00
Main
35.00

PALATE CLEANSER

The chefs selection of a light and refreshing sorbet made in house with local fresh

Ingredients

D G V

4.00

D - Dairy Free G - Gluten Free V - Vegetarian

* Identifies an item in the dish that contains gluten &/or dairy and may be
removed from the dish upon request.

Main

CHAR GRILLED BEEF FILLET MIGNON

200g Filet Mignon rolled in pancetta with mushroom duxelle, served with smoked taro puree*^D, steamed snake beans, and a choice of sauces; 38.00
creamy peppercorn sauce, béarnaise sauce or port wine jus*^D

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PORK TENDERLOIN

Pork tenderloin stuffed with pickled ginger & dates on potato boulangère*^D, sautéed pinapi 34.00
and finished with dragon fruit jus*^D and pineapple relish

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RARO BRAISED CHICKEN

Braised chicken in red wine with coconut, pawpaw, mushroom, bacon and snake beans 30.00
served on kumara mash*^D

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POLYNESIAN MANGO FISH

On a bed of steamed rice with sautéed bok choy, mango salsa and our decadent coconut 34.00
& vanilla curry sauce
(Ask your wait staff for todays fish selection)

G D

PUMPKIN & RUKAU LASAGNE

Our no pasta lasagne made with pumpkin and creamed rukau, a rich tomato sauce, basil 31.00
& ricotta, finished with cheddar and parmesan cheese accompanied by a pesto sauce

V G

See our Entrée menu for more main sized meal options

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On the Side

Island Fries (a mix of maniota, kumara or taro) with paprika aioli	D G V	7.50
Fries with lime aioli	D G V	6.50
Smoked Taro puree	G V	6.50
Kumara Mash	G V	5.00
Sautéed Snake beans, artichoke hearts and Rito coconut & lime oil	G V	7.00
Garlic Sourdough, char grilled with parmesan cheese	V	8.00
Island Salad - fresh tossed garden salad with passionfruit vinaigrette	D G V	5.00
Extra side of any sauce		1.50

For the Children

(for those 12yrs and under only)

Spaghetti Bolognese and grated cheddar cheese		10.00
Chicken Pasta with a creamy basil & coconut sauce		10.00
Crumbed Chicken Nibbles with chips, & salad	D	12.50
Cheese Burger and Fries		15.00
Mini Pizzas - ham or chicken & cheese on a tomato base		10.00
Deep fried fish chunks with chips & salad	D	15.00

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Desserts

NAUTI ICES AND CREAMS

15.00

A Nautilus specialty – homemade ice-creams and sorbets flavoured with local ingredients and served with toasted coconut praline and a coconut wafer

(Ask your waiter for today's flavours)

G

LIME & VANILLA TART

12.50

A rich and tangy tart flavoured with local vanilla and limes with fresh fruit coulis, lime tulle biscuit and complimented with a smooth pawpaw & maple ice cream

COCONUT CRÈME BRULÉE

13.50

Crème brulée made with coconut cream and a local fruit compote hidden at the bottom, accompanied by a crisp pawpaw seed wafer*^G

D

CHOCOHOLIC DREAM

17.50

Chocolate Brownie, Chocolate & hazelnut pate and chocolate & coconut spring roll are all delicately paired with a refreshing white chocolate & lemongrass ice cream and local fruit coulis

BANANA FRITTERS

12.50

Covered in a tangy coconut & passionfruit sauce accompanied with our own 'Nauti' chocolate brownie ice-cream

SELECTION OF PETIT FOURS

15.00

A selection of petit fours representing our Chefs favourite dessert selections

(Great with one of our alluring Liqueur Coffees or Dessert Cocktails)

CHEESE BOARD

32.50

Either White Castello or Kikorangi Blue cheese served with a selection of house made preserves, lavosh*^G and rice crackers

(suitable for 2 people)

Extra scoop of ice-cream

4.00

We offer a superb selection of after dinner Liqueur coffees, Dessert cocktails and other Digestifs.

Ask our waiting staff for their suggestions.

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