

NAUTI BAR MENU

Available From 11am 'till late

Antipasto Platter for Two	24.00
A selection of cured meats and pate with pickles, olives chutney, blue cheese, rice crackers and house made lavosh	
Cheese Board for Two	32.50
Either White Castello or Kikorangi Blue cheese served with a selection of house made preserves, rice crackers and house made lavosh* ^G	
Bruschetta Board For Two	21.50
Includes 3 types of Bruschetta	
*Garlic, tomato, basil, red onion and olive oil	
*Game fish on rocket with lime aioli	
*Hummus and pastrami	
Chicken Liver Pate	12.50
A rich pate topped with sesame seeds and accompanied by house made lavosh* ^G and pawpaw & walnut chutney	
Crispy Squid	12.00
with wasabi mayonnaise	
Fish Croquettes	15.00
with wasabi mayonnaise	
Fries	6.50
with lime aioli	
Island Fries	7.50
(local maniota & taro or kumara)	
with smoked paprika aioli	
Potato Wedges	9.50
with sour cream and chilli sauce	
Garlic Sourdough	8.00
char grilled with parmesan cheese	
Spiced Grilled Pineapple with Red Capsicum	6.50
GF DF	
Island Salad	5.00
with passionfruit vinaigrette	
Extra side of sauce	1.50

NAUTI LUNCH

Available From 11am 'till 3pm

Burgers	23.50
All served with fries	
Beef Burger	
with bacon, tomato, red onion, lettuce, mango relish and béarnaise sauce	
Marinated Chicken Burger	
with tomato, lettuce, sour cream and red onion jam	
Grilled Fish Burger	
with spiced pineapple, tomato, red onion, lettuce and lime aioli	
Vegetarian Falafel Burger	
with falafel, tomato, red onion, lettuce, chilli sauce, coconut yoghurt sauce	
Spiced Lamb or Chicken Pita Pockets	19.50
with lettuce, red onion and coconut yoghurt sauce	
Garden Salad	25.00
with sautéed lamb or chicken, fresh coconut, mint and coriander with a passionfruit vinaigrette topped with crispy vermicelli noodles	
Pacific-style Tuna Niçoise salad	25.00
Seared Tuna steak with taro cubes, snake beans, olives, capers, tomato, crumbed egg, anchovies, finished with basil oil	
Nauti Ika Mata	15.00
A local delicacy of raw game fish marinated in lime and coconut cream, lightly mixed with garden vegetables and finished with kumara straw fries	
Fettuccini	19.50
House made gluten free pasta with pesto and toasted pine nuts	
with garlic prawns	32.00
with sautéed chicken	25.00
Polynesian Mango Fish	34.00
On a bed of steamed rice with sautéed bok choy, mango salsa and our decadent coconut & vanilla curry sauce <i>(Ask your wait staff for todays fish selection)</i>	
Pumpkin & Rukau Lasagne	31.00
with rukau, plum sauce and finished with Rito organic coconut & lime oil	
Pancakes	16.50
With a decadent lime & coconut cream, bacon, fresh banana and pawpaw	
BET	17.00
Bacon & eggs on toasted ciabatta, poached, fried or scrambled with roasted tomato	
Corn & Capsicum Fritters	19.50
With tomato & chilli jam, feta cheese, creamed rukau and sour cream	

NAUTI DELIGHTS

Available From 11am 'till late

Tropical Fruit Smoothie	9.00
A smooth blend of banana, pawpaw & mango nectar	
Nauti Spider	
Ice-cream floating in your choice of soft drink coke, diet coke, fanta, sprite	
Thickshake or Milkshake	
You choice of flavours include chocolate, vanilla, banana, strawberry, pineapple & coconut	
Iced Chocolate Coffee or Mocha	
Served with ice-cream and cream	
Island Iced Tea	10.50
A secret recipe of specialty teas & a dash of tropical fruit juices to create a refreshing blend For a kick— add a shot of vanilla or coconut liqueur	
Tropical Slushie	6.00
A frozen blend of tropical flavours Why not add a kick to it? Ask your waiting staff	

NAUTI KIDS MENU

Spaghetti Bolognese	10.00
Spaghetti with a yummy bolognese sauce, and grated cheddar cheese	
Chicken Pasta	10.00
Chicken and penne & a creamy basil and coconut sauce	
Crumbed Chicken Nibbles	12.50
Crispy chicken nibbles with chips, tomato sauce and salad	
Cheese Burger	15.00
Classic Cheese Burger, served with fries	
Mini Pizzas	10.00
Ham or chicken & cheese on a tomato base	
Deep Fried Fish Chunks	15.00
Battered fish pieces served with chips & salad	

NAUTI DESSERTS

Available From 11am 'till late

Nauti Ices & 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)	GF
Lime & Vanilla Tart	12.50
A rich and tangy tart flavoured with local vanilla and limes with fresh fruit coulis, lime tuille biscuit and complimented with a smooth pawpaw & maple ice cream	
Coconut Crème Brulee	13.50
Crème Brulee made with coconut cream and a local fruit compote hidden at the bottom, accompanied by a crisp pawpaw seed wafer	DF
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	GF
Selection of Petit Fours	15.00
A selection of petit fours representing our Chefs favourite dessert selections	
Tropical Fruit Platter	15.00
A combination of in-season fruit	GF DF
Nauti Banana Split	10.50
A summer classic with vanilla bean ice-cream and chocolate sauce	GF
Single Scoop of Ice Cream	4.00
(Ask your waiter for today's flavours)	

NAUTI COCKTAILS

NAUTI MOJITO

16

Kick back Cuban style with an irresistibly fresh and punchy mix of Havana white rum, Rarotongan green limes and mint stirred with an icy cold sugar cane stick

CAIPIRINHA

(pronounced kie-purr-REEN-yah)

Go Brazilian with a sugar cane rum known as Cachaca, limes and sugar, it's sweet and it's tart and it's what you need.

R.A.R.O RED PASSION

Big flavours from the famous Rarotongan orange with Campari

NAUTI SPLICE

A smooth, rich blend in the native tradition of the islands. Midori, Malibu, Pineapple juice, Coconut cream

TA'AKOKA BREEZE

A tropical classic of Coruba dark rum, Coconut liqueur, Grenadine, Pineapple juice, Orange juice

WILD BERRY CAPRIOSKA

Sway with the palm trees and enjoy Classic Vodka, Chambord, Fresh Tahitian lime juice, Sugar syrup, Mixed berries, Club soda

ROYAL DAIQUIRI

Frosty favourite mango style is a blend of Havana white rum, Triple sec, Fresh Tahitian lime juice, Mango Nectar and fresh seasonal fruits

MARGARITA

ASK FOR TODAY'S TROPICAL FLAVOUR (CLASSIC OR FROZEN)

It needs no description but it is icily refreshing. José Cuervo Tequila, Cointreau, Fresh Tahitian lime juice, Sour mix, Ice Melon (Optional)

KOROMIRI MAGIC

A blend of full bodied Rums, Orange Curaçao, Passion fruit pulp, Lime juice, Cinnamon Syrup, Lemon & Lime Bitters, Angostura bitters

RARO SAFARI

An island adventure in the mingling of Classic Vodka, Coconut Liqueur, Ice Melon, Pineapple Juice, Orange Juice

PIMMS

Goodness gracious it's always Pimms o'clock on a tropical island. Pimms, Lemonade, Ginger Ale, Maraschino juice, Angostura bitters

PARADISE PINA COLADA

Tropical paradise created for you with a smooth and rich blend of White rum, Pineapple juice and Coconut

SUMMER BREEZE

Cool, light and refreshing - all days should be like this with Gin, Fresh Lime juice, Sugar Syrup

MURI POT HOLES

Smooth the ride with Bacardi white rum, Frangelico, Ice Cream, Caramel Sauce

ESPRESSO MARTINI

Be ready for anything and everything on Rarotonga with a shaken Classic Vodka, Kahlua, Vanilla Liqueur, Atiu Coffee

NAUTI'LUST

18

Sweeten up your day with this Classic combo of Brandy, Kahlua, Frangelico, Peanut butter, Ice cream and cream

GIN SLING

It's hot, it's very humid so quench your thirst colonial style with a shaken Gin, Cherry Liqueur, Triple Sec, Dom Benedictine, Fresh Tahitian lime juice, Angostura Bitters, Pineapple juice, Club Soda

LONG MOTU ICED TEA

Long smooth and potent. Enjoy this classic with a motu backdrop. Rum, Triple Sec, Gin, Vodka, Tequila, Sour Mix, Coke, Ginger Ale

LAGOON GODDESS - BE BRAVE (FISH BOWL)

35

It's sink or swim time with a refreshingly cool and fragrant fish bowl. Absolut Vodka, Malibu, Vanilla Liqueur, Blue Curaçao, Sweet & Sour syrup, Pineapple juice, Lemonade

NAUTI BEVERAGES

STANDARD BEERS 7

Heineken
Lion Red
Steinlager
Speights Gold

Steinlager Pure 7.5
VB

LOCAL BEERS 8

Matutu Lager
Matutu Pale Ale

PREMIUM BEERS 8.5

CIDERS 12

STANDARD SPIRITS 7.5

Gin
Vodka
Dark Rum
Scotch
White Rum
Bourbon
Brandy
Tequila

PREMIUM SPIRITS 9

LIQUEURS 10.5

LIQUEUR COFFEES 16

HOUSE WINES 8.5

Sauvignon Blanc GLASS
Pinot Gris
Chardonnay 42
Pinot Noir BOTTLE
Shiraz

HOUSE SPARKLING WINE 42

Ask your wait staff for our list of our cellar selections BOTTLE

NON-ALCOHOLIC

STANDARD COFFEES 5

Long Black
Flat White
Latte
Cappuccino
Mochaccino

TEA 5

ask for your selection

ICED COFFEE 10.5

ICED TEA 10.5

Our secret recipe
a cool and refreshing blend of fruity tang & tea

SOFT DRINKS 5

Coke GLASS
Diet Coke
Fanta
Sprite
Soda Water
Tonic Water
Ginger Ale

Lemon Lime & Bitters 6

Ginger Beer GLASS

FRUIT JUICES 5

BOTTLED WATER 600ML 5

V ENERGY DRINK 6.5

FRESHLY SQUEEZED FRUIT JUICES 9

MOCKTAIL 9

A tropical blend of fresh fruit, juices and a few secret ingredients