



# *Silver Sands*

## Restaurant & Bar

Our beautiful tropical surroundings with dazzlingly sun-bright days, long balmy evenings and clear black skies that are almost overpopulated with stars beckoning from the other side of forever – make us yearn for food that is real, irresistible to look at and brimming with everything that Nature intended.

Here in Paradise we have all the ingredients: luscious fruit just picked from the tree, vegetables that have been grown in soil brimming with nutrients and a variety of jumping-fresh fish that our favourite local fishermen and women deliver to our kitchen door every day....Added to these outstanding basic ingredients, our Executive Chef has introduced the interesting nuances of local herbs to exotic spices from other far off lands – with the intention of inspiring a delightful culinary melody – so easy to enjoy, and yet impossible to forget.

When possible, only organic products are used in preference to others that may be available. The menu has also been designed to take into respectful consideration the dietary needs of those amongst us that must avoid Gluten or Lactose products [please note the GF and LF notations next to the dishes offered]. Culinary norms and/or taboos have, for the sake of creativity, been brushed aside in the quest to find that magic combination or that illusive spark of inspiration.... In other words, our chefs are not afraid to add an unusual dimension to even the simplest of dishes.

We hope you enjoy our food as much as our chefs have enjoyed preparing it for you.

# *Kai Manga* - Lunch Menu

11:30am to 3pm

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**VEGETARIAN WILD RICE SALAD** **\$15.00**

vegetables and apricots, served with a zesty lime coconut dressing

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**RAW PUMPKIN SALAD (GF/LF)** **\$15.00**

local pumpkin served with freshly grated coconut, julienne vegetables, fresh herbs finished with lime juice

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**VEGETARIAN WRAP (LF)** **\$18.00**

sautéed island veggie wrap in homemade roti accompany by lettuce, cucumber, carrot, onion jalapeño aioli with local crisps

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**CLASSIC CAESAR SALAD** **\$18.00**

cos lettuce, croutons, boiled egg, crispy bacon, grated parmesan cheese with Caesar dressing

Add grilled chicken extra **\$4.00**

Add poached prawns extra **\$8.00**

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**BLT CLASSIC** **\$18.00**

crispy bacon, lettuce, tomato, served with French fries

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**PARMIGIANA (GF)** **\$18.00**

baked eggplant with mozzarella, basil, pesto, parmigiani topped with the chefs special tomato sauce

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**IKA MATA (GF/LF)** **\$18.50**

fresh yellow fin tuna, coconut cream, brunoise of tomato, cucumber, red onion, coriander, ginger, and lime served with taro crisps

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**CAJUN & LEMON PEPPER SQUID** **\$19.00**

served with salad OR fries and a spicy jalapeno aioli

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**CRISPY FISH SALAD (LF)** **\$19.50**

served with pawpaw, grated coconut and finished with sweet & sour chilli sauce

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**CHICKEN BURGER** **\$19.50**

grilled chicken thigh lettuce, tomato slice, onion, cucumber, cheese, garlic aioli, served with French fries

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**FISH BURGER** **\$19.50**

grilled catch of the day, with lettuce, tomato, cucumber, red onion, jalapeño aioli served with French fries

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**FISH AND CHIPS** **\$21.00**

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served with salad and jalapeno aioli

**FISH WRAP** **\$22.00**

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grilled local fish, lettuce, red onion, carrot, wrapped in homemade roti  
served with jalapeño aioli and local crisps

**CAJUN BEEF WRAP** **\$22.00**

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Cajun spiced beef wrap rolled in homemade tortilla wrap accompanied by garden salad, garlic aioli  
served with local crisps

**BEEF BURGER** **\$22.00**

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grill beef burger with crispy bacon, lettuce, tomato, tomato,  
cheese, garlic aioli served with French fries

**SASHIMI WITH A DIFFERENCE (GF/LF)** **\$23.00**

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pacific fresh yellow fin tuna served with brunoise of pickled vegetable accompanied with soy sauce, wasabi,  
pickled ginger finished touch with lime coconut oil

## *Katikati* – Snack Menu

**11:30am to 6pm**

**PARMESAN GARLIC BREAD** **\$6.50**

**FRENCH FRIES (GF)** **\$8.50**

straight cut crispy fries with garlic aioli and Parisienne butter

**WEDGES (LF)** **\$8.50**

seasoned wedges with sweet chilli sauce

**LOCAL TARO CRISPS (GF)** **\$8.50**

deep fried taro with lime aioli

**TOSSED SALAD GF/LF** **\$9.50**

local salad mix with a honey mustard dressing

**STIRFRY VEGETABLES** **\$9.50**

fresh local vegetables

**CALAMARI (GF)** **\$16.00**

polenta dusted calamari rings served with jalapeno aioli

**FISH BITES** **\$18.00**

battered crispy fish loins served with lime aioli

**PRAWN TEMPURA** **\$18.00**

crispy prawn tail tempura served with martini dressing

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## *Kai Vene* – Desserts

<b>FRESH FRUIT PLATTER (GF/LF)</b> seasonal island fresh fruits served with plum sorbet	<b>\$15.00</b>
<b>GRAND MARNIER CHOCOLATE MOUSSE (GF)</b> served with Chantilly cream	<b>\$15.00</b>
<b>COCONUT TART</b> served with mango sorbet	<b>\$15.00</b>
<b>CRÈME BRULEE</b> honey saffron brulee served with plum sorbet	<b>\$15.00</b>
<b>BAILEYS AFFOGATO</b> served with a biscotti	<b>\$19.00</b>
<b>CHEESE PLATTER</b> assorted cheese served with dry fruit and crusty French bread crostini	<b>\$19.00</b>

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# Dinner

6pm - 9pm

When eating a meal away from one's home environment, the expectations of a meal transcend from an experience of pure necessity – to a culinary celebration of the taste buds, entertainment and an opportunity to simply relax while being provided with the best service the pacific has to offer.

Enjoy a variety of meals with the added flavours of the Cook Islands - from the bounty of the sea to the abundance of the land. Each dish has been created to infuse the right flavours for you to embark on this culinary adventure. Feast your eyes on our menu and allow your taste buds a journey through paradise.

E kai i te kai meitaki no te oraanga, kia akamatutu i te kopapa no toou aerenga.

## *Akamata* - Entrée

### **BETROOT AND BRAISED PUMPKIN SALAD (LF)**

**\$15.00**

served with feta cheese and an orange segment drizzled with a herb citrus dressing  
Recommended wine choice: Oyster Bay Chardonnay

### **CHARGRILLED VEGETABLES (GF)**

**\$15.00**

chargrilled local vegetables and halloumi cheese drizzled with a divine smoked tomato basil sauce  
Recommended wine choice: Jules Taylor Sauvignon Blanc

### **KAFFIR MARINATED CHICKEN SKEWERS**

**\$15.00**

served with a spicy satay sauce and brown rice  
Recommended wine choice: Ti Point Sauvignon Blanc

### **PUMPKIN SOUP (LF)**

**\$17.00**

roasted pumpkin soup drizzled with extra virgin olive oil served with garlic croutons  
Recommended wine choice: Oyster Bay Chardonnay

### **SASHIMI WITH A DIFFERENCE (GF, LF)**

**\$23.00**

fresh yellow fin tuna served with pickled vegetable brunoise accompanied with soy sauce, wasabi, pickled ginger and finished with a touch of lime coconut oil  
Recommended wine choice: Jules Taylor Rose

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# *Kaikai* - Main

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**VEGETABLE PASTA****\$24.00**

slice green olives with mixed island vegetables served on tagliatelle drizzled with a basil tomato sauce topped with parmesan cheese

Recommended wine choice: The Ned Pinot Gris

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**LAMB CURRY (GF, LF)****\$26.00**

Nepalese spiced lamb curry served with poppadom tomato chutney and steamed white rice

Recommended wine choice: Mudhouse Merlot

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**CATCH OF THE DAY (GF)****\$28.00**

fresh pacific catch of the day served with a creamy blue cheese mash potato, sautéed green beans and drizzled with a buerre blanc sauce

Recommended wine choice: Oyster Bay Chardonnay

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**MANGO CHICKEN (GF)****\$28.00**

sweet mango slice rolled in chicken thigh served on a herbed rukau potato mash and topped with a roasted garlic cream sauce and parmesan cheese

Recommended wine choice: Haha Rose

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**SCALLOP RISOTTO (GF)****\$32.00**

pan seared queen scallop served with a mushroom risotto cooked in prawn oil finished with lemon butter sauce

Recommended wine choice: St Clair Pinot Gris

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**SEAFOOD PASTA****\$34.00**

tagliatelle served with mixed seafood and drizzled with a basil tomato sauce and parmesan cheese

Recommended wine choice: Saint Clair Riesling

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**LAMB RACK (GF, LF)****\$36.00**

New Zealand lamb rack served medium rare on creamy rukau with roast pumpkin and a sweet carrot puree drizzled with a plum brandy sauce

Recommended wine choice: Te Mata Estate Syrah

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**BEEF RIBEYE (250GM) OR BEEF TENDERLOIN (220GM) (GF)** **\$36.00**

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served with tarragon potatoes on green pea puree drizzled with a pepper sauce

Recommended wine choice: Peter Yealands Pinot Noir

**MOANA'S SEAFOOD PLATTER** **\$36.00**

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prawn, scallop, yellow fin tuna, oyster, lemon wedges, green salad, served with shallot vinegar and a cocktail dressing, served with parmesan garlic bread

Recommended wine choice: Saint Clair Pinot Gris

**MAUI'S TRIO FROM THE SEA (GF, LF)** **\$38.00**

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a trio of fresh Pacific yellow fin tuna – Polynesian style ika mata, grilled with herb lemon butter sauce and sesame seared sliced with teriyaki sauce, served with white or brown rice

Recommended wine choice: Jules Taylor Sauvignon Blanc

*PS. The selection of recommended wine choices is the 'much considered fruit' of many hours of selfless sacrifice on the part of Senior Management when tasting all the Executive Chef's latest creations. Please be assured that no bottle has been left unturned [or half empty] in the search for that perfect wine match.....*

## *I te pae* - Sides

**STEAMED WHITE RICE** **\$4.00**

**PARMESAN GARLIC BREAD** **\$6.50**

**FRESH GREEN TOSSED SALAD** **\$8.50**

**FRIES SERVED WITH GARLIC AIOLI** **\$8.50**

**WEDGES SERVED WITH SWEET CHILLI SAUCE** **\$8.50**

**ISLAND SAUTÉED VEGETABLES** **\$8.50**

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## *Kai Vene - Desserts*

**FRESH FRUIT PLATTER (GF, LF)** **\$15.00**

seasonal island fresh fruits served with plum sorbet

**GRAND MARNIER CHOCOLATE MOUSSE (GF)** **\$15.00**

served with Chantilly cream

**COCONUT TART** **\$15.00**

served with mango sorbet

**CRÈME BRULEE (GF)** **\$15.00**

honey saffron brulee served with homemade plum sorbet

**BAILEYS AFFOGATO** **\$19.00**

served with a biscotti

**CHEESE PLATTER** **\$19.00**

assorted cheese served with dry fruit and crusty French bread crostini

## *Akamutu - Special Coffees*

**LUCK OF THE IRISH** **\$16.00**

Jameson's Irish whiskey and coffee

**KAHLUA MAGIC** **\$16.00**

Kahlua and coffee

**CALYPSO MOMENT** **\$16.00**

Cointreau and coffee

**HAZELNUT DELIGHT** **\$16.00**

Frangelico and coffee

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# Drink Selection

## NON-ALCOHOLIC

### Soft Drinks \$5.00

Coke, Diet Coke, Sprite, Lemon Lime Bitters,  
Soda Water, Tonic Water, Ginger Ale

### Juices \$6.00

Pineapple, Orange, Cranberry, Tomato,  
Tropical, Grapefruit

### Smoothies \$9.00

Tropical Smoothie

### Mocktails \$9.00

Virgin Pina Colada, Fruit Punch

### Milkshakes \$9.00

Vanilla, Chocolate, Strawberry, Lime, Banana

### Water

Small water \$4.50

Large Water \$6.00

Sparkling Water Small \$6.00

Sparkling Water Large \$8.00

### Hot Beverages \$5.00

Cappuccino, Mochaccino, Latte, Chai Latte

Hot Chocolate

Long Black, Macciato

### Tea

English Breakfast, Earl Grey, Herbal,

Green, Chamomile \$5.00

Iced Tea \$6.50

### Cold Coffee

Iced Coffee \$6.50

Iced Coffee with Ice Cream \$9.00

Mocha Shake \$9.00

# Wine Selection

## House Wines

Glass \$9.50 | Bottle \$43.00

Ti Point Sauvignon Blanc  
Oyster Bay Chardonnay  
Saint Clair Pinot Gris  
Coldridge Shiraz  
Peter Yealands Pinot Noir  
Haha Rose  
Mudhouse Merlot

## White Wines

Bottle \$56.00

Jules Taylor Marlborough Sauvignon Blanc  
The Ned Pinot Gris  
Saint Clair Riesling  
Jules Taylor Marlborough Chardonnay

## Red Wines

Bottle \$56.00

Te Mata Estate Syrah  
Man O War Merlot Malbec  
Roaring Meg Pinot Noir  
Wolfblass Yellow Label Merlot  
Taylors Estate Shiraz  
Jules Taylor Marlborough Rose

## Dessert Wines

Bottle

Brown Brothers Dessert Wine (375ml)

\$29.50

## Sparkling Wines / Champagnes

Bottle

Lindauer Brut Piccolo

\$18.00

Lindauer Fraise Piccolo

\$18.00

Eaglehawk Brut

\$48.00

Pipers Heidsieck Brut

\$76.00

Moet & Chandon Brut Imperial

\$160.00

Veuve Cliquot

\$210.00

## COCKTAILS

### **Pina Colada or Banana Colada - \$16.00**

Fresh whole Banana/Pineapple, Bacardi, Coconut Liqueur, Coconut Cream and Pineapple Juice

### **Frozen or Shaken Margarita - \$16.00**

Fresh lemon squeezed over Tequila and Triple Sec with lots of ice and Lime Juice

### **Coconut Rocket - \$18.00**

Bacardi, Coconut Rum, pure Nu Coconut Juice served in a Nu (young coconut)

### **Yummy Plummy Daquiri - \$16.00**

Bacardi, Triple Sec, Plum, lots of ice & blended

### **Lychee Mojito - \$16.00**

Limon Rum, Mint Rum, Lychee, Soda Water, fresh mint & lemon or lime

### **Muri Cosmo - \$16.00**

Vodka, Limon Rum, Cranberry Juice – shaken & served

### **Sexy Mama - \$16.00**

Peach Schnapps, Vodka, built over equal parts Cranberry and Grapefruit Juice

### **Muri Maitai - \$16.00**

White Rum, Dark Rum topped with Orange and Pineapple Juice and a splash of Grenadine

### **The Little Tart - \$16.00**

Tequila, Limon Rum, Grapefruit Juice and Lime served strong in a short glass

### **Sweet & Sour - \$16.00**

60ml Limon Rum, ½ Lemon or Lime, Sprite and a dash of Bitters

### **Bloody Aunty Mere - \$16.00**

*(Bothersome Aunt Mary)*

Vodka, Thick Tomato Juice and a splash of Tabasco, Worcester Sauce, Salt and Pepper. Served 'Spicy' or 'Mild'

### **Motu Roa (Long Island) Iced Tea - \$16.00**

Bacardi, Vodka, Gin, Tequila and Triple Sec Liqueur mixed with Coke and a splash of lime. Served in a 'Colonial / Large' Glass

### **Tuti Fruiti Daiquiri - \$16.00**

Fresh local Tropical Fruit with Triple Sec, Bacardi and lots of ice

### **Maroro Mojito (Flying Fish Mojito) - \$16.00**

Bacardi, Sugar Syrup, Fresh Mint, Lime juice and Soda Water

### **Café Anani (Orange) - \$18.00**

Café Liqueur, Triple Sec, Tiramisu Syrup a shot of coffee and a touch of cream – shaken

### **Snickers Bar Cocktail - \$18.00**

Chocolate lover's delight!  
Hazelnut Liqueur, Irish Cream, Butterscotch Liqueur, Crème de Cacao, peanut butter and milk

### **Island Love Affair - \$16.00**

A blend of Irish Cream, Hazelnut Liqueur, Café Liqueur and a dash of milk

## ***BEERS***

### **Standard Beers**

**\$8.00**

Heineken, Speights Gold, Victoria Bitter, Steinlager Classic,  
Taula Samoa, 3 Oaks Cider

### **Premium Beers**

**\$9.00**

Corona, Steinlager Pure, Matutu Mai, Matutu Kiva, Pure Blonde

## ***SPIRITS***

### **Standard Spirits**

**\$8.50**

Jim Beam Bourbon, Napoleon Brandy, Bombay Sapphire Gin,  
Bacardi, Tequila, Absolute Vodka, Canadian Club Whiskey

### **Premium Spirits**

**\$10.50**

Johnnie Walker Red, Hendrik's Gin, Jamesons Whiskey

## ***AFTER DINNER DRINKS***

### **Liqueurs**

**\$10.50**

Malibu, Baileys, Kahlua, Midori, Frangelico, Cointreau

### **Ports & Cognacs**

Hennessey VSOP(60ml)

**\$20.00**

Penfolds Port

**\$12.00**