

TAMARIND HOUSE RESTAURANT & BAR

BREAD

HOUSEMADE FOCACCIA, GARLIC BUTTER, PARMIGIANO \$9.50

TO SHARE

OYSTERS

NATURAL, LEMON, MIGNONETTE \$6.50/each

BEER BATTERED \$8.50/each

SPRING ROLLS, CORNED BEEF, RUKAU, VERMICELLI, TAMARIND KETCHUP (3) \$18.50

SMOKED MARLIN CROQUETTES, TARTAR SAUCE (4) \$19.50

RUKAU ARANCINI, ROMESCO, PARMESAN (4) \$18.50

SEAFOOD PLATTER

PAN FRIED FISH, MUSSELS, PRAWNS, IKA MATA, FISH CURRY, OYSTERS, TUMERIC RICE, SMOKED MARLIN CROQUETTES \$135.50

STARTERS

SEAFOOD CHOWDER, GARLIC BREAD \$20.50/entree
\$28.50/main

PORK & PINEAPPLE STEAMED BUN, SWEET SOY, SESAME OIL \$11.50

PRAWN & SHRIMP COCKTAIL, TROPICAL SALSA \$19.50

YELLOWFIN TUNA TATAKI, PONZU SAUCE, TOASTED SESAME \$19.50

IKA MATA, MARINATED FISH, COCONUT, GINGER, TOMATO, CUCUMBER \$19.50

MAINS

BEER BATTERED EGGPLANT SALAD, PLANTATION VEGETABLES, TAMARIND CHUTNEY, PAWPAW SEED DRESSING \$30.50

SALAD NICOISE, PAN SEARED TUNA, BEANS, EGG, TOMATO, POTATO, OLIVE \$35.50

BEER BATTERED OCEAN CATCH, FRIES, TARTAR SAUCE, TOMATO SAUCE \$30.00

PACIFIC VEGETABLE LASAGNA - ROAST PUMPKIN, TARO LEAVES, MUSHROOMS, TOMATO, PESTO \$28.50

PAN SEARED OCEAN CATCH - FRESH TURMERIC MAYO, LOCAL ROOT HASH, RUKAU PUREE, TROPICAL SALSA, GRILLED BANANA \$39.50

ISLAND STYLE CURRY (FISH OR CHICKEN), TUMERIC RICE, TAMARIND CHUTNEY, RAITA, ROTI \$38.50

BEEF FILLET & BRAISED BEEF CHEEK - SMOKED AGRIA POTATO MASH, LOCAL GREENS, JUS \$55.00

SLOW ROAST LAMB SHANK - SMOKED AGRIA POTATO MASH, LOCAL GREENS, JUS \$45.50

SIDE PLATES \$11.00

SAUTEED LOCAL GREENS - ROMESCO SAUCE

RUKAU - COCONUT & CARAMELIZED ONIONS

GARDEN SALAD - HOUSE DRESSING

FRIES - AIOLI, TOMATO SAUCE

SMOKED AGRIA MASH - GRAVY

PALUSAMI PENNE PASTA

COMPLIMENTARY WI-FI