

MENU

We invite you to try a selection of our freshly made dishes available all day until 9pm. Our menu is created regularly depending on availability of local market produce. Most entrees can be taken as a main course.

ALL DISHES CAN BE ALTERED TO SUIT OUR VEGETARIAN GUESTS

ENTRÉE

OYSTERS KILPATRICK

Entrée (6)	1800VT
Main (12)	3600VT

OYSTERS NATURAL

Entrée (6)	1800VT
Main (12)	3600VT

OYSTERS ASIAN INFUSED

Entrée (6)	1800VT
Main (12)	3600VT

GARLIC BAGUETTE

Made with fresh garlic and whipped butter

600VT

EGGPLANT PAKORA

Eggplant fresh from the market sliced and dipped in a mildly spiced Indian batter, shallow fried and served with chef's special dipping sauce.

1000VT

HOMEMADE PORK RILLETTE 1200VT

Served with freshly toasted bread

FRESHLY MADE VIETNAMESE RICE PAPER ROLLS (3PC) 1200VT

Filled with Asian herbs, lettuce, carrot, vermicelli noodles, mint, and lime. Served with soy sauce and wasabi, and your option of chicken, pork, or vegetarian.

SIZZLING GARLIC PRAWNS 1800VT

With herb butter and toasted dipping bread - served with or without chilli.

AQUANA'S SCRUMPTIOUS CHICKEN SKEWERS 1000VT

Free range chicken accompanied by a light coconut satay, with a twist of lime and coriander.

CALAMARI 1100VT

Deliciously tender calamari strips, marinated and shallow fried, served with chefs special dipping sauce and lime.

BUSH LIME CURED WHITE FISH SALAD 1300VT

Fresh and delicious

SLOW COOKED LAMB AND ASPARAGUS VINAIGRETTE 1300VT

Served cold, with sliced, fried Kumala

TRADITIONAL VANUATU SIMBORO 850 VT

Manjoc root wrapped in cabbage then slow cooked in a coconut broth.

TASTY BARBECUE CHILLY CHICKEN WINGS 850 VT



LARGE SALADS

ERATAP GRILLED FISH

2650VT

Pan-fried fresh snapper, surrounded by a tossed salad, infused with ginger, garlic, basil, parsley, lime, served with pappadums.

THAI STYLE PAWPAW SALAD (SOM TAM)

2850VT

Served with either Pan-fried garlic prawns or Marinated seared beef.

PASTA

SPAGHETTI BOLOGNESE

2000VT

Served with parmesan cheese

PENNE CARBONARA

2250VT

Served with parmesan cheese

SPAGHETTI MARINARA

3200VT

Topped with parmesan cheese

MAIN COURSE

(Choose your own side - wedges, chips, spiced rice, vegetables, salad or potato gratin)

SURF AND TURF SHASHLIKS 3100VT

Using prime Vanuatu veal and tiger prawns, we have created a mouth-watering dish. Choose your own side

CHILLI COCONUT SCALLOPS 3800VT

Large seared scallops cooked to perfection with your choice of side dish.

PEPPERED BEEF FILLET 3500VT

Served with creamy pepper sauce. Choose your own side dish.

LOBSTER STRAIGHT FROM THE SEA (SUBJECT TO AVAILABILITY) 5300VT

Mornay variation of lobster with small salad and your choice of side dish.

ORGANIC PRIME PORK CASSEROLE 2900VT

Succulent slow cooked organic prime pork casserole with a hint of caraway, served in a pot. With your choice of side.

TENDER ORGANIC VEAL SCOTCH FILLET 3200VT

Topped with wild mushroom sauce and your choice of side.

**THE DISHES BELOW HAVE SET SIDE DISHES
(EXTRA SIDES AVAILABLE AT 500 VT)**

AQUANA 2 TIERED SEAFOOD PLATTER (FOR 2 PEOPLE) 12,500VT

Prawns, calamari, oysters, scallops, Lobster, fresh crumbed snapper, homemade roesti, fresh garden salad topped with smoked salmon, fish salad, jasmine rice and tropical fruit garnish. Don't forget your camera!

MILD OR HOT COCONUT FISH CURRY 3100VT

*Served with jasmine rice, pappadums and pawpaw chutney.
Served with spiced rice.*

SEAFOOD CHOWDER 2750VT

Served with garlic toast

VEGETARIAN DELIGHT 2650VT

Delicately flavoured garden vegetable and herb risotto topped with crumbed camembert wedges.

SUCCULENT PORK BELLY 3000VT

Slowly braised organic pork belly served with crackling, side roesti and vegetables.

LAMB CUTLETS 3600VT

Lamb cutlets served with Swiss style roesti, with side salad, topped with chefs special salad dressing

VEGETABLE POTATO ROESTI 2550VT

Topped with melted Swiss raclette cheese and side salad



NASI GORENG 3000VT

Indonesian fried rice with vegetables, egg, chicken, prawns

BANANA LEAF BAKED FISH 3100VT

Fresh fish fillet and prawns topped with cracked pepper, coconut cream and lime. All packaged in a banana leaf to cook in its juice, served with spiced rice and pappadums.

MELANESIAN CHICKEN CURRY 2950VT

A gently spiced yellow coconut curry, garnished with tropical fruits, served with pappadums and spiced rice.

PRAWN RISOTTO 3400VT

Finished with white wine and parmesan cheese, topped with a boneless grilled snapper fillet.

FRESHLY CRUMBED CHICKEN SCHNITZEL 3000VT

Thinly prepared chicken breast, crumbed, topped with a mild tomato salsa and a 3 mix cheese with chips and salad.

CRISPY HALF DUCK 3500VT

Served with a small side of Broccoli Risotto, accompanied by a tasty orange infused gravy.





OTHER OFFERINGS

SPICY CRUMBED CHICKEN STRIPS

2900VT

Served with side potato wedges and side salad with sour cream and sweet chilli.

SIMPLY FISH AND CHIPS

2500VT

Fresh poulet fish, pan fried with homemade tartare sauce, lime and chips - simply good!

GOURMET SEAFOOD PIZZA

3000VT



LUNCH ONLY

AQUANA ZINGER BURGER 1750VT

Spicy crumbed chicken fillet with lettuce, chefs special sauce, tomato, cheese, ham and pineapple, served with chips.

AQUANA GOURMET FILLET STEAK BURGER 1850VT

Prime fillet steak, melted cheese, fried onion, beetroot, lettuce, bacon, pineapple and tomato salsa. Served with French fries.

FISH BURGER 1800VT

Fresh Snapper fillet grilled to perfection with lettuce tartare sauce, beetroot, cucumber, tomato. Served with fries

AQUANA'S CLUB SANDWICH 2100VT

Consists of chicken, bacon, lettuce, tomato, cheese, onion, cucumber, served with fries.

MOROCCAN SPICED BEEF FILLET WRAP 1750VT

With tomato and lettuce. Served with Chips

AQUANA ZINGER WRAP 1800VT

With tomato, lettuce, cheese, bacon served with chips.

NACHOS 2100VT

With melted cheese, homemade Mexican spiced meat salsa. Served with sour cream

POTATO WEDGES 1000VT

Served with sour cream and sweet chilli

BOWL OF FRENCH FRIES 1000VT

Served with tomato sauce