



Plated

Entrée

Green paw paw salad, coriander, Local Teouma prawns, Tahitian lime dressing

Roasted pumpkin, Navara, dukkah, feta, balsamic reduction

Roasted kumala, fresh coconut, coriander soup served in a cob loaf

Vanuatu beef carpaccio, sesame dressing, coriander, garlic toast

Main

Pan seared fresh fish, Kumala and basil pesto gnocchi, chardonnay butter

Rare roasted Vanuatu rib, buttered potato, rosemary & garlic jus

Poached chicken stuffed with island cabbage & cream cheese, pesto cream sauce, roasted kumala

Slow cooked 5 spiced pork Belly, served on grilled market vegetables, apple jus

Dessert

Fresh coconut tart

Orange & almond cake

Mixed berry crumble

3 courses (1 entrée, 1 main, 1 dessert)

4,900vt per person

3 courses alternate drop (2 entrée, 2 mains, 2 dessert)

6,500vt per person

Minimum of 10 guests.

