# Lunch Menu 11am-5pm

| | |
|---|---|
| **Cheesy Garlic Bread (V)**<br>House made bread, cheese, garlic | **750** |
| **Vegetable Spring Rolls (V)**<br>Served with sweet chili sauce | **1,400** |
| **3 Cheese Arancini (V)**<br>Served with spicy aioli & salad greens | **1,650** |
| **Beef Satay**<br>Santo island coconut fed beef with peanut sauce | **1,700** |
| **Tea Smoked Tuna Pate**<br>Sauce gribeche, crispy baguette | **1,800** |
| **Greek Salad (V, GF)**<br>House marinated olives, feta, tomato, cucumber. | **1,900** |
| **Caesar Salad**<br>Butter lettuce, bacon, garlic croutons, poached egg, house Caesar dressing | **1,950** |
| **Salt and Pepper Squid**<br>Crispy Squid, salt and pepper, lime mayo | **1,900** |
| **Infinity Burger**<br>Santo beef, cheese, bacon, egg, lettuce, tomato, pickles, toasted sesame bun, served with chips | **1,950** |
| **Chicken Katsu Sandwich**<br>Panko crumbed chicken breast, pickled slaw, sweet soy & kewpie mayo on house made baguette | **1,950** |
| **Fish and Chips (GFO)**<br>Local deep sea fish served battered with chips, green salad, tartare sauce | **2,100** |
| **Thai Red Curry (GFO)**<br>Chicken, snake beans, eggplant served with fragrant rice | **2,000** |
| **Yellow Curry**<br>Seasonal vegetables, pineapple & coconut served with fragrant rice | **1,900** |

# Pizzas

**Margherita (V)**
Tomato, basil, cheese
**1,700**

**Tropical**
Ham, pineapple, mozzarella, tomato
**1,900**

**Salami**
Tomato, chili, olives, basil
**2,000**

**Prosciutto**
Tomato, prosciutto, parmesan, rocket
**2,000**

**Roast Pumpkin (V)**
Roasted island pumpkin, rocket, feta, Nangai nuts
**1,900**

# Desserts

**1,200**

**Warm Chocolate Fudge Brownie**
Salted caramel sauce, vanilla ice-cream

**Pumpkin Cheesecake**
Ginger crumble, maple syrup & raspberries

**Coconut Panna Cotta (VG, GFO)**
Nangai nut biscotti & local passionfruit

**Ice Cream Sundae**
Trio of ice-cream, caramelised banana & chocolate crumble

# Dinner Menu 5pm - 9pm

## Starters

**Cheesy Garlic Bread (V)** 750
House made bread, cheese, garlic

**Vegetable Spring Rolls (V)** 1,400
Served with sweet chili sauce

**3 Cheese Arancini (V)** 1,650
Served with spicy aioli & salad greens

**Beef Satay (GF)** 1,700
Santo island coconut fed beef with peanut sauce

**Tea Smoked Tuna Pate (GFO)** 1,800
Sauce gribeche, crispy baguette

**Greek Salad (V, GF)** 1,900
House marinated olives, feta, tomato, cucumber.

**Caesar Salad** 1,950
Butter lettuce, bacon, garlic croutons, poached egg, house Caesar dressing

**Salt and Pepper Squid** 1,900
Crispy Squid, salt and pepper, lime mayo

**SIDES** 800
Chips and aioli
Green salad, seeded mustard dressing (GF)
Wedges, sour cream, sweet chili
Sweet potato and pumpkin mash (GF)
Seasonal greens sauteed with garlic & butter (GF)

# Mains

**Confit Tuna Niçoise (GF)** **3,000**
Confit of local tuna, potato, beans, olives, tomato, anchovy & soft boiled egg

**Coral Sea Catch of the day (GFO)** **3,000**
Local deep sea fish **your choice** -
grilled or battered, herb crushed potatoes, green salad, tartare

**Famous Santo Island Coconut fed Beef (GF)**
**Eye fillet** **3,800**
**Sirloin** **3,600**
cooked to your liking served with
pumpkin and sweet potato mash, seasonal greens
*Choose your sauce - Seed mustard, Pepper or Red wine*

**Roast Pork Belly (V)** **3,200**
Island cabbage, apple & raisin chutney, seeded mustard

**Thai Red Curry (GFO)** **2,600**
Chicken, snake beans, eggplant
served with fragrant rice

**Yellow Curry (VG) (GFO)** **2,500**
Seasonal vegetables, pinepple & coconut
served with fragrant rice

**All menu items are subject to availability**

# Pasta

**Pumpkin Gnocchi** 2,800
Handmade gnocchi, green peas,
rosemary & lemon butter, feta, walnuts

## Spaghetti with your choice

**Carbonara** 2,600
The Aussie creamy version with parmesan

**Bolognese** 2,600
The Aussie tomatoey version with parmesan

**Seafood Marinara** 2,800
Local Seafood, tomatoes , chilli, white wine
& herbs

**Puttanesca (VG)** 2,600
Olives, tomato, chili, basil, capers.

# Desserts

1,200

**Warm Chocolate Fudge Brownie**
salted caramel sauce, vanilla ice-cream

**Pumpkin Cheesecake**
Ginger crumble, maple syrup & raspberries

**Coconut Panna Cotta (VG, GFO)**
Nangai nut biscotti & local passionfruit

**Ice Cream Sundae**
Trio of ice-cream, caramelised banana & chocolate crumble

**All menu items are subject to availability**

# Dessert Cocktails 1,500

**Mudslide**
Vodka, Kahlua, Baileys, cream

**Grasshopper**
Crème de menthe, crème de cacao, cream

**Toblerone**
Baileys, Kahlua, Frangelico, cream, caramel and chocolate syrup,

**Espresso Martini**
Vodka, Kahlua, espresso, sugar syrup

**Cappuccino Martini**
Vodka, Kahlua, Baileys, espresso

**Classic Negroni**
Gin, Campari, red vermouth\

# Frozen Cocktails 1,500

**Island Coconut Colada**
White rum, coconut liqueur, coconut cream, pineapple

**Berry OR Peach Daiquiri**
White rum, fruit, lime juice, sugar syrup

**Margarita Frozen or Classic**
Tequila, triple sec, lime juice, sugar syrup

# Refreshing Tall Over Ice

**1,500**

**Iririki Sunset**
Coconut liqueur, triple sec, orange & pineapple juice, grenadine

**Port Vila Bay Breeze**
Vodka, white rum, pineapple & cranberry juice

**Aperol Spritz**
Aperol, Prosecco, soda

**Tom Collins**
Gin, lemon juice, sugar syrup. soda, cherry

**Spiced Rum Mojito**
Spiced rum, lime juice, brown sugar syrup, mint

**Pain Killer**
White rum, Midori, cranberry, orange & pineapple juice

**Rainbow in Paradise**
Vodka, Blue Curacao, orange juice, grenadine

**Long Island Iced Tea**
Vodka, Tequila, Gin, Rum, Triple Sec, lemon juice, coke

**Americano**
Campari, Vermouth, Soda

# Mocktails

800

**Virgin Colada**
Pineapple and fresh coconut cream.

**Fresh Lemon Mint**
Mint, lemon juice, sugar syrup

**Virgin Frozen Daiquiri**
Wild berries, lime juice, sugar syrup

**Pikinini Sunset**
Orange and pineapple juice, grenadine

**Spider**
Soda topped 2ith Ice cream

**Pink Spritz**
Cranberry and lime juice, topped with sprite

# Soft Drinks

500

**SODA**
Coke + sprite + fanta + ginger ale + soda water

**JUICE**
Apple + orange + pineapple + cranberry

**Lemon Lime & Bitters**

**WATER**
Cascade Sparkling  + Vanuatu Still bottled

# Alcoholic Beverages

**LOCAL BOTTLE BEERS** **800**
TUSKER Premium + Bitter + Lemon Cris Cider

**IMPORTED BEERS** **1,000**
Victoria Bitter + Heineken + Corona

**HOUSE SPIRITS** **1,000**

**RUM**
Bacardi + Bundaberg + Negrita + Havana club
**BOURBON**
Jim Beam
**WHISKY**
Johnnie Walker Red + Ballantine's + Grants
**BRANDY**
Napoleon
**VODKA**
Smirnoff
**GIN**
Gordon's + Tanqueray

**PREMIUM SPIRITS** **1,300**

**SPICED RUM**
Captain Morgan + Sailor Jerry + Mount Gay
**WHISKY**
Canadian Club + Southern Comfort + Bushmills
Irish Johnnie Walker Black + Glenfiddich +
Jameson's Irish
**BOURBON**
Wild Turkey + Jack Daniels
**VODKA**
Absolut flavoured + Cîroc
**GIN**
Bombay Sapphire + Hendrick's

**Port + Sherry + Cognac**

# Wine List

| SPARKLING, CHAMPAGNE & ROSE | GLS | BTL |
|---|---|---|
| **JP Chenet** Brut Sparkling, France | 850 | 3,500 |
| **Veuve Clicquot** Champagne, France | | 14,000 |
| **Moët Chandon** Champagne, France | | 13,000 |
| **Mateus Rose,** Portugal | 850 | 3,500 |

## WHITE WINE

| | | |
|---|---|---|
| House Sauvignon Blanc, France | 850 | |
| **La Croix du pin** Sauvignon Blanc, France | 850 | 3,900 |
| **Marlborough** Sauvignon Blanc, NZ | 1,200 | 5,500 |
| **The Accomplice** Sem/Sauvignon, Australia | 800 | 3,500 |
| **Leonard Road** Sem/Sauvignon, Australia | | 3,800 |
| **Richland** Chardonnay, Australia | 900 | 4,100 |
| **Whale Bone Bay** Pinot Gris, Australia | 1,000 | 4,500 |
| **Cool Woods** Pinot Gris, Australia | | 5,400 |

## RED WINE

| | | |
|---|---|---|
| **Accomplice** Shiraz, Australia | 850 | 3,800 |
| **La Croix Du Pin** Cabernet Sav, France | 850 | 3,800 |
| **Cool Woods** Cabernet Sav, Australia | 800 | 5,400 |
| **Bordeaux** Cabernet Merlot, France | | 3,800 |
| **Medoc Cht Andron** Cab Merlot, France | 1,000 | 4,800 |
| **Richland** Merlot, Australia | | 4,100 |