



# On the Beach Bar & Restaurant

Manuia Beach Resort • Main Road Arorangi

## Dinner Menu

**Kia Orana & Welcome** to the *Award Winning OTB...On the Beach Restaurant & Bar*

It is our pleasure to make your Stay as enjoyable as possible. We are a family business and Invite you to step into our world and meet our team.

Start your day with our Breakfast Buffet and hot breakfast options. View our daily specials on the black board and ask your waitress if you have a question. Most of our products are locally sourced, seasonal, organic and sourced on a daily basis. All our cocktails are made fresh with the best local ingredients, premium spirits & liqueurs. We are using 50 kg of fresh organic lemons, limes and fruits every week.

Now sit back relax and enjoy our service, and please let us know immediately if something is not to your liking and we will attend to it straight away.

### 3-Course Special \$69.00

*Surcharge for Tiger Prawns \$10.00*

House Made Artisan Breads & Dips \$14.50

#### Entrée

**Seared Prawn & Avocado Salad** \$24.50  
Salsa Rossa, Bush Basil

**Island Style Ceviche** \$22.50  
A Raw Fish delicacy with Lime, Chilli, Chiffonade Lettuce, Ginger, Cucumber, Tomato, Red Pepper, Red Onion, Fresh Coriander, Freshly Grated Coconut

**Vegetable Terrine** \$22.50  
With Peppers, Eggplant, Tomato & fresh Herbs, Fried Tortilla, Sour Cream & Salsa Verde

**Island Style Pork Salad** \$23.00  
With Caramelized Pineapple, Roast Peppers, Ginger, Sweet Soy, Candied Coconut, Bean Thread, Pawpaw/Chilli Salsa

**Grilled, marinated Squid** \$22.50  
With Garlic Ginger, Sesame & Soy, Cucumber Salad, Red Pepper, Onion/Chilli Salsa, Fresh Coriander

**Scallop & Leak Tart Beurré Chardonnay** \$24.50

#### Mains

**Saltimbocca of Free Range Chicken** \$37.50  
Pancetta, Spinach Risotto, Roast Pumpkin, Tomato Beurre Blanc

**Roast Duck** \$45.00  
Glazed Orange, Bok Choi, Poppo Nimomoto, Spiced Pan Reduction

**Fresh Catch of the Day** \$45.00  
Fried Tomato, Grilled Eggplant & Roasted Plantain

**Roast Prime Pork & Prawn** \$45.00  
With Wild Jumbo Prawns, Warm Seasonal Vegetables & Greens, Chimmichurro Dressing

**Grilled Beef Tenderloin** \$47.00  
Sauteed Organic Spinnach, Pia Maniota (Baked Arrowroot Cake), Glazed Carrots, Roast Shallot & Vanilla Infused Beef Jus, Coconut Fondant

**Flambeed Tiger Prawns** \$54.50  
Paella Cake, Seared Peppers, Red Onions, Garlic, Chilli, Salsa Rossa

#### Desserts

**Chocolate Rainforest Torte** \$24.50  
House Made Fresh Mango/Vanilla Sauce

**Coconut Panacotta** \$19.50  
Tropical Fruit Coulis

**Vacherin of house made Tropical fruit sorbets** \$19.50  
Fresh Seasonal Fruits and its Coulis

**Island Style Tropical Trifle** \$19.50  
with Coconut, Mango, Chocolate & Orange Custard

**Banana Tarte Tatin** \$21.50  
Coconut Ice-Cream

**Affogato Dissorano** \$22.50  
House Made Local Vanilla Bean Ice Cream, Orange Biscotti

**Rhum Baba** \$22.50  
Savarin Style Pastry Infused with Dark Rum & Orange Syrup, Fresh Pineapple & Mango

#### Sides

House made Bread's & Dips \$14.50

Side Salad \$ 9.50

Braised Snake Beans \$ 9.50

Seasonal Local Vegetables \$ 9.50

French Fries \$ 9.50

*...if you are lucky enough to be on the beach.....you are lucky enough*