



THE EDGEWATER RESORT AND SPA'S BRASSIERE RESTAURANT

ALL DAY MENU - Available from 11.30am to 9.30pm daily

Something Light

Edgewater Toasty \$13.50

Cheese, tomato, ham, egg, creamed mushroom, filled in white toast, served with salad garnish

B.L.T \$16.50

Grilled bacon, lettuce, tomato with light thousand island dressing on French bread

Beach Club \$16.50

Triple layer of Chicken, bacon, egg, tomato, lettuce and mayonnaise bound between slices of home made bread and served with French fries

Prawn Twister \$17.00

Prawns tails wrapped in crisp sheet, quickly fried, served with crisp salad & yoghurt/cucumber dressing

Trio of Quiches \$15.50

Vegetable, bacon & seafood flavoured quiche, drizzled with bbq sauce, finished with couscous ragout

Salads

Blacken Fish Salad \$17.50

Fish fillet coated in special spice, layered on crisp garden greens, finished with citrus dressing

Rare Tuna Steak \$17.50

Fish rolled in pesto chutney, lightly cooked to perfection, served on crisp salad greens, drizzled with garlic dressing, finished with cheese sticks

Caesar Salad \$15.50

Crisp lettuce, croutons, anchovies, bacon, poached egg & our own Caesar dressing, served with garlic sticks

Smoked Chicken Salad \$16.00

Locally smoked chicken, served on a bed of salad greens with camembert & tropical tomato & coconut dressing, served with garlic bread

Vegetarian Fare

Local Vegetable Curry \$13.50

Chef's special spiced vegetable curry, served with chutney, poppadom, roti & rice

Spinach & Pumpkin Ravioli \$14.50

Al dente pasta, tossed with wild mushrooms & island herbs, finished in a dry white wine sauce & cheese sticks

Quesadilla \$12.00

Curried tossed local vegetable, stuffed in local roti flan, drizzled with sour cream accompanied with salad garnish

Something else

Potato Wedges \$8.50

Deep – fried spicy potato skins, served with sour cream

Ika Mata \$16.50

A Cook Island classic of fresh fish, marinated in lemons, mixed with local vegetable & herbs finished with coconut cream – served chilled

Fajitas \$17.00

Minced beef, tossed with vegetable julienne, flavoured with garlic & chilli, filled in corn shell drizzled with tomato salsa & sour cream

Smoked Salmon Pasta \$17.00

Spinach fettuccini, tossed with smoke salmon, shallots & herbs, finished in light cream sauce & garlic bread

Hearty Burgers

Deluxe Burger \$16.50

Sirloin steak, grilled & served on a toasted bun with lettuce, tomato, fried egg, sautéed mushrooms, battered onion rings

Cajun Chicken Burger \$16.00

Prime chicken breast, dusted with Cajun spices, grilled & served on toasted bun, topped with lettuce, brie cheese & tomato salsa

Fish Burger \$15.00

Grilled game fish fillet, served on toasted bun, topped with lettuce, tomato, grilled onions & homemade tartare sauce

Ocean Bounty

Calamari Rings \$18.00

Fried Calamari served in a basket with chips & dips

Fish & Chips \$19.00

Fresh local game fish fillet, battered and deep – fried served with tartare sauce & fries

Broadbill \$23.50

Simmered in coconut cream, spiced with chilli & Island herbs served with local rukau and Taro (local speciality)

Marlin Steak \$23.50

Baked fish, finished with mashed potato & spiced coconut curry sauce

Parrot Fish Fillet \$23.50

Local fish fillet, coated in Cajun spices, served with a local pawpaw salsa & onion rice

Tuna Steak \$23.50

Marinated with honey & chilli, pan fried, served with green salad and topped with tomato / coriander salsa

Wahoo Fillet \$23.50

Pan fried fillet, on local braised cabbage leaves flavoured with lemon – lime-caper sauce

From the Grill

All Day Breakfast \$21.00

Eggs (fried, scrambled, poached) on French toast, served with crisp bacon

Toa Moa -Chicken cutlet \$24.00

Chicken fillet tossed in a rich tomato / herb sauce, rolled in flower tortillas, baked crispy, served with avocado chutney & onion herb rice

Rib Eye Steak \$26.00

Prime steak cooked to your liking, served on hot plate with au gratin potato, finished with pepper or mushroom sauce

Combination Stir Fry \$25.00

Chicken, beef & shrimp wok fried with local vegetable, flavoured with a dark Soya sauce, finished with steamed rice

Stuffed Pork Loins \$27.00

Prime loins, stuffed with Chef's special stuffing, accompanied with vegetable risotto and grilled pineapple & prunes salsa

Ask your waiter, for our Daily Special Dish

On The Side

Soup of the Day \$7.50

Served with garlic bread

French Fries \$4.50

Bowl of hot fries served with tomato sauce

Garlic Bread \$4.50

Crisp French bread brushed with garlic butter

Side Salad \$4.50

Crisp tossed salad, served with French dressing

Side Vegetable \$5.50

Local vegetable tossed with herb butter

Desserts

Ice Cream Cake \$8.00

Layered with caramel sponge cake & nut brittle, served with Butterscotch sauce & strawberry coulis

German Cheese Cake \$9.00

Baked cream cheese cake, served with vanilla ice cream

Waffle Delight \$10.00

Homemade waffles, layered on slices of bananas & Butterscotch sauce, crowned with vanilla ice cream

Tropical Fruit Salad \$10.00

Fresh local fruits, served in a brandy snap basket with vanilla ice cream & fruit sauce

Mango Panacotta

Mango & Citrus cake, crowned with orange & mint salsa

Chocolate Terrine \$11.00

Dark chocolate layered in mocca cake, finished with chocolate sauce

Cheese Platter \$12.00

Prime NZ Kapiti cheeses & crackers

BREAKFAST MENU – Available from 7am to 10.30am daily

Rarotonga – Full Cooked Breakfast

Two eggs (any style), hash browns, bacon, sausage, baked beans plus the Continental buffet selection, filter coffee or tea \$26.00

Aitutaki – Continental Breakfast

Selection from our buffet, comprising of Island fruits, cereals, pastries, juice, filter coffee or tea \$19.00

Island A La Carte Breakfast Selection

Atiu – Home style

2 eggs (any style) served on foccacia bread, and crisp bacon rasher. Toast & filter coffee or tea includes with this item \$13.50

Mangaia – Eggs Benedict

Two poached eggs served on toasted English muffin with garlic spinach, smoked salmon, drizzled with sauce hollandaise. Filter coffee or tea includes with this item \$14.50

Mitiaro – Three Egg Omelet

With your choice of fillings – ham, cheese, tomato, mushroom, onion, herbs. Filter coffee or tea comes with this item \$12.50

Pukapuka – Steak & eggs

Minute steak served on garlic crostini with two eggs of your choice & slowly roasted tomato. Filter coffee or tea includes with this item \$19.00

Manihiki – Pancake

Your choice of plain, banana, or berry, served with maple syrup and fresh cream. Filter coffee or tea includes with this item \$12.00

On there own (prices per person)

Cereals (1 portion) \$4.00

Toast (2 slices) \$3.00

Juice (per glass) \$2.50

Yoghurt (per bowl) \$4.00

Fresh fruit (small plate) \$4.50

Ham & cheese platter (per person) \$5.00

Egg (each) \$2.50

Bacon (rasher) \$2.50

Sausage (each) \$2.50

Grilled tomato (each) \$2.50

Baked Beans (per bowl) \$2.50

Filter coffee \$2.50

Cappuccino / espresso \$3.50

KIDS MENU

Scooby Doo Burger

Mini Burger, mince, tomato, chips \$10.50

Spider Man Hot Dog

Battered Hot Dog on stick, served with French fries \$8.00

Ben 10 - Toasty

Grilled toast, stuffed with ham & cheese & served with French fries \$6.50

Crunchy Mermaid Bites

Corn flakes crumbed fish pieces, deep fried, served with French fries \$9.50

Donald Duck Bites

Chicken pieces battered and deep fried, served with French fries \$9.50

Pink Panther Salad

Crunchy salad greens, tossed with grilled chicken pieces and garlic bread \$9.50

Mickey Salad

Tossed greens, tossed with tomato, cucumber & topped with grilled lamb loin & Feta cheese, served with garlic sticks \$12.00

Shrek's Meat Balls

Al dente pasta, served with meat balls crowned with tomato sauce \$9.00

Nemo Bites

Calamari rings battered & fried, served with seasoned potato wedges \$9.00

Buzz Lightyear Rolls

½ doz spring rolls, served with fries & sweet chili \$9.50

Woody Pasta

Penne pasta, tossed with beef mince sauce & garlic bread \$8.50

Porkie's Mini Pizza

Tasty pizza topped with ham, pineapple & cheese \$8.50

SWEETS

Ice Age Sunday

Two scoops of vanilla ice cream, topped with rich chocolate sauce \$4.50

Cones of Ice Cream

Ask your waiter for our flavors \$2.00

Balto Fruit Salad

Two scoops of flavored ice cream with fresh fruit salad \$5.50

Duffy Pancake

Two mini pancake, crowned with banana slices, and coated with chocolate sauce \$6.00

Banana Split

Whole banana, served with vanilla ice cream & chocolate sauce \$6.00

Warm Waffle

Freshly baked waffle, coated with icing sugar, served with local fruits \$5.00

Fruit platter

Locally seasoned fruits, sliced & peeled served with fruit ice cream \$4.00

Bomb Alaska

Baked Ice cream, with meringue \$6.00

Chocolate cake

Warm chocolate cake with ice cream & chocolate topping \$6.00



THE EDGEWATER RESORT AND SPA'S BRASSIERE RESTAURANT

THEME NIGHTS

ISLAND NIGHTS – EVERY TUESDAY AND SATURDAY

Discover the magic of Rarotonga

Your host MC Danny Mataroa, alongside our local resident band will guide you through an evening of fresh and lively entertainment, supported by the talented Taakoka dance troupe on Tuesday and Orama dance troupe on Saturday.

Enjoy and sample from our Island Buffet the vast array of local dishes, with traditional flavours from around the Cook Islands including....

- Ika Mata (marinated raw fish)
- Rukau (Spinach)
- Taro & Maniota (Local Root Vegetables)
- Various Seafood delicacies
- Banana Poke (pronounced *poor-ke*)

Plus many many more...

Followed by a tempting line up of sweets and desserts, topped off with freshly brewed tea and coffee, you will find this will definitely be an evening for fun and entertainment...

Adults \$65

Children \$25(Under 12 Years)

SUNDAY BARBEQUE

Variety of meat's cooked to order

Local game fish, sirloin steak

New Zealand lamb chops

Grilled barbeque chicken

Garlic bread

Seasoned vegetables

Large variety of crisp salads

Favorite dessert buffet

\$35.00

South Pacific Night

Rarotonga's Island Chop Suey

Slices of beef & chicken marinated with Soya & garlic tossed in Rarotonga's local vegetables. All enhanced with Chinese noodles & taro crisp \$21.00

Fijian Beef Curry

Spicy beef curry served with poppodum, roti & rice, finished with raita condiment \$21.50

Tahiti's King Prawns

1 / 2 Dozen King Prawns, marinated with a chilli / lime / garlic dressing, enhanced on wild rice timble & skewered prosciutto tomato \$36.00

Samoaan Albacore Tuna

A baked tuna steak, served on a bed of fresh roasted coconut wedges, drizzled with pesto / lime sauce and steamed rice \$23.50

Tongan Whole Mussels

Steamed in dry white wine & herbs, local vegetables julienne, finished with light coconut cream & garlic sticks \$20.50

Niue's Roasted Chicken

Braised chicken pieces, flavored in turmeric & herb spices, enchanted in rich red wine gravy with potato mash \$19.50

Dessert

White Chocolate Cheese Cake

Rich cheese cake, served on Cinnamon – sultana compote, crowned with double cream \$9.50

Pavlova Roll

Light & soft Meringue rolled in desiccated coconut & walnut, filled with whipped cream, frozen strawberries, served with fresh fruit and strawberry sauce \$8.00

Yoghurt Panacota

Finished with Island fruits and vanilla ice cream \$8.50

Edgewater Mud Cake

Rich chocolate Mud cake served with Butterscotch sauce & double cream \$8.50

Sticky Date Pudding

Warm date pudding, served with custard sauce & vanilla ice cream \$9.00

South East Asian Night

Asian Basket

Spring rolls, samosas, wontons, Prawn twister in a poppodum basket, supplemented with sesame - honeyed vegetable & dips \$19.00

Asian Fried Pork Spare Ribs

Marinated in Soya/ginger, quickly crispy fried, served with garlic flavored bread sticks, accompanied with a variety of sauces \$24.00

Prawn Tandoori

½ Doz King prawns, grilled to perfection, brushed with our special tandoori sauce, served on a bed of pilaff rice, finished with garlic sticks and prawn crackers \$31.00

Asian Style Tuna Steak

Special flavored deep sea tuna served on a bed of pesto noodles drizzled with oyster sauce \$23.00

Sweet and Sour Pork

Diced pork flamed in a Cointreau flavored sweet & sour sauce with local vegetable & rice \$22.00

Stir Fried Black Bean Beef

Wok fried with pineapple and vegetable, accompanied by fried rice \$21.50

Sweet Thai Chicken Curry

Cooked with vegetable & green Thai curry paste, finished with coconut cream and served with rice, roti and pappadom \$21.50

Seafood Sambal

A selection of assorted seafood, Wok tossed with homemade sambal and egg noodles \$23.00

South East Asian Night (Cont)

Dessert

Strawberry – Mascarpone Trifle

Served with Boysenberries & Meringue rosettes, garnished with a tulip sail
\$9.00

Brandy Bananas

Brandied bananas layed in a Brandy snap cone drizzled with a rum glaze
and chocolate dip \$8.50

Edgewater Pawpaw Pudding

Local pawpaw pudding rocked with Vanilla ice cream, finished with a
orange anglaise, garnished with chocolate spears \$8.50

Malaysian Style Ice Cream

Deep fried coconut ice cream coated with pistachio nuts and shredded
coconut, served with chocolate / raspberry & dark chocolate sauce \$9.00

Asian Pineapple Crepes

Filled with pineapple compote, Island fruits and cinnamon \$8.00

Kahlu Mousse

A chocolate and kahlua mousse, served in a chocolate shell with fresh Island
fruits & cream \$9.50

Friday Night Sizzles...

Entrée

Butter Cup Soup

Local butter pumpkin, cooked with bacon, onion & island spices, served with garlic sticks \$8.50

Seafood Broth

Tuna, marlin, mussel, prawns cooked in a flavored Saffron broth, enhanced with garlic foccacia \$9.50

Mains

T-Bone Steak

Prime Steak, cooked to perfection, served with three bean ragout, potato croquet finished with buttered Corn on the cob \$32.50

Pork Tenderloin

Pork steak marinated with garlic & Caraway seed char grilled, served with a Calvados / apple sauce finished with grilled pineapple ring and baked potato \$29.00

Deep Sea Sizzles

You have a choice of marlin, or tuna, marinated in honey & ginger, char grilled, drizzled with pesto sauce & pilaf rice \$25.50

Chicken Breast Cutlets

Marinated in olive oil, & sesame seeds, char-grilled to perfection, served with grilled tomato pieces and galette potato \$27.00

Dessert

Sticky Banana Pudding

Served with Butterscotch sauce, garnished with berry coulis \$8.50

Passionfruit & Mango Trifle

Serve in Paris Globlet, garnished with crème Chantilly & pulled sugar spears \$9.00



Open from 5pm to 9.30pm Daily

STARTERS

Soup of the Day

Ask your waiter for our special soup, served with garlic bread \$7.00

Focaccia

Homemade herb bread crusted with parmesan \$4.50

Garlic Bread

Crunchy French bread, drizzled with garlic butter \$4.50

PASTA

Spaghetti Carbonara

Prepared in a bacon – egg cream sauce \$19.50

Olive & Feta Ravioli

Tossed in creamy pesto sauce, crowned with fresh parmesan \$21.50

Vegetarian Tagliatelle

Tossed with Pine Nuts, spinach leaves, fresh mozzarella in a light tomato gravy \$21.50

Sachetti

Stuffed pasta, with Bacon & Capsicum, finished with a garlic – tomato sauce & crowned with Feta cheese \$21.00

Risotto Frutti Mare

Italian rice cooked with assorted seafood, flavored with Saffron and Island herbs \$17.00

Cheese & Spinach Tortellini

Fresh Pasta, tossed with mushrooms & capsicum, finished in a rich tomato gravy \$20.00

Cannelloni ala Verde

Homemade pasta stuffed with lean pork meat & spinach, finished in a light tomato cream sauce \$18.50

Lasagne Di Carne

Homemade pasta sheets layered with fresh ground beef & finished with tomato cream sauce \$18.50

Fettuccini Al Pollo

Chicken pieces, roasted garlic, sundried tomato, broccoli, tossed with homemade pasta, accompanied in a Frascati sauce \$19.50

Penne Al Bolognese

Pasta topped with rich tomato meat sauce, enhanced with shredded fresh parmesan \$18.00

All Pasta dishes are served with crunchy garlic bread

PIZZAS

Medium \$17.00

Large \$22.00

Hawaiian

Ham, pineapple, tomato sauce, mozzarella

Pepperoni

Pepperoni salami, chilli, garlic, tomato sauce, mozzarella

Margarita

Tomato, tomato sauce, mozzarella

Gigante

Ham, mushroom, tuna, pepperoni, tomato sauce, mozzarella

Frutti Di Mare

Shrimp, mussel, fish, calamari, tomato sauce, mozzarella

Alla Pollo

Chicken, mushroom, bacon, pesto, tomato sauce, mozzarella

Chef's

Fresh sliced tomato, beef mince, mushroom, onion, capsicum, tomato sauce, mozzarella

Quattro Stazione

Mussel, mushroom, artichoke, olives, tomato sauce mozzarella

Mixed Crunchy Side Salad \$6.50

HEARTY MEALS

Rib Eye Steak

Cooked to perfection, served with gratinated potato, enhanced with sauce Diane \$26.50

½ Doz King Prawns

Pan fried, chili & garlic flavored prawns, served with herb spiced tomato chutney and steamed rice \$35.00

Prosciutto Chicken

Prime chicken breast, stuffed with prosciutto ham & fresh mozzarella cheese, accompanied by basil spaghetti and tomato ragout \$25.50

Pork Scallopini

Pork Loins marinated in caraway seed and fresh garlic, pan fried, finished with risotto & pepper sauce \$27.00

Local Fish Fillet

Pan fried fillet, served with Thai style vegetable and tomato noodles \$24.50

DESSERT

Tiramisu

Traditional Italian cheesecake \$10.00

White & Dark Chocolate Mousse

Chocolate Mousse filled in coconut wedge, coated with sauce anglaise \$13.00

Cheese Platter

Assortment of NZ Kapiti cheeses served with crackers & fruits & nuts \$12.00

Waffle Delight

Homemade waffles, filled with sweet cream, finished with chocolate sauce & ice cream \$8.50