



The Brasserie
Are Kai

Kia Orana! We're so glad you're here.

Our Brasserie Restaurant blends traditional Polynesian flavours with modern cooking. With an open-air layout that lets in the ocean breeze, you can enjoy stunning views of turquoise waters in a laid-back, upscale setting. The menu features fresh, locally sourced ingredients including seafood, tropical fruits and fragrant herbs. Don't miss our signature dishes, especially our marinated ika mata (raw fish salad), tender pulled pork in coconut cream, and a range of vegetarian options inspired by the region's rich farming traditions.

Our Breakfast Menu is available from 7am – 10:30am

Join us for our continental breakfast menu or our à la carte menu.

Our All Day Menu is available from 11:30am – 9:30pm

Our all day menu offers a range of items from something light to a selection of mains.

Our Dinner Menu is available from 5pm – 9:30pm

Our dinner menu is available every night of the week. We also have our themed dinner menus which vary each night. Ask our friendly staff for our daily menus.

Our Kids Menu is available from 11:30am – 9:30pm

Our kids menu has everything you need to keep your little ones happy!

Dietary Requirements

We cater to a range of dietary requirements.

Gluten Free (GF)
Nut Free (N)
Soy Free (S)
Lactose Free (L)
Egg Free (E)
Dairy Free (D)
Vegan (V)



BREAKFAST – 7am – 10:30am

Rarotonga – Full Cooked Breakfast \$39

Two eggs (any style), hash browns, bacon, sausage & baked beans, plus the Continental buffet selection, and your choice of coffee or tea.

Aitutaki – Continental Breakfast \$30

Selection from our buffet, comprising of island fruits, cereals, muffins, juice and your choice of coffee or tea.

BREAKFAST – A LA CARTE

Atiu – Home Style \$21

Two eggs (any style) served on Turkish bread with bacon.

Mangaia – Eggs Benedict \$22

Poached eggs on an English muffin with garlic spinach, smoked salmon, and hollandaise.

Mitiaro – Three Egg Omelet \$21

With your choice of fillings – ham, cheese, tomato, mushroom, onion and herbs.

Pukapuka – Steak & Eggs \$26

Minute steak served on garlic crostini with two eggs (any style) & slow roasted tomato.

Manihiki - Pancakes \$22

Your choice of plain, banana or berry, served with maple syrup & fresh cream.

SIDES & DRINKS

Cereals (per portion)	\$5
Toast per slice	\$2
Yoghurt (per bowl)	\$6
Fresh fruit (per plate)	\$7.5
Ham & Cheese Platter	\$7
Egg (each)	\$3.5
Bacon (per rasher)	\$3
Hash brown (each)	\$2.5
Sausage (each)	\$2.5
Grilled tomato	\$2.5
Baked beans (per bowl)	\$2.5

Barista Coffee \$6

Cappuccino, Latte, Mochaccino, Flat White, Hot Chocolate

Juice (Per Glass) \$3

Apple, Pineapple, Tropical, Orange, Tomato

Filter Coffee \$3



KATIKATI – SOMETHING LIGHT – 11:30am – 9:30pm

Garlic Bread & Dips	\$10
Fresh toasted garlic bread and dips.	
Local Chips	\$9
Local root vegetables, taro, kumara & maniota, deep fried & served with chutney & sour cream.	
Potato Wedges	\$9.5
Spicy wedges served with sour cream.	
Ham & Cheese Toasted Sandwich	\$16.5
On Turkish bread, toasted and served with fresh fruit.	
Club Sandwich Toasted	\$18.5
Triple layer classic, served with fries.	
Southern Coated Chicken Strips	\$18.5
Battered and fried chicken breast, served with steamed vegetables and mashed potato. GF,N,S	
Chicken Wings	\$22
Spicy crumbed wings, served with a variety of dipping sauces.	
Sushi/Sashimi & Ika Mata	\$28.5
Try out our Chefs special raw fish platter.	
Ika Mata	\$29.5
A Cook Islands classic of fresh fish, marinated in lemon juice, local vegetables & herbs, finished with coconut cream. Served chilled.	

SALADS – RAURAU NATURA

Cajun Fish Salad	\$24
Cajun spiced, rare tuna fillet, on a bed of crisp greens & local vegetables, drizzled with a honey soy dressing.	
Fish & Taco Salad	\$23.5
Flour taco with local fish, guacamole, salsa & sour cream, served with salad greens.	
Caesar Salad	\$22
Cos lettuce, croutons, anchovies, bacon, poached egg, Caesar dressing & served with garlic bread.	Add Chicken
	\$6

BURGERS – NAVEHAVE

Chargrilled Chicken	\$24
Chargrilled prime chicken breast with lettuce, bacon, avocado mousse & tomato salsa, on a toasted bun.	



Game Fish \$23.5
Crumbed game fish, topped with lettuce, tomato & homemade tartare sauce, on a toasted bun.

1/4 Pound Beef \$22
Chargrilled, with grilled onions, egg, lettuce, tomato, cheese & BBQ sauce, on a sourdough bun.

Flame Grilled Chicken Burger (Gluten Free) \$17
Toasted brown seed bread, chicken breast, lettuce, tomato, served with mild guacamole. **GF,N,S**

VEGETARIAN / VEGAN – KAI RAURAU

Vegetarian Curry \$21
Vegetables in island-spiced curry sauce with rice.

Vegan Fried Rice with Fried Tofu \$15
Fried rice, tossed with fried tofu cubes. **GF,N,E,V**

Vegan Fajitas \$15
Roasted assorted vegetables & mushrooms, flavoured with local chilli, served with fajita sheets & guacamole. **GF,N,E,V,S**

FROM THE GRILL – KAI TUNUPAKA

Rib Eye Steak \$38.5
Prime steak cooked to your liking, served with mashed potato or fries, finished with pepper or mushroom sauce.

FROM THE OCEAN – KAI O TE MOANA

Calamari Rings \$22
Fried calamari rings served in a basket with fries & dip.

Battered Fish \$19
Battered fish, corn patties, side salad & yogurt dressing. **GF,N,S**

Deep Sea Fish Steak (Gluten Free) \$21
Chargrilled, served with feta, potato rosti, side salad & yoghurt dressing. **GF**

Deep Sea Fish \$35.5
Choose between Tuna, Marlin, Broadbill, Wahoo & Parrot fish. Served with either:

Beer batter, french fries & tartare sauce.

Coconut cream – simmered in coconut cream, spiced with chilli & island herbs, served with rukau & taro - local specialty.

Curry Sauce – finished with mashed potato & spiced curry sauce.

Lemon & Lime – served on local cabbage leaves, flavoured with lemon, lime & caper sauce, served with steamed rice.



SIDES – KAI TAPIRI

Soup of the Day	\$9.5
French Fries	\$6.5
Garlic Bread	\$6.5
Side Salad	\$6.5
Side Vegetables	\$6.5
Bread Roll (plain or poppy seed) GF,L,N,E,S	\$5
Brown Bread GF,L,N,E,S	\$5
Corn Patties GF,D,V	\$5
Potato Rosti GF	\$5
Mashed Potatoes GF, S	\$5
Gravy GF	\$5

THEMED DINNER NIGHTS

We have themed dinners every night of the week!
Ask our friendly staff for our Themed Night Menus.

Monday

Spices of Asia (À la carte)

Tuesday

Island Feast & Polynesian Show

Wednesday

Seafood Night (À la carte)

Thursday

South Pacific Night (À la carte)

Friday

Curry Night (À la carte)

Saturday

Island Feast & Polynesian Show

Sunday

BBQ Buffet



EVENING ADDITIONS – 5pm – 9:30pm

Pork Ribs Pork ribs coated in Jalapeno & pork rub, served with a side of coleslaw and garlic bread with BBQ & whiskey dipping sauce.	\$38.5
Braised Lamb Shank Lamb shank simmered in a rich jus, served with mashed potato & grilled tomato.	\$35

ASIAN CORNER – TE AU KAI TINITO

Seafood & Fried Egg Noodles Tuna, shrimp & mussels, tossed with vegetables, finished with crispy noodles in Asian sauce.	\$34
Thai Chicken Curry Chicken thigh pieces, cooked in a light curry & coconut cream sauce, served with rice & poppadom.	\$31
Shanghai Fried Rice Fried rice with shrimp, carrots, green beans, spring onions & egg.	Entree Size \$17 \$9
Combination Stir Fry Chicken, beef & shrimp, wok fried with local vegetables, finished with a dark soy sauce, served with steamed rice.	\$31.5



DESSERTS – KAI VENEVENE – 11:30am – 9:30pm

Tropical Fruit Salad	\$10
Fresh local fruits served in a brandy snap basket with vanilla ice cream & fruit sauce.	
Cheese Platter	\$12
A selection of NZ Kapiti cheeses served with crackers.	
Coconut Pie	\$11
Baked with sweet pastry, filled with young fresh coconut cream & ice-cream.	
Baked Cheesecake	\$11
Traditional baked cheesecake served with fresh cream & ice-cream.	
Caramel Slice	\$7
Served with ice-cream. GF	
Lime & Lemon Slice	\$8
Served with ice-cream. N, GF	
Chocolate Brownie	\$6
Served with chocolate ice-cream. GF	
Duo of Crumble	\$6
Apple & rhubarb, or orange & almond, served with ice-cream. GF	
Gluten Free Ice-cream	\$6
A choice of flavors, served in a bowl – please ask your attendant for flavour options. L,GF,N,E	
Ice-cream	\$6
A choice of flavors, served in a bowl – please ask your attendant for flavour options.	



KIDS MENU

Heihei's Chicken Nuggets	\$10
6 x nuggets served with fries and sauce.	
Buzz's Beef Burger	\$12
Beef patty with salad, tomato & BBQ sauce, served with fries.	
Moana's Island Toastie	\$11
Grilled toast, stuffed with ham & cheese, served with fresh fruit cuts.	
Dory's Popcorn Chicken	\$10
Chicken breast pieces in a popcorn crust, served with fries & cocktail sauce.	
Simba's Jungle Salad	\$12
Crunchy salad greens, tossed with grilled chicken pieces, served with garlic bread.	
Shrek's Island Green Salad	\$15
Tossed greens, tomato, & cucumber topped with grilled lamb loin & feta cheese, served with garlic bread.	
Maui's Spring Rolls & Samosas	\$13
3 pieces each, with a side salad & dipping sauce.	
Nemo's Fish Fingers	\$10
Crumbed fish sticks, served with fries & sauce.	
Pumbaa's Mini Pizza	\$12
Tasty pizza topped with ham, pineapple & cheese.	

DESSERTS

Olaf's Ice Cream Sundae	\$7
Two scoops of vanilla ice-cream, topped with rich chocolate sauce.	
Pua's Tropical Waffle	\$8
Freshly baked waffle, coated with icing sugar, served with local fruits.	
Mount Te Fiti Baked Alaska	\$8
Baked ice-cream with meringue.	
Woody's Fruity Platter	\$7
Seasonal local fruits, sliced & peeled, served with ice-cream.	
Coco's Chocolate Cake	\$7
Warm chocolate cake, served with ice-cream & chocolate topping.	



We hope to see
you again soon.

Ka kite akaou.

