



KIA ORANA!

We're so glad you're here

The Edgewater Brasserie blends traditional Polynesian flavours with modern cooking.

This is food made for island time, fresh, vibrant and easy to enjoy!

Think local seafood, tropical flavours and dishes that look just as good as they taste. Indulge in a cocktail, tropical juices or pair your choice with wine or an ice-cold beer.

Whether you're easing into the day or settling in for the evening, we'll take care of the rest...

ISLAND EVENINGS

Can't decide? Let us help...

Each night, our chefs take you somewhere new, from island feasts to global flavours, all you need to do is show up hungry, we'll take care of the rest - see menus within.

Monday	World of Street Foods	(Buffet)
Tuesday	Island Night - Feast & Show	(Buffet)
Wednesday	Seafood Spectacular	(À la carte)
Thursday	Tastes of the South Pacific	(À la carte)
Friday	Ariki Night & Fire Show	(Set Menu)
Saturday	Island Night - Feast & Show	(Buffet)
Sunday	Rarotongan Barbeque	(Buffet)

ISLAND HOUR

Happiness in a glass

Join us for our twice-nightly Island Hour (aka HAPPY HOUR) 5 - 6pm & 8 - 9pm every night!

Island Hour Special Cocktail Selection \$12 | 1L Beer Jugs \$20 | Bubbles \$10

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)

Availability

As a small remote paradise, from time to time certain ingredients may be difficult to source, your waiter will advise if your choice is unavailable and potential substitutions.

BREAKFAST

7am - 10:30am

Kai tī pōpongi

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.

*Resort Guests add on Rarotonga - Full Cooked Breakfast

\$19

Aitutaki - Continental Tropical Breakfast

\$36

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

Atiu - Home Style

\$23

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

Mangaia - Eggs Benedict

\$27

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

Mitiaro - Three-Egg Omelette

\$23

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

Pukapuka - Steak & Eggs

\$27

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

Manihiki - Pancakes

\$23

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

DRINKS

Filter Coffee	\$3
Cappuccino	\$7
Latte	\$7
Mochaccino	\$7
Flat White	\$7
Hot Chocolate	\$7
Apple Juice	\$4
Pineapple Juice	\$4
Tropical Juice	\$4
Orange Juice	\$4
Tomato Juice	\$4

SPECIALITY

Iced Frappé	\$12
Iced Mocha Frappé	\$12
Iced Coffee	\$12
Tropical Smoothie	\$10
Mixed Berry Smoothie	\$10
Mango Smoothie	\$10
Mimosa - Classic	\$12
Mimosa - Guava	\$12
Bloody Mary - Classic	\$15

DINE ALL DAY

11:30am - 9:30pm

Āu kai nō teia rā katoa

KATIKATI - SOMETHING LIGHT

Garlic Bread & Dips

Fresh toasted garlic bread and dips.

\$13

Island Chips

Local root vegetables, taro, kumara & maniota, deep fried & served with chutney & sour cream.

\$13

Potato Wedges

Spicy wedges served with sour cream.

\$11

Ham & Cheese Toasted Sandwich

On Turkish bread, toasted and served with fresh fruit.

\$17

Club Sandwich Toasted

Triple layer classic, chicken, bacon, egg, lettuce & tomato, served with fries.

\$23

Fish or Chicken Taco

Flour taco with local fish or chicken, hummus, guacamole, salsa & sour cream.

\$35

Chicken Quesadilla

Curry-spiced chicken, local root vegetables, drizzled with sour cream.

\$22

Sushi/Sashimi & Ika Mata

Try out our Chef's special raw fish platter.

\$30

Ika Mata

A Cook Islands classic of fresh fish, marinated in lemon juice, local vegetables & herbs, finished with coconut cream. Served chilled.

\$32

SALADS - RAURAU NATURA

Mediterranean Salad

Grilled chicken, tomato, olives, cucumber, red onion, avocado & lettuce, drizzled with lemon/olive/honey dressing

\$24

Thai Beef Salad

Chilli-flavoured beef strips, tossed in garden greens & a mirin vinaigrette.

\$24

Caesar Salad

Cos lettuce, croutons, anchovies, bacon, poached egg & Caesar dressing, served with garlic bread.

\$22

Add Chicken

+\$6

BURGERS - NAVENAVE

Chargrilled Chicken

\$25

Chargrilled prime chicken breast with lettuce, bacon & tomato salsa, on a toasted brioche bun, served with fries.

Game Fish

\$29

Crumbed game fish, topped with lettuce, tomato & homemade tartare sauce, on a toasted brioche bun, served with fries.

The Edgewater King

\$34

2 x chargrilled quarter pounder burger patties, with grilled onions, egg, lettuce, tomato, pickle, cheese & BBQ sauce, on a brioche bun, served with fries.

Flame-Grilled Chicken - GF

\$22

Toasted wholemeal gluten-free seed bread, chicken breast, lettuce, tomato, served with mild guacamole and fries. GF, N, S

VEGETARIAN/VEGAN - KAI RAURAU

Vegetarian Curry

\$21

Vegetables in island-spiced curry sauce, served with rice.

Vegetable Wrap

\$16

Mixed lettuce, tomato, cucumber, avocado, onion, carrot, capsicum & hummus, served with island fries.

Vegan Fajitas GF, N, E, V, S

\$16

Roasted assorted vegetables & mushrooms, flavoured with local chilli, served with fajita sheets & guacamole.

FROM THE GRILL - KAI TUNUPAKA

Rib-Eye Steak

\$45

Prime beef 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 served in a basket of fries & dip.

Battered Fish GF, N, S

\$35

Battered fish, corn patties, side salad & yogurt dressing.

Deep-Sea Fish Steak GF

\$35

Chargrilled, served with feta, potato rosti, side salad & yogurt dressing.

Pan-Seared Salmon Fillet

\$55

Seared, with roasted garlic herb potato, lemon butter and a touch of chimichurri.

Deep-Sea Fish

\$38

Choose between Tuna, Marlin, Broadbill, Wahoo & Parrot Fish.

Served with either:

Beer batter, fries & tartare sauce.

Coconut cream - simmered in coconut cream, spiced with chilli & island herbs, served with rukau & taro - a local speciality!

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

EVENING EXTRAS

Kaikai ā'īā'ī

5pm - 9:30pm

ASIAN CORNER - TE AU KAI TINITO

Shanghai Fried Rice

Fried rice with shrimp, carrots, green beans, spring onions & egg.

\$25

Thai Chicken Curry

Chicken thigh pieces, cooked in a light curry & coconut cream sauce, served with rice & a poppadom.

\$30

Seafood & Fried Egg Noodles

Tuna, shrimp & mussels, tossed with vegetables, finished with crispy noodles in asian sauce.

\$34

Combination Stir Fry

Chicken, beef & shrimp, wok fried with local vegetables, finished with dark soy & steamed rice.

\$31

HEARTY FAVOURITES

Pork Ribs

Coated in Jalapeno & pork rub, served with a side of coleslaw and garlic bread with BBQ & whiskey dipping sauce.

\$39

Braised Lamb Shank

Simmered in a red wine jus, served with mashed potato & grilled tomato.

\$35

Chicken Wings

Spicy crumbed wings, served with a variety of dipping sauces. Choose mild, medium or hot.

\$32

French Rack of Lamb

Roasted to perfection, coated in Dijon herb crust & served on peas and mint jus.

\$48

SIDE DISHES

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

Wholemeal Bread GF, L, N, E, S

\$5

Corn Fritters GF, D, V

\$6.5

Potato Rosti GF

\$6.5

Mashed Potatoes GF, S

\$6.5

Gravy GF

\$5



DESSERT

11:30am - 9:30pm

Kai Venevene

Tropical Fruit Salad

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

\$10

Coconut Pie

Baked with sweet pastry, filled with young fresh coconut cream, served with ice-cream.

\$13

Japanese Cheesecake

Served with fresh cream & ice-cream.

\$14

Caramel Slice - GF

Served with ice-cream.

\$12

Leche Flan

Cream custard caramel cake, served with ice-cream.

\$20

Chocolate Brownie

Served with ice-cream.

\$10

Passionfruit Pavlova

Served with shaved chocolate sheets & fruit coulis.

\$12

Honey Pudding

Honey cream, layered with biscuit crumb, served with ice-cream.

\$10

Gluten-Free Ice-Cream L, GF, N, E

A choice of flavours, served in a bowl - please ask your attendant for flavour options.

\$8

Ice-Cream

A choice of flavours, served in a bowl - please ask your attendant for flavour options.

\$6

Cheese Platter

A selection of NZ Kapiti cheeses served with crackers.

\$28



CHILDREN'S all day

Kai nō te Tamariki

Heihei's Chicken Nuggets

6 x nuggets served with fries and sauce.

\$12

Buzz's Beef Burger

Beef patty with salad, tomato & BBQ sauce, served with fries.

\$15

Moana's Island Toastie

Grilled toast, stuffed with ham & cheese, served with fresh fruit cuts.

\$12

Dory's Popcorn Chicken

Chicken breast pieces in a popcorn crust, served with fries & cocktail sauce.

\$15

Simba's Jungle Salad

Crunchy salad greens, tossed with grilled chicken pieces, served with garlic bread.

\$15

Shrek's Island Green Salad

Tossed greens, tomato & cucumber topped with grilled lamb loin & feta cheese, served with garlic bread.

\$17

Maui's Spring Rolls & Samosas

3 pieces each, with a side of salad & dipping sauce.

\$15

Nemo's Fish Fingers

Crumbed fish sticks, served with fries & sauce.

\$12

Pumbaa's Mini Pizza

Tasty pizza, topped with ham, pineapple & cheese.

\$12

DESSERTS

Olaf's Icecream Sundae

Two scoops of vanilla ice-cream, topped with rich chocolate sauce.

\$7

Pua's Tropical Waffle

Freshly baked waffle, coated with icing sugar, served with local fruits.

\$8

Mt Te Fiti Baked Alaska

Baked ice-cream with meringue.

\$8

Woody's Fruity Platter

Seasonal local fruits, sliced & peeled, served with ice-cream.

\$8

Coco's Chocolate Cake

Warm chocolate cake, served with ice-cream & chocolate topping.

\$9