

Island Menu

All Large Trays

Seafood Salad \$130

(Bow tie Pasta with Imitation crab, baby prawns, celery, capsicum, shallots and a sweet chilli mayo dressing)

Macaroni Salad \$110

(Macaroni pasta with shredded carrot, spring onions capsicum, celery and a tangy mayo dressing)

Mainese Potato Salad \$120

(Boiled potato pieces with mayo, beetroot, peas, corn carrot and grated egg)

Raw Fish (portioned into small containers) minimum 24 \$150

(Fresh salmon fillet diced small with cucumber, tomato, capsicum, lemon, lime, coconut and thickened cream)

Steamed Taro with Onion & Coconut \$125

(Pieces of Taro steamed until tender with a garlic, onion and coconut cream sauce)

Chop Suey \$125

Vermicelli noodle dish with lots of garlic and ginger, beans, carrot, capsicum and a trio of seasoning sauces + add Beef strips \$30

Palusami or Lu

(Layers of Corned Beef and Taro Leaves cooked with Coconut and onion) \$155

Bbq Lamb Flaps \$250

(Individual riblets marinated and slow cooked until tender then chargrilled till crispy)

Steamed Mussels in Chilli & Coconut \$130

(Mussels sautéed in garlic, onion, chilli and curry powder finished with coconut cream, lemon and parsley)

Chicken Curry

Chicken on the bone with onions, carrots, potatoes curry powder and coconut cream
\$155

Whole Roasted Pig 20-25kg P.O.A

Watermelon Drink P.O.A

(A refreshing drink; Scraped watermelon flesh, pineapple chunks, thickened cream, sugar and water)

Tropical Trifle \$120

Layers of Jam sponge, custard, fruit salad, jelly and whipped cream then finished with toasted coconut on top

Passionfruit Cheesecake slab \$70

Chocolate Mudcake slab \$70

A little background into why we prepared these dishes!

I was born in Australia but married into a Tongan Family- As a chef I was intrigued by all the dishes the aunties were making at our events. They taught me their recipes and I've put my own twist on them.

