



## **VAIMA STARTERS (AKAMATA)**

<b>Garlic and Cheese Pitta Bread (for two)</b>	<b>\$9.00</b>
<b><u>Salt and Pepper Squid with Hot and Sour Dipping Sauce</u></b> Squid, dusted in salt and pepper flour , flash fried to perfection	<b>\$13.50</b>
<b><u>Grilled Scallops</u></b> Scallops, seared and served on a roast pumpkin and turmeric risotto	<b>\$17.00</b>
<b><u>Asian Chicken, Cucumber, Tomato Salad</u></b> Chicken, cucumber, tomato with a coconut dressing and topped with roasted peanuts	<b>\$14.00</b>
<b><u>Ika Mata (Marinated Fish)</u></b> A traditional Island delicacy... a delicious tropical combination of Fresh Tuna Fish marinated in reme (lemon) & creamy akari (coconut) served with tomatoes, red onions, cucumber, shallots and coriander	<b>\$16.50</b>
<b><u>Garlic Prawns</u></b> Choice of New Zealand Prawns sautéed in a creamy garlic sauce served with steamed rice	<b>\$16.50</b>
<b><u>Chicken and Spring Onion Wontons with Sweet Chilli &amp; Lime Caramel</u></b> Chicken and Spring onion, wrapped in Wonton Pastry with a delightful dipping sauce	<b>\$13.50</b>
<b><u>Caesar Salad</u></b> Salad greens, bacon, croutons, parmesan and poached egg <i>With Chicken Extra</i>	<b>\$16.00</b> <b>\$5.00</b>

## **VAIMA MAINS (KAIKAI)**

### **Catch of the Day**

Fresh Fish fillet, grilled and served with an island-European blend of paw-paw, coriander, lime, sweet chilli salsa, served with potato crouton and vegetables of the day

**\$27.00**

### **Chicken Schnitzel with Mint Slaw and Pineapple & Banana Chutney**

Cheesy crumbed crusted chicken served with minted slaw, pineapple chutney and sautéed potatoes

**\$26.00**

### **Scotch Fillet in our classic Béarnaise Sauce**

Tender Scotch Fillet grilled to your liking with our Béarnaise Sauce, served with local island root vegetables – taro, maniota, kumara & rukau (island spinach) French fries or potatoes

**\$32.00**

### **Vaima Island Scotch Fillet**

Tender scotch fillet grilled to your liking served with salad garnish, fried egg, potatoes OR fries. Choice of Mushroom or Peppercorn sauce on the side

**\$30.00**

### **Linguini Pasta**

A creamy rich pasta with smoked chicken, bacon, tomato, red onion, chilli and parmesan

**\$22.00**

### **Slow Roast Pork Belly**

Roasted pork & crackling served with our Island root veggies - (taro, maniota, kumera and rukau (spinach) apple sauce, gravy and potatoes

**\$25.00**

### **Vaima Yellow Seafood Curry**

Our signature and very popular dish. Line caught Fish, scallops and prawns in a yellow curry sauce served with pickled cucumber, condiments, roti and Jasmine Rice

**\$27.00**

### **Tuna Nicoise with Tahitian Lime Aioli**

A classic dish – line caught Tuna with tomatoes, local beans, olives, capers, potatoes & Tahitian Lime Aioli

**\$26.00**

### **Vegetarian Pizza**

**\$22.00**

### **SIDES**

French Fries \$5.00

Garden Salad \$7.00

Local Veggies \$7.00

## **VAIMA DESSERTS - \$10.50**

### **Pavlova – our signature dish**

Home made meringue, lashings of cream and topped with fresh fruit salad and Ice Cream – Delicious!!

### **Cheesecake of the day**

– please refer to waitress

### **Sticky Toffee Pudding**

With a rich toffee sauce and vanilla ice cream

### **Warm Chocolate Cake**

with Ice Cream & Chocolate Sauce

### **Petit Four Plate**

Selection of four sweet delights!

### **Vanilla Crème Brûlée – Chef's own special recipe**

Rich creamy rich custard base topped with a contrasting layer of caramelised topping served with local paw paw

**PLEASE SEE SPECIALS BOARD  
FOR DESSERT OF THE EVENING**