

BREAKFAST

available 7.30am to 11am

Tropical Continental Breakfast 21.0
complimentary for resident guests

LIGHT CHOICES

Nita 'e' Kana Akari
half a pawpaw, with fresh grated coconut yoghurt
& a sprinkling of house granola 14.0

Coconut Crepes
served with freshly grated coconut,
sliced fresh seasonal fruits & yoghurt of the day 17.5

Chef's Omelette
champagne ham & cheddar cheese served
with house-made chutney 17.5

BIGGER APPETITES

Polynesian Benedict
the classic served with bacon, rukau (local spinach)
& hollandaise sauce 19.5

Big Breakfast
two eggs cooked to your liking served with bacon, sausage,
mushroom, onion, tomato, hash brown & rukau (local spinach) 24.5

Sides & Extras
hash brown 4.0, bacon 4.5
rukau (local spinach) 4.5, grilled tomato 4.5
eggs 5.0, mushrooms 6.5

BREAKFAST BEVERAGES

available 7.30am to 11am

Tropical Smoothie

a healthy blend of seasonal fruit,
tropical juice & ice 10.5

Little Poly Special

a detoxing blend of seasonal fruit, ginger,
garlic, honey & juice 10.5

Big Poly Special

a blend of chocolate, peanut butter, milk,
cream, ice cream & whipped cream 10.5

Island Flava

a blend of coconut flesh, coconut milk & coconut cream
with ice, 100% local & organic 10.5

Virgin Colada

pineapple pieces blended with coconut cream,
pineapple juice & ice 10.5

Coffee

espresso /short black

3.5 single / 4.5 double

long black 4.5

latte 5.5

flat white 5.5

cappuccino 5.5

caramel, hazelnut, chai shot 1.0

ALL DAY MENU

available 11am to 9pm

ENTRÉES / LIGHT DISHES

Ika Mata (gf)

fresh marinated fish with citrus coconut cream, tomato,
cucumber, capsicum & onion - a local specialty 17.5

Little Poly Bruschetta (v)

with fresh tomato, basil, garlic, feta, olive, red onion,
parmesan crisp on pesto rubbed sourdough 16.0

Island Style Sashimi (gf)

fresh tuna, sesame seaweed salad, crispy shallot,
tahitian style sauce & pickled ginger 17.5

Lemon & Fennel Braised Pork Belly

avocado puree, chili onion jam,
popcorn crackle & tamarind glaze 17.5 / 28.0

Antipasto Platter to Share

a selection of grilled prawns, sashimi, ika mata, marinated olives,
charcuterie selection, gruyere & brie cheese, fresh bread & house made fennel lavosh
with olive oil & balsamic reduction 28.5

ALL DAY MENU

available 11am to 9pm

MAINS

Daily Catch

pan-fried catch of the day, served with
fries or island fries & salad 28.5

Polynesian Prawn & Fish Salad

pan seared with salsa verde butter served over
a classic mesclun salad & cardamom mango dressing 27.5

Ginger Lime Chicken Salad

pan-fried chicken breast on chinese inspired cashew salad
accompanied by a coconut yoghurt dressing 21.5

Island Wrap

a choice of crispy peking-style pork belly or crispy chicken,
cucumber, spring onion & a spiced pawpaw chutney 21.5

Poly Burgers

fish, beef or chicken burger, served with french fries 21.5

Mongolian Beef Sizzler

soy & ginger marinated beef, sesame glazed vegetables,
sautéed mushrooms, homemade Mongolian sauce
served with steamed rice 29.5

SIDES

9.0

island fries

french fries

garden salad

All prices are in New Zealand dollars (\$) | (v) vegetarian, (gf) gluten free, (*v) vegetarian on request, (*gf) gluten free on request

DINNER SPECIALTIES

available 6pm to 9pm

MAINS

Mushroom Sage Risotto

sautéed mushrooms, fresh sage & shaved parmesan 26.5

wine recommendation | Elephant Hill Pinot Noir (NZ) bottle 55.0 glass 13.0

Slow-Roasted Chicken Fillet

filled with local spinach (rukau), served with herb pumpkin,
pine nut risotto & a pawpaw ginger chutney 29.5

wine recommendation | Tohu Sauvignon Blanc (NZ) bottle 49.5 glass 12.5

Ruby Rare Tuna

pan seared with capers, lemon & butter served with
fondant potatoes, steamed beans, black olives & roasted tomato 32.5

wine recommendation | Māua Rose (NZ) bottle 45.0 glass 11.0

Polynesian Spiced Lamb

roast rack of lamb, moringa & chilli salsa, crisp maniota cake & island vegetables 39.5

wine recommendation | Saddler's Creek Bluegrass Cabernet Sauvignon (AUS) bottle 75.0

Char-Grilled Rib Eye Fillet

prime rib eye with garlic & basil mash, served with fresh seasonal island vegetables
or a crisp green salad choice of mushroom, green peppercorn & red wine jus 37.5

wine recommendation | Schubert Estate Pinot Noir (NZ) bottle 85.0

ALL DAY MENU

available 11am to 9pm

DESSERTS

Chefs Petit Four Selection
ask your waiter for today's treats 13.5

Zesty Lemon Tart
basil & ginger jelly, crushed meringue
with lemongrass & coconut sorbet 16.0

Titikaveka Vanilla Bean Brulee
served with tropical fruit compote,
coconut chantilly cream & almond tuille 16.0

Rich Dark Chocolate Mud Cake
with raspberry coulis, white chocolate ganache
& vanilla ice cream 16.0

Little Polynesian Cheese Board
chef's selection of cheeses, dried fruit & nuts,
with house made fennel seed lavosh & chutney
for one 16.0 for two 25.0

Why not try one of our indulgent after-dinner cocktails....

Espresso Martini
espresso shot, kahlua, vanilla vodka 15.0

Nutella Party
amaretto, grand marnier, nutella, ice cream 15.0

BEVERAGES

MOCKTAILS

Virgin Colada pineapple pieces blended with coconut cream & pineapple juice over ice	10.5
Tropical Smoothie a healthy blend of seasonal fruit, tropical juice & ice	10.5
Little Poly Special a detoxing blend of seasonal fruit, ginger, garlic, honey & juice	10.5
Big Poly Special a blend of chocolate, peanut butter, milk, cream, ice cream & whipped cream	10.5
Island Flava a blend of coconut flesh, coconut milk & coconut cream with ice 100% local & organic	10.5

SOFT DRINKS

coke, diet coke, sprite 5.0
soda water
tonic water
ginger ale
ginger beer 5.0

COFFEE

espresso / short black	4.5
long black / americano	4.5
flat white, cappuccino	4.5
latte, macchiato	4.5
mocha, hot chocolate	5.0
caramel, hazelnut, chai shot	1.0

JUICE

orange, pineapple, cranberry, tropical 6.0
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TEA

english breakfast, earl grey	4.0
peppermint, chamomile	4.0
green, lemon	4.0

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BEVERAGES

VAI

Water

fresh coconut nu		10.0
vaima still water	600ml	4.5
vaima still water	1.5lt	6.5
antipodes sparkling	500ml	7.5

HOUSE WINE

By the glass

house sparkling		11.0
house white		11.0
house rose		11.0
house red		11.0

BEER

Panhead APA Craft Beer	<i>Upper Hutt, NZ</i>	11.0
american pale ale with centennial, citra & simcoe overwhelming your nose, kicking you in the taste buds & departing with more bitterness than a palm springs divorce. it's a seriously addictive combination		
Panhead XPA Craft Beer	<i>Upper Hutt, NZ</i>	11.0
extra pale ale with a delicate colour undercut by a glorious hit of alpha oils from mosaic, galaxy & citra hops with a few luscious notes of mango, guava, lychee & pineapple		
Corona Lager	<i>Mexico City, MX</i>	9.0
perfect larger for a beachside refresher, the barest suggestion of hops, slight sweetness & subtle flavour		
Heineken Lager	<i>Amsterdam, NL</i>	9.0
interesting notes of honey & ripe banana, perfect flavour combination of malty cereal & fruity yeast & finishes with a hop bite		
Steinlager Pure	<i>Auckland, NZ</i>	9.0
a smooth, refreshing flavour with no additives & preservatives. perfectly balanced, from the light new zealand hop nose to the crisp clean finish		
Steinlager Classic	<i>Auckland, NZ</i>	9.0
robust hop nose of fresh-cut green grass & a full flavour that is perfectly balanced with a dry, tangy finish & crisp clean bitterness		

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BEVERAGES

COCKTAILS

Blushing Mimosa dash of orange & pineapple juice & grenadine topped with chilled bubbly	12.5
Maitai amaretto, cointreau, white rum, dark rum, pineapple juice, orange juice & lime juice	15.0
Gran Margarita tequila, grand marnier & lime juice	15.0
Mojito white rum, lime, mint, sugar & soda	15.0
Espresso Martini espresso, Kahlua & vanilla vodka	15.0
Pina Colada white rum, batida de coco, pineapple juice, coconut cream	15.0
Cuba Libre dark rum, lime juice, sugar, cola	15.0
Golden Passion dark rum, passion fruit, lime & bitters	15.0
Berry Delicious strawberry liqueur, white cocoa liqueur, berries, vini vini, ice cream	15.0
Raspberry & Lychee Martini raspberry vodka, lychee liqueur, apple juice	15.0
Daiquiri white rum, triple sec, lime juice and sugar please ask your waiter selection of fruit available	15.0
Limoncello Sour limoncello, vodka & lemon juice	15.0
Long Island Ice Tea triple sec, rum, gin, vodka, tequila, lime juice & coca cola	15.0

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BEVERAGES

SPIRITS & LIQUEURS

absolut vodka	<i>Sweden</i>	60ml	9.0
grey goose vodka	<i>France</i>	60ml	11.0
belvedere vodka	<i>Poland</i>	60ml	11.0
bombay sapphire gin	<i>England</i>	60ml	9.0
hendrick's gin	<i>Scotland</i>	60ml	13.0
pepe lopez tequila	<i>Mexico</i>	60ml	9.0
don julio anejo tequila	<i>Mexico</i>	60ml	11.0
bacardi carta blanca superior rum	<i>Puerto Rico</i>	60ml	9.0
barcardi gold superior rum	<i>Puerto Rico</i>	60ml	9.0
appleton estate rum	<i>Jamaica</i>	60ml	9.0
ron zacapa 23	<i>Guatemala</i>	60ml	13.0
jack daniel's tennessee bourbon whiskey	<i>USA</i>	60ml	9.0
gentleman jack tennessee bourbon whiskey	<i>USA</i>	60ml	11.0
canadian club blended whiskey	<i>Canada</i>	60ml	9.0
jameson irish blended whiskey	<i>Ireland</i>	60ml	9.0
johnnie walker red label blended whisky	<i>Scotland</i>	60ml	9.0
johnnie walker black label blended whisky	<i>Scotland</i>	60ml	11.0
chivas regal blended whisky	<i>Scotland</i>	60ml	11.0
glenfiddich single malt whisky	<i>Scotland</i>	60ml	11.0
st remy vsop brandy	<i>France</i>	60ml	11.0
hennessy vsop cognac	<i>France</i>	60ml	13.0
kahlua	<i>Mexico</i>	60ml	9.0
disaronno	<i>Italy</i>	60ml	9.0
cointreau	<i>France</i>	60ml	9.0
grand marnier	<i>France</i>	60ml	9.0
baileys irish cream	<i>Ireland</i>	60ml	9.0
malibu coconut rum	<i>Barbados</i>	60ml	9.0
all other spirits & liqueurs		60ml	9.0
custom-made cocktails to order			18.0

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WINE LIST

CHAMPAGNE

Veuve Clicquot Yellow Label Brut *Champagne, FR* 150.0
reflecting the traditions of the past, this is full, yet dry & has a rich, creamy style with biscuit flavours

Moët & Chandon Impérial *Champagne, FR* 125.0
crisp & clean, this is a light, delicate champagne with a very pale straw colour, small active bubbles & a subtle suggestion of flowers, vanilla, grapefruit & brioche

SPARKLING

Morton Sparkling Premium Brut *NZ* 55.0
complex, well rounded style with nutty flavours, lightly floral with hint of strawberry adding subtle sweetness to the finish, a steady bead with a foaming creamy texture

Ca' Vescovo Prosecco DOC *IT* bottle 49.5
crisp, clean & delicate with intense flavors of apples & peaches lead to a pleasant finish with lingering fruit & floral notes glass 12.5

Mimosa 12.5
sparkling wine & orange juice

Blushing Mimosa 12.5
sparkling wine, orange juice, pineapple juice & grenadine

Rose-ecco 12.5
prosecco with a dash of grenadine

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WINE LIST

SAUVIGNON BLANC

Jules Taylor opens with a burst of fresh green flavours, showing lemongrass & thyme notes up front, a core of lemon-lime leads to a crisp finish	<i>Marlborough, NZ</i>	45.0
Tohu aromatic currant leaf, citrus & sweet tropical fruits on the nose are complimented with a complex & layered palate of bright fruit & herbal notes	<i>Marlborough, NZ</i>	bottle 49.5 glass 12.5
Dog Point intense & precise with grapefruit, citrus & subtle passionfruit. a powerful wine that's long & linear, with strong varietal definition.	<i>Marlborough, NZ</i>	49.5

PINOT GRIS

Rapaura Springs full-flavoured & quite gutsy pinot gris with apple, spice & quince flavours. a hint of sweetness is balanced by peppery tannins to give the wine a drying finish	<i>Marlborough, NZ</i>	45.0
Jules Taylor pale with green tints of colour & lifted varietal aromatics of stone fruit & a touch of spice all resting on a backbone of fresh bright acidity	<i>Marlborough, NZ</i>	49.5 glass 12.5
Mt Difficulty the front palate displays vibrant, juicy flavours of stone fruits & ripe red apples, whilst the mid palate is full, creamy & well textured followed by a lingering, rich yet clean grapefruit driven finish	<i>Central Otago, NZ</i>	49.5

CHARDONNAY

Nōku our very own 'pacific resort' label, this chardonnay has been created exclusively for you to enjoy in our tropical island climate	<i>Gisborne, NZ</i>	bottle 45.0 glass 11.0
The Kings Bastard richly flavoured yet elegant that deftly marries 3 key elements of the regions pure fruit, fine grain & smokey french oak	<i>Marlborough, NZ</i>	49.5
Saddler's Creek Reserve this chardonnay is near perfect, elegant in fruit & subtle in oak, with the body & mouth feel of a true classic	<i>Hunter Valley, AUS</i>	55.0

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WINE LIST

ROSE

Māua *Gisborne, NZ* bottle 45.0
this merlot rose has a bouquet of strawberry, cherry & floral notes, the palate is glass 11.0
flavoursome & vibrant with excellent fruit intensity & purity

Tasari *Sicily, IT* bottle 49.5
a contemporary rosato born from syrah grapes softly pressed, with notes of
strawberry, cherry, raspberry & pomegranate, it is abundant in flavour yet,
at the same time, crisp & bright in character

PINOT NOIR

Elephant Hill *Central Otago, NZ* bottle 55.0
ripe characters with red berry fruit & subtle florals followed by notes of bay leaf glass 13.0
& spice, well-balanced with soft tannings & excellent

Amisfield *Central Otago, NZ* 65.0
a wine expressive of its vintage with restrained fruit presence & delicate silky
tannins underpinned with a vibrant acidity, the aromas of bright red fruit & hints of
cake spice is alluring & measured against its persuasive length on the palate

Schubert Estate 'Marion's Vineyard' *Wairarapa, NZ* 85.0
a premium sophisticated & elegant pinot noir with voluptuous aromas of semi-
sweet raspberries & a full flavoured palate of berries spice & cassis rounded with
an alluring smoothness, a must try for all lovers of fine pinot noir

SYRAH

Montes Alpha *Colchagua Valley, CHL* 55.0
aromatic nose with outstanding aromas of ripe black fruits such as blackberries &
figs. the palate is well balanced with rich acidity, incredibly smooth tannins,
tremendous structure & generous volume

Schubert Estate *Wairarapa, NZ* 65.0
a syrah with a beautiful entrance of lifted aromas, ripe blackcurrants with array of
spice & savoury notes that lead you into vibrant & intense mix of dark forest fruits

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WINE LIST

OTHER REDS

Tā'au Merlot *Gisborne, NZ* bottle 45.0
this merlot is medium bodied with vibrant sweet flavours of black plums,
blackberry & boysenberry fruit with smooth texture & a pleasant dry finish glass 11.0

Montes Alpha Malbec *Colchagua Valley, CHL* 55.0
red fruit, vanilla & balsamic notes on the nose. medium-bodied, smooth tannins,
good acidity, fruit & toasted notes in the mouth

Saddler's Creek Bluegrass Cabernet Sauvignon *Hunter Valley, AUS* 75.0
a rare find from very old vines this wine is at its best, the lifted aromas & flavours
of rich ripe berries & just a hint of seasoned oak, will not disappoint fastidious red
wine lovers

DIGESTIVE

Disaronno Originale *Saronno, IT* 60ml 9.0
intense aroma of sweet marzipan & a touch of toasted nuts, whispers of vanilla &
lemon zest, a bitterness balances out the sweetness. served neat or on the rocks

Pallini Limoncello *Amalfi Coast, IT* 60ml 9.0
a simple mix of pure alcohol, molasses sugar beets infused with extracted oils of
amalfi coast lemon zest providing a digestive without bitterness & sourness.
served neat or on the rocks

Ron Zacapa 23 *Zacapa, GT* 60ml 13.0
wonderfully intricate with honeyed butterscotch, spiced oak & raisined fruit,
showcasing the complexity of the sistema solara ageing process.
best enjoyed on the rocks

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