

TUPUNA'S RESTAURANT

Kia Orana – Welcome

STARTERS

Garlic Bread	\$4.50
Fresh Tomato Soup	\$8.50
Garden Salad	\$9.50
Pacific Coast Seafood Chowder	\$11.50
<u>Chilli Lime Fish</u> marinated in lime and lemon juice, served in a coconut with salad and drizzled with a paw paw, olive oil & chilli sauce dressing	\$15.50
<u>Seafood Cocktail</u> shrimp, crabstick & mussel bound with salad & aioli, served with home made smoked salmon pate costini	\$15.50
<u>Garlic Butter Prawns</u> served with rice and bread	\$17.50

MAINS

Ocean Trio:

smoked Maimai (smoked in-house on order) served on crushed mint potato and a chutney, pan grilled Tuna on pumpkin mash with garlic aioli, pan grilled Wahoo with sautéed vegetables and a verdi sauce	\$35.00
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<u>Tupuna's Seared Tuna Fillet:</u> Stuffed with shrimps, cheese, herbs and topped with creamy pesto, wrapped in banana leaves and baked, served with rice risotto & salad.	\$32.00
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<u>Crumbed Chicken Fillet:</u> with parmesan cheese & herbs, pan-fried with butter & oil, served on kumara mash and sautéed vegetables with a creamy roast tomato pesto	\$33.00
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<u>Tupuna's House Favourite:</u> Curried prawns, scallops and fish with vegetables, served with rice and a side dish of paw paw and tomato salsa & a star fruit chutney	\$35.50
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<u>Seafood Pasta:</u> with a creamy wine & basil pesto sauce	\$31.50
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<u>Prime Sirloin Steak:</u> Pan grilled and served with prawns, fries and a mushroom sauce	\$39.50
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DESSERTS

<u>Flambé Brandy Bananas:</u> cooked in butter & brown sugar and served with Ice Cream	\$9.50
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<u>Home baked Sponge Cake</u> filled with passionfruit cream & served with Ice Cream	\$9.50
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<u>Home made Lemon & Passionfruit Cheese Cake</u> served with Ice Cream and a mango & passionfruit couli	\$10.50
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