

# TAMARIND HOUSE RESTAURANT & BAR

## DINING

### STARTER

HOUSEMADE FOCACCIA, GARLIC BUTTER, PARMEGIANO	8.50
HOUSEMADE ROTI, TAMARIND CHUTNEY, RAITA	9.00
OYSTERS	
NATURAL, LEMON, MIGNONETTE	6.50
BEER BATTERED	8.00
SMOKED MARLIN CROQUETTES, PAWPAW PICKLE (4)	18.00
RUKAU ARANCINI, ROMESCO, PARMESAN (4)	17.00
SALT & PEPPER CALAMARI – AIOLI, HERBS	19.00
PRAWN COCKTAIL, TROPICAL SALSA	19.00
PORK BELLY, PICKLED CUCUMBER, CHILLI, MISO MAYO	19.00
YELLOWFIN TUNA TATAKI, PONZU SAUCE, TOASTED SEASAME	19.00
IKA MATA, MARINATED FISH, COCONUT, GINGER, TOMATO, CUCUMBER	19.00

### TO SHARE

SEAFOOD PLATTER - PAN FRIED FISH, MUSSELS, PRAWNS, IKA MATA, FISH CURRY, CALAMARI, OYSTERS, CUMIN RICE	132.00
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### MAIN

BEER BATTERED EGGPLANT, PLANTATION VEGETABLES, TAMARIND CHUTNEY, COCONUT RAITA	30.00
SALAD NICOISE, PAN SEARED TUNA, BEANS, EGG, TOMATO, POTATO, OLIVE	35.00
PACIFIC VEGETABLE LASAGNA - ROAST PUMPKIN, TARO LEAVES, MUSHROOMS, TOMATO, PESTO	28.50
SEAFOOD CHOWDER, BRUSCHETTA	28.50
BEER BATTERED OCEAN CATCH, FRIES, TARTARE SAUCE, TOMATO SAUCE	28.50
PAN SEARED OCEAN CATCH- FRESH TURMERIC & WASABI MAYO, LOCAL ROOT HASH, RUKAU PUREE, TROPICAL SALSA, GRILLED BANANA	38.50
ISLAND STYLE CHICKEN CURRY, CUMIN RICE, TAMARIND CHUTNEY, RAITA, HOUSEMADE ROTI	35.50
BEEF FILLET & BRAISED BEEF CHEEK – BUTTERNUT & AGRIA POTATO MASH, LOCAL GREENS, JUS	45.00
SLOW ROAST LAMB SHANK – BUTTERNUT & AGRIA POTATO MASH, LOCAL GREENS, JUS	40.50
SIRLOIN STEAK, FRIED EGGS, FRIES, CREAMY MUSHROOM SAUCE, ONION RINGS	38.50

### SIDES 9.00

FRIES – AIOLI	
CHOPPED SALAD – SEASAME DRESSING	SAUTEED LOCAL GREENS – ROMESCO, SAUCE
BUTTERNUT & AGRIA MASH, GRAVY	MAINESE- PINK POTATO SALAD

