

# BREAKFAST

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## **TROPICAL BREAKFAST 15**

*small buffet selection of fruit, breads & spreads, cereal, ham & cheese, tea & coffee, juices [complimentary for inhouse guests of Moana Sands Lagoon Resort – surname & room number required]*

## **TWO EGGS 6**

*done the way you like it*

## **OMELETTE 17**

*fluffy 3-egg omelette with ham, tomato, onion, mushroom, green herbs, cheddar cheese w toasted bread, island relish*

## **BACON & EGGS 15**

*eggs any style, crispy bacon, island relish, toasted bread*

## **SMOKED SALMON ON TOAST 19**

*cold smoked salmon, cream cheese spread, house pickled beetroot, mesclun on toasted focaccia*

## **MUSHROOMS ON TOAST 19**

*sauteed portobello mushrooms w balsamic glaze, grilled haloumi cheese, toasted pumpkin seeds, mesclun*

## **LAGUNA PANCAKES 15**

*3 fluffy pancakes w maple syrup, natural yoghurt, wild berries*

## **EGGS BENEDICT 17**

*poached eggs, bacon, wilted spinach, hollandaise on english muffin*

## **BIG BREAKFAST 23.50**

*2 eggs (your style), bacon, spicy sausages, butter fried portobello mushrooms, confit tomatoes (seasonal), hashbrowns, island relish, toasted sourdough*

### ***add ons***

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egg 3	portobello mushrooms 6
bacon 6	spicy sausages 7
smoked salmon 8	3 scoops ice cream 6

### ***sauces***

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island relish 5	hollandaise 5
maple syrup 5	

*\* turn over to check out our espresso coffee options*

## ***espresso coffee 5***

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*Espresso, Latte, Cappuccino, Long Black, Flat White, Mocha, Hot Chocolate, Americano*

**Dairy:** *Trim, Full Cream*

**Non-Dairy:** *Soy, Oat, Almond*

# DINNER

## **Kia Orana!**

Welcome to Laguna on Muri Beach featuring modern Pacific cuisine, quintessential tropical cocktails delivered by a delightful team.

## **starters**

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### **SOURDOUGH & SPREADS \$14**

toasted sourdough w three spreads: traditional pesto, garlic hummus, olive oil + balsamic

### **PUMPKIN & RUKAU RAVIOLI \$13**

ravioli of pumpkin, rukau, feta cheese poached in white wine, parsley, garlic & coconut jus

### **FRESH PRAWN ROLLS \$15**

prawns blanched in lemon grass broth w fresh lettuce, bean sprouts, carrots julienne, mint leaves & angel hair rice noodles wrapped in rice noodle paper w an asian dipping sauce.

### **OYSTERS TRIO \$25**

half a dozen oysters prepared three ways: 1. Island Oysters w fresh coconut cream & lemon dressing garnished with finely chopped tomatoes, red onion & cucumber, rock salt and cilantro. 2. Kilpatrick Oysters on the skillet w bacon, worchester, sea-salt, parsley with caramelised lime. 3. Rockefeller Oysters w breadcrumbs, garlic butter & fresh herbs, rock salt, broiled & garnished w/ lemon wedges.

### **HANOI PRAWN SALAD \$15**

blanched prawns, angel hair rice noodles, fresh julienne of carrots, cucumber, green papaya, red onion, bell pepper, tomatoes, cabbage, toasted pumpkin seeds, cilantro, sesame seeds w hanoi dressing

### **SCALLOPS \$17**

juicy plump scallops w flaky salt, lemon rind, wilted spinach, fennel baked in filo pastry w beurre blanc sauce

Check out our chef's white board for today's creation!

## mains

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### **DUCK A L'ORANGE \$26.50**

*succulent braised duck quarter, sautéed pinapi, caramelised banana, potato feta parsley croquette, orange duck jus*

### **LAMB CUTLETS \$26.50**

*Lightly grilled lamb cutlets w plum & balsamic gastrique, grilled asian greens, potato feta parsley croquette, lamb jus*

### **TIGER PRAWNS \$28.50**

*large tiger prawns flambéed with pernod, crème fraiche, garlic, parsley, grilled seasoned asian greens, kumara & coconut gnocchi*

### **FISH OF THE DAY \$27.50**

*fresh filet of ocean fish of the day w grilled asian greens, tropical fruit salsa, potato feta parsley croquette, beurre blanc sauce*

### **BLACKENED SEARED YELLOW FIN TUNA \$27.50**

*Fresh filet of yellow fin tuna tossed in herbs & spice, hot-pan seared w grilled banana, grilled asian greens, kumara & coconut gnocchi, red wine jus*

### **PORK BELLY \$25.50**

*carrot & paprika puree, baby beetroot wedges, courgette ribbons, grilled onion, apple & sultana sauce*

### **BEEF FILET MIGNON \$35**

*prime filet mignon grilled medium rare, potato feta parsley croquette, seasoned blanched beans wrapped in bacon, carrot batons w butter-honey glaze, confit tomato, red wine jus*

## sides

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*french fries & garlic aioli 8*

*grilled vegetables in olive oil & flaky salt 8*

*potato feta parsley croquette 8*

*mesclun salad 8*

## sauces

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*apple & sultana sauce 5*

*beurre blanc sauce 5*

*red wine jus 5*

*tropical fruit salsa 5*

*plum & balsamic gastrique 5*

*white wine garlic parsley coconut sauce 5*

# laguna dessert menu

## DESSERTS

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### ICE CREAM & BAILEYS 13

*vanilla ice cream w a shot of baileys irish whiskey cream*

### STICKY DATE PUDDING 12

*moist moroccan date pudding w butterscotch & ice cream*

### PAVLOVA 13

*baked meringue, whipped cream, passionfruit coulis, ice cream*

### CHEESECAKE 12

*housemade cheesecake, tropical fruit, passionfruit coulis, ice cream*

### CHEESEBOARD 25

*Brie, blue, cheddar w fresh fruit, fig & pear relish, crackers*

### coffee

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*espresso 5*

*long black 5*

*americano 5*

*cappuccino 5*

*flat white 5*

*machiato 5*

### dairy & non-dairy

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*dairy options: skim, full cream*

*non-dairy options: soy, almond, coconut, oat*

### tea

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*english breakfast 5*

*camomile 5*

*earl grey 5*

*green 5*

## All Cocktails \$17 standard | \$37 fishbowl

### Margarita (Blended)

Tequila, Triple sec, Margarita Syrup, Ice

### Cosmopolitan (Shaken)

Vodka, Triple sec, Cranberry juice, Lime, Lemonade w ice

### Bloody Mary (Built)

Vodka, Spicy tomato juice, Mint, Lemon, Tabasco, Worchester, Salt & pepper

### Purple Rain (Built)

Vodka, Blue Curacao, Cranberry Juice, Lemonade w ice

### Pina Colada (Blended)

White rum, Pineapple juice, Pina Colada Mix, w Dark rum float w ice (popular)

### Mojito (Blended)

White Rum, Mint leaves, Mojito Syrup w ice

### The 'Laguna' (Built)

Gin, Vodka, Lime, Mint leaves, Orange juice, Ginger ale (our signature cocktail)

### Mai Tai (Built)

White rum, Dark rum, Pineapple juice, Orange juice, Grenadine w ice (legendary)

### \*\* Long Island Iced Tea (Built) \$25 / Fishbowl \$45 \*\*

Gin, Vodka, Havana Rum, Tequila, Triple Sec, Cocacola w ice (rocket fuel)

*We are happy to make up your favourite cocktail. Simply give us your recipe and we will make it for you: 2 alcohol types \$17 / 3-alcohol types \$20*

## Standard Spirits & Mix \$7 (per 30ml nip)

Gordons Gin, Beefeater Gin, Absolut Vodka, Bacardi White Rum, Jim Beam Bourbon, Jamaican Dark Rum, Chateau Napoleon Brandy, Malibu

## Premium Spirits & Mix \$9 (per 45ml nip)

Canadian Club Whiskey

Ciroc Pineapple

Southern Comfort

Appleton Estate Rum

Bombay Bramble

Galliano Vanilla

Rose & Twig Gin

Cointreau

Molly's Irish Cream

Grand Marnier

Drambuie

Ciroc Vodka Blue

Belvedere Vodka

Hennessey Cognac

Bombay Sapphire Gin

Tanqueray Gin

Galliano Sambuca

Dancing Sands Chocolate Gin

Tia Maria

Frangelico

Jamieson Malt Whiskey

Campari

Ciroc Red Berry

Greygoose Vodka

Corralejo Tequila

Hendricks Gin

The Glenlivet Whiskey

Galliano Black Liqueur

Broken Heart Gin

Kahlua

Midori

Johnny Walker Red

Pimms

## Gin Bar: \$9 (per 45ml nip)

Gordons, Gordons Pink, Gordons Orange, Beefeater, Beefeater Pink \$9 = 45ml:  
Hendricks, Tanqueray, Bombay Sapphire, Bombay Bramble, Rose & Twig Pomegranate,  
Dancing Sands Chocolate Gin, Broken Heart Gin

## Beers \$7

Rarolager on Tap, Steinlager, Heineken, Corona, Monteiths: Pilsner, Hazy Pale Ale, IPA  
Low Carb Pale Ale, Apple Cider

## Mocktails [non-alcoholic] \$8.50

### Tiki Sunset

Cranberry and Orange Juice topped with Grenadine

### Rekareka

Fresh Fruits and Pineapple Juice blended with Coconut Cream

### Fruit Punch

Orange, Pineapple and Cranberry Juice topped with Lemonade

### Smoothie

Mango, Tropical Passionfruit, Wild Berries, Virgin Pina Colada

### Iced Chocolate

Blended w Ice Cream mix, Chocolate mix, ice

**Milk Shake:** Chocolate / Raspberry / Strawberry / Lime / Passionfruit / Pineapple

## Soft Drinks & Juices \$5 (glass)

### By the glass:

Orange Juice	Pineapple Juice	Apple Juice	Cranberry Juice
Tomato Juice	Lemon Lime Bitters	Coke	Coke Zero
Sprite	Sprite Zero	<b>Ginger Beer \$7</b>	Ginger Ale
Sparkling Water	Tonic Water	Full Cream Milk	Trim Milk
Almond Milk	Oatmilk	Soy Milk	

1.5L Bottled Water \$6 | 600ml Bottled Water \$4 | Antipodes Sparkling Water 500ml \$8

Glass of UV treated & purified tap water & ice \$1

## Teas and Espresso Coffees \$5

**Tea Selection:** English Breakfast, Pure Camomile, Green Tea

**Espresso Coffee:** Espresso, Latte, Cappuccino, Long Black, Flat White, Mocha, Hot Chocolate, Americano

Dairy: Trim, Full Cream | Non-Dairy: Soy, Oat, Almond

*Have your coffee in a mug or to go! If our espresso machine is out of service, we offer a coffee plunger with freshly ground 100% Arabica beans.*

# WINE LIST

## Sparklings & Champagnes

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### **Lindauer Piccolo Brut or Fraise 12**

*Brut presents a dry finish; Fraise ends w strawberry notes*

### **Deutz Brut Cuvee 55**

*Same 3 grapes as champagne but made in New Zealand. Stunning Value!*

### **Moet & Chandon / GH Mumms Brut Imperial 100**

*A fresh drop made in Champagne province, France.*

### **Veuve Clicquot Brut 120**

*A vogue French champagne loved the world over!*

### **Taittinger 140**

*One of the oldest refined champagne houses in France. Sublime!*

## Whites & Pinks

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### **Wairau River Rose 12 | 47**

*Marlborough, New Zealand*

### **Woing Tree Rose 14 | 55**

*Cromwell, Central Otago, New Zealand*

### **Black Cottage Rose 10 | 45**

*Opawa River, Marlborough, New Zealand*

### **Elephant Hill Pinot Gris 10 | 45**

*Te Awanga, Hawkes Bay, New Zealand*

### **Woing Tree Pinot Gris 14 | 55**

*Cromwell, Central Otago, New Zealand*

### **Tohu Sauvignon Blanc 10 | 45**

*Awatere Valley, Marlborough, New Zealand*

### **Wairau River Sauvignon Blanc 12 | 47**

*Marlborough, New Zealand*

### **Palliser Estate Chardonnay 10 | 45**

*Martinborough, New Zealand*

### **Jules Taylor Chardonnay 10 | 45**

*Marlborough, New Zealand*

### **Two Rivers Clos de Pierres Chardonnay 12 | 49**

*Marlborough, New Zealand*



## Reds

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**Growers Touch Shiraz 10 | 45**

Riverina, NSW, Australia

**Double Barrel Shiraz 10 | 45**

Barossa Valley, Australia

**Jim Barry The Cover Drive Cabernet Sauvignon 10 | 45**

Clare Valley, South Australia

**Black Cottage Pinot Noir 11 | 50**

Cromwell, Central Otago, New Zealand

**Roaring Meg Pinot Noir 12 | 55**

Central Otago, New Zealand

**Tohu Pinot Noir 11 | 50**

Awatere Valley, Marlborough, New Zealand

## Outstanding Reds – By The Bottle Only

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**Wooring Tree Pinot Noir 82 (4.5\*)**

Cromwell, Central Otago, New Zealand

**Montes Alpha Cabernet Sauvignon 59 (4.4\*)**

Santiago, Chile

**Craggy Range Gimblett Gravels Syrah 82 (4.5\*)**

Hawkes Bay, New Zealand

**Amisfield Pinot Noir 2017 89 (4.9\*)**

Queenstown, Central Otago, New Zealand

**Montes Purple Angel Carmenere 119 (5\*)**

Santiago, Chile

**Akarua RUA Pinot Noir 69 (4.4\*)**

Bannockburn, Central Otago, New Zealand

*\* rated out of 5 by leading global wine rating panels*

All our wines have won medals at various wine competitions around the world. ⚠ All wines are clarified with fish and dairy products. Traces may remain. We are at the mercy of our wine importers on Rarotonga who are subject to shipping delays. We apologise in advance if your first wine selection is not available today. We endeavour to have all wine options available for your dining pleasure.