



# Moorings

## BREAKFAST MENU

Served from 07:00 – 10:00 am

### **BIGFALA BREAKFAST** 1,750

Two Eggs / Bacon / Sausage / Baked Beans /  
Grilled Mushrooms / Grilled Tomato / Grilled Onion / Toast

### **BACON & EGGS** 1,000

Two Eggs / Bacon

### **BREAKFAST BURRITO** 950

Scrambled Egg / Beef Sausage / Cheese / Tomato / Lettuce

### **TROPICAL BUFFET BREAKFAST** 750

Coffee / Tea / Juicies / Breads / Maffin / Tropical /  
Yogrut / Coan freaks

### **TWO EGGS ON TOAST** 450

Fried / Scrambled / Poached

### **OMELETTE** 450

+450vt for your choice of the following:

Onion / Tomato / Mushroom / Cheese / Ham / Capsicum / Chilli





# *Moorings*

## **LIGHT SNACK**

All 900

### **TASTY CHIPS PLATE**

#### **– CHOOSE 1 OF 3 DIFFERENT TOPPINGS**

- Cheese and Mayo
- Tomato and Meat Sauce
- Devil Spicy

### **CHEESE SPRING ROLL (5p)**

### **HOMEMADE TOFU AND VEGETABLE SPRING ROLL (3p) – VEG**

### **ONION RINGS WITH AIOLI – VEG**

### **FISH FINGER WITH GREEN PEA PASTE DIP**

### **CRUMBED CALAMARI RING**

### **CRISPY PORT BELLY BITES**

### **INDONESIAN CHICKEN SATAY**

### **GARLIC BUTTER MUSHROOMS – VEG**





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## **ENTREES**

Entree 900 / Main 1,500

### **CLASSIC CEASAR SALAD**

Lettuce, croutons, bacon, parmesan cheese and Caesars dressing

### **CHEF'S SEASONAL VEGETABLE SALAD – VEG**

Seasonal vegetables with house dressing

### **SPAGHETTI CARBONARA**

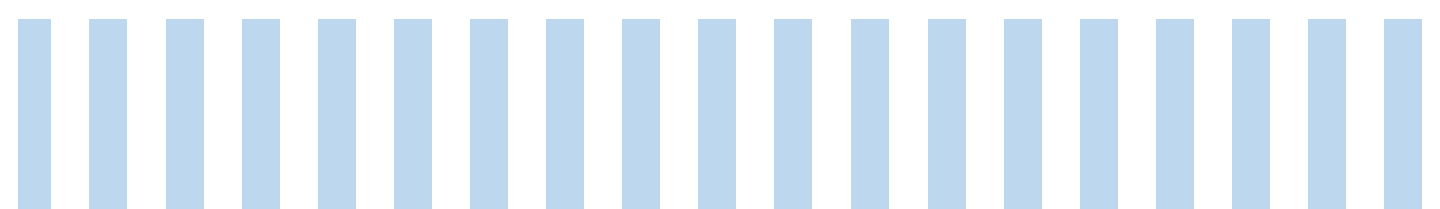
Spaghetti pasta with bacon, mushroom and cream sauce

### **BEEF LASAGNA**

Layered pasta with meat sauce, béchamel and 3 kinds of cheese

### **CHICKEN & MUSHROOM CREPES**

Egg wrapper filled with chicken and mushroom, béchamel and cheese then gratinate



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## DINNER MENU

### MAIN

#### CHEF'S SPECIALTY

**CANTONESE PORK BELLY** 2,250  
Chinese style braised pork belly with hoisin and oyster sauce

**SUPER CHEESY MUNCHIE BURGER** 1,950  
Hungry? Double patties burger with generous melting Mozzarella and Chador Cheese

**TONKATSU WITH A HOME MADE GREEN PEA SAUCE AND ORIGINAL MUSTARD SAUCE** 1,900  
Crumbed pork cutlet in Japanese style on macaroni salad with green pea and mustard sauce

**PRAWN AND MACARONI CHEESY GRATIN** 1,800  
Prawns, macaroni, béchamel and cheese

**STUFFED CABBAGE IN A CONSOMMÉ SOUP WITH A GARLIC BREAD** 1,800  
Steamed minced pork stuffed cabbage and clear broth with garlic bread

**TOFU AND VEGETABLE ASIAN STIR FRY – VEG** 1,700  
Stir fried tofu and seasons vegetables in oyster and ginger sauce

**HAWAIIAN LOCO MOCO** 1,600  
Hawaiian soul food

**FRENCH CLASSIC ONION SOUP** 1,400  
Caramelized onion and beef consommé with mozzarella croutons

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## DINNER MENU

### VANUATU LOCAL FUSION

#### **B O U G N A** 2,050

Most popular local dish, traditionally from New Caledonia, consist of chicken chunks, sweet potato, taro, cassava and island cabbage cooked in coconut milk

#### **GNOCCHI & ISLAND PESTO – VEG** 1,400

Homemade sweet potato gnocchi tossed in a pesto sauce with parmesan cheese

### **STEAK**

#### **200GMS OF VANUATU PRIME BEEF STEAK WITH YOUR CHOICE OF SAUCE**

Red wine sauce, mushroom sauce or peppercorn sauce

#### **FILET MIGNON** 3,900

#### **RIB EYE** 2,800

#### **SIRLOIN** 2,500

### **CHICKEN**

#### **CHICKEN / VEAL PARMIGIANA** 2,500

Crumbed chicken or veal topped with Italian tomato sauce and parmesan then gratinate

#### **CORIANDER & CHILI CHICKEN** 2,250

Grilled and baked marinated chicken on a bed of salad

#### **CHICKEN AU POIVRE** 2,150

Peppery season grilled chicken with peppercorn sauce



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## DINNER MENU

### SEAFOOD

### SIDE DISHES

ALL 500

#### **FISHERMAN'S BASKET** 3,200

Battered fish, crumbed calamari, skewered prawns, onion rings and chips serve with tartar sauce and vinegar

#### **GRILLED FISH OF THE DAY** 2,800

Fillet of fish, grilled and served with lemon garlic butter sauce

#### **GARLIC BUTTER PRAWNS** 2,800

Sautéed prawns in garlic and butter, served with garlic bread

#### **GRILLED FISH CAKE BURGER WITH A HOMEMADE TARTAR** 1,900

Fish patty, chips and homemade tartar sauce

#### ▪ GARLIC BREAD

#### ▪ FRIES

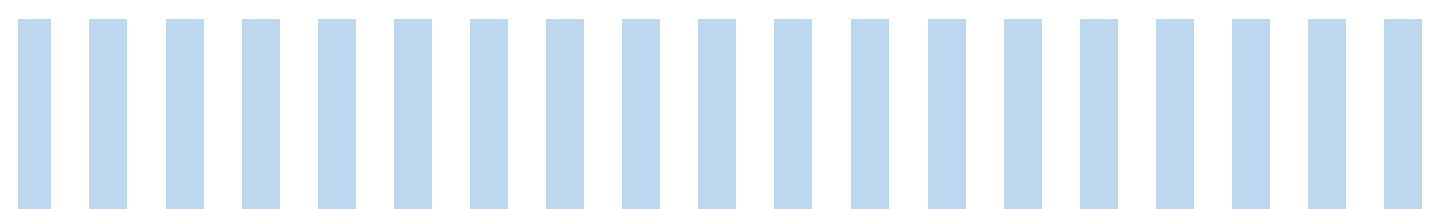
#### ▪ GARDEN SALAD

#### ▪ KUMALA MASH

#### ▪ KUMARA CHIPS & AIOLI

#### ▪ STEAMED VEGETABLES

#### ▪ SAUTEED ISLAND or GREEN CABBAGE





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## DESSERTS

**DOUBLE CHOCOLATE MOUSSE** 950

A duo of dark & white chocolate for your ultimate chocolate indulgence.

**CHOCOLATE BANANA TART** 950

Chocolate ganache and caramelized banana on tart.

**FROZEN CHEESECAKE** 950

Classic frozen cheesecake flavoured with local fruits of the season.

**CREME BRULEE** 850

A custard dessert topped with hardened caramelised sugar.

**ICE CREAM SUNDAE** 650

3 balls of your favourite flavours served with choco sauce.

**FRUIT PLATTER** 650

Freshly cut seasonal fruit selection.

## Afternoon Tea Special

Get a **free coffee** with any dessert purchased between 14:00 – 16:00

