



Dining at Etu Moana

Everything homemade using local produce, seasonal, sustainable, with providance at our core

Afternoon nui delivery (coconut water) full of electrolytes

\$4

Sharing board, selection of meat, fish & cheese, served with artisan bread, savoury crackers, tortilla chips fresh crudites and an assortment of dips and pickles

\$45

Freshly made Pizza 12" thin crust with your choice of toppings served with a fresh salad from Sonja's organic garden

\$25

Chicken and local spinach filo pies, served with seasonal salad and fries

\$25

All items above to be ordered 24hrs in advance

Barefoot Dinner on the beach

Decorated with local beauty and cultural mystery

Served at Sunset and delivered with absolute local charm

A memorable intimate night under the 'Milky-way' Etu Moana Mojito

3 course Dinner for 2

Bottle of Bubbles

\$275

Barefoot dinner to be ordered 48hrs in advance

Sunset dining around the pool

Monday

Fish Supper – line caught fish of the day, hand cut fries
homemade Coleslaw and a tangy Tartare sauce followed by a Citrus surprise

\$35

Wednesday

Sunset barbeque

Etu Moana Mojito, Line caught catch of the day, Chillie chicken goujons, seasonal salad, local veggies
Jane's chocolate brownie & ice cream – Great food delivered by Terangi & Rachel

\$55

Full Moon fusion

Pop Up Chef night with Karin, guest appearance from Avatea Cafe
absolutely delicious culinary delights, an exceptional fusion of local flavours and Asian influences
not to be missed. Karin's night is the nearest Saturday to Full Moon

\$60