



VAIMA STARTERS (AKAMATA)

Garlic and Cheese Pita Bread with dipping sauce (for two) \$10.00

Salt and Pepper Squid with Hot and Sour Dipping \$14.50

Sauce

Squid, dusted in salt and pepper flour, flash fried to perfection

Grilled Scallops

Scallops, seared and served on a roast pumpkin and turmeric risotto

\$17.00

Shrimp & Papaya Salad

Shrimps, drizzled with a delicious creamy sauce, served with fresh papaya – great different textures

\$17.00

Ika Mata (Marinated Fish)

A traditional Island delicacy... a delicious tropical combination of Fresh Tuna Fish marinated in reme (lemon) & creamy akari (coconut) served with tomatoes, red onions, cucumber, shallots and coriander

\$16.50

Garlic Prawns

Choice of New Zealand Prawns sautéed in a creamy garlic sauce served with steamed rice

\$17.50

Chicken and Spring Onion Wontons with

Sweet Chilli & Lime Caramel

Chicken and Spring onion, wrapped in Wonton Pastry with a delightful dipping sauce

\$13.50

Caesar Salad

Salad greens, bacon, croutons, parmesan and poached egg

\$16.00

With Chicken **Extra**

\$5.00

Any of the above can be served as a Mains (double quantity) at double price

PLEASE NOTE ONE BILL PER TABLE

VAIMA MAINS (KAIKAI)



Catch of the Day

\$28.00

Fresh Fish fillet, grilled and served with an island-European blend of paw-paw, coriander, lime, sweet chilli salsa, served with potato crouton and vegetables of the day

Classic Fish and Chips

Fresh fish fillet, coated in batter served with French Fries, Salad and Tartare Sauce

\$27.00

Orange Glazed Loin of Lamb

\$33.00

Served with minted potato cake, vegetables of the day and drizzled with a rich orange glaze sauce

Scotch Fillet Steak

\$32.00

Grilled to your liking with a choice of Béarnaise, Mushroom or Peppercorn Sauce, served with local island root vegetables – taro, maniota, kumara & rukau (island spinach) french fries or potatoes – OR option two: choice of sauce, with salad garnish, fried egg, potatoes or fries

Chicken Delight

\$28.00

Succulent crumbed breast of chicken, filled with ham and mozzarella cheese – served with potato mash, kumera and Pumpkin mash and drizzled with a light but rich wine jus

Slow Roast Pork Belly

\$29.00

Roasted pork & crackling served with our Island root veggies - (taro, maniota, kumera and rukau (spinach) apple sauce, gravy and potatoes

Vaima Yellow Seafood or Fish Curry

\$28.00

Our signature and very popular dish. Line caught fish, scallops and prawns in a yellow curry sauce served with pickled cucumber, condiments, roti and Jasmine Rice

Pasta

\$24.00

Please ask your waitress for details of our daily pasta dish

Vegetarian Pizza

\$22.00

SIDES

French Fries \$7.00 Garden Salad \$9.00 Local Veggies \$10.00

PLEASE ASK YOUR WAITRESS FOR SPECIAL OF THE NIGHT



Our VAIMA FABULOUS DESSERTS

Key Lime Pie

\$11.00

Named after the small key limes in Florida Keys. Deliciously tart and Mouth-wateringly delicious! Served with Ice Cream and Limes

Pavlova

Home made meringue, lashings of cream and topped with fresh fruit salad and Ice Cream – Delicious!!

\$12.50

Cheesecake of the day

– please refer to waitress

\$10.50

Sticky Toffee Pudding

With a rich toffee sauce and vanilla ice cream

\$10.50

Chocolate Cake

with Ice Cream & Chocolate Sauce

\$11.00

Petit Four Plate

Selection of four sweet delights from our menu:-
Small slice of cheesecake, key lime pie,
chocolate cake and pavlova + chocolates served
with ice cream

\$14.00

Vanilla Crème Brûlée – Chef's own special recipe

Rich creamy rich custard base topped with a contrasting layer of caramelised topping served with local papaya

\$12.00

Ice Cream Sundae with or without Chocolate Topping **\$10.00**

One Scoop of Ice Cream **\$ 4.00**

**PLEASE SEE SPECIALS BOARD
FOR DESSERT OF THE EVENING –
NOTE – ONE BILL PER TABLE**