

DINNER

TO START

Warm olives in rosemary and garlic infused extra virgin olive oil (vg)(gf)(df)	1150	Edamame beans with sea salt flakes (vg)(df)(gf)	900
Herbed polenta discs served with smoked paprika aioli and shaved parmesan (v)(gf)	1100	Grilled seasonal island veg salad with lettuce, feta cheese, toasted pumpkin seeds and a lemon vinaigrette (v)(gf)	1200
Salt and pepper squid on a bed of leaves, served with garlic aioli	1500	Lightly toasted garlic bread	850

TO FILL

Sous Vide Santo Beef Tenderloin (gf) On buttery kumala mash, seasonal veg and a rosemary and red wine jus	3950	Lemon and Herb Marinated Chicken and Red Onion Kebabs (gf) (df) Served on savoury yellow rice with a fresh garden salad	3200
Creamy Garlic, Herb and White Wine Prawn Spaghetti With crispy capers and caramelised lime to squeeze served with a chard of garlic bread	3600	Island Cabbage Wrapped, Herb Stuffed Poached Chicken Breast On kumala mash, served with seasonal veg and a coconut turmeric sauce	3850
Asian-style Grilled Freshly Caught Red Snapper On a wasabi potato purée and island greens	3000	Local Herb Pesto Penne Pasta (vg) With sun dried tomatoes and peas	2200
Melanesian Fish Salad “Our Ceviche” (gf) (df) Local red snapper, marinated with freshly squeezed lime juice, tossed in fresh herbs and finished with a splash of coconut milk served in half a coconut	2850	Tropical Pan-Fried Vanuatu Red Snapper on Green Pawpaw and Island Greens Salad Topped with a salsa of tropical fruit, chili and fresh coriander	2800
The Mangoes’ Aromatic Island Style Fish and Veg Coconut Curry (gf)(df) Served with fragrant Jasmine rice	3000	Slow Cooked Pulled Beef Soft Shell Tacos With black beans, corn, jalapeños, shredded lettuce, cheddar cheese, sour cream and chipotle sauce	3000

SIDES

Chips with aioli (v)	700
Garden salad with lemon vinaigrette (v) (gf) (df)	1050
Market steamed veg (v) (gf) (df)	900
Kumala wedges, sour cream and sweet chili (v)	850

TO FINISH

Chocolate, Coconut and Almond Tart (gf) (vg) Topped with black salt	1600
Local Tahitian Lime Cheesecake and Berry Coulis	1500
The Mangoes Tanna Coffee and Chocolate Brownie Served with a scoop of vanilla bean ice-cream	1500
Vanuatu Trio of Sorbet (mango, lemon and berry)	750

v = vegetarian | df = dairy free | gf = gluten free