the edgewater

BRASSERIE

RAROTONGA

ARE KAI

House of Food

KIA ORANA!

We're so glad you're here

The Edgewater Brasserie blends traditional Polynesian flavours with modern cooking.

This is food made for island time, fresh, vibrant and easy to enjoy!

Think local seafood, tropical flavours and dishes that look just as good as they taste. Indulge in a cocktail, tropical juices or pair your choice with wine or an ice-cold beer.

Whether you're easing into the day or settling in for the evening, we'll take care of the rest...

ISLAND EVENINGS

Can't decide? Let us help...

Each night, our chefs take you somewhere new, from island feasts to global flavours, all you need to do is show up hungry, we'll take care of the rest - see menus within.

Monday	World of Street Foods	(À la carte)
Tuesday	Island Night - Feast & Show	(Buffet)
Wednesday	Seafood Spectacular	(À la carte)
Thursday	Tastes of the South Pacific	(À la carte)
Friday	Ariki Night & Fire Show	(Set Menu)
Saturday	Island Night - Feast & Show	(Buffet)
Sunday	Rarotongan Barbeque	(Buffet)

ISLAND HOUR

Happiness in a glass

Join us for our twice-nightly Island Hour (aka HAPPY HOUR) 5 - 6pm & 8 - 9pm every night!

Island Hour Special Cocktail Selection $12 | 1L Beer Jugs $20 | Bubbles $10

Dietary Requirements

We cater to a range of dietary requirements.

Gluten Free (GF) | Nut Free (N) | Soy Free (S)
Lactose Free (L) | Egg Free (E) | Dairy Free (D)
Vegan (V)

Availability

As a small remote paradise, from time to time certain ingredients may be difficult to source, your waiter will advise if your choice is unavailable and potential substitutions.

BREAKFAST 7am - 10:30am

Kai tī pōpongi

Rarotonga - Full Cooked Breakfast * $39
Two eggs (any style), hash browns, bacon, sausage & baked beans, plus the Continental buffet selection and your choice of coffee or tea.

***Resort Guests add on Rarotonga - Full Cooked Breakfast** $19

Aitutaki - Continental Tropical Breakfast $36
Selection from our buffet, comprising of island fruits, cereals, muffins, juice and your choice of coffee or tea.

Atiu - Home Style $23
Two eggs (any style) served on Turkish bread with bacon.

Mangaia - Eggs Benedict $27
Poached eggs on an English muffin with garlic spinach, smoked salmon & hollandaise.

Mitiaro - Three-Egg Omelette $23
With your choice of fillings – ham, cheese, tomato, mushroom, onion & herbs.

Pukapuka - Steak & Eggs $27
Minute steak served on garlic crostini with two eggs (any style) & slow roasted tomato.

Manihiki - Pancakes $23
Your choice of plain, banana or berry, served with maple syrup & fresh cream.

DRINKS

Filter Coffee	$3
Cappuccino	$7
Latte	$7
Mochaccino	$7
Flat White	$7
Hot Chocolate	$7
Apple Juice	$4
Pineapple Juice	$4
Tropical Juice	$4
Orange Juice	$4
Tomato Juice	$4

SPECIALITY

Iced Frappé	$12
Iced Mocha Frappé	$12
Iced Coffee	$12
Tropical Smoothie	$10
Mixed Berry Smoothie	$10
Mango Smoothie	$10
Mimosa - Classic	$12
Mimosa - Guava	$12
Bloody Mary - Classic	$15

DINE ALL DAY 11:30am -9:30pm

Āu kai nō teia rā katoa

KATIKATI - SOMETHING LIGHT

Garlic Bread & Dips — $13
Fresh toasted garlic bread and dips.

Island Chips — $13
Local root vegetables, taro, kumara & maniota, deep fried & served with chutney & sour cream.

Potato Wedges — $11
Spicy wedges served with sour cream.

Ham & Cheese Toasted Sandwich — $17
On Turkish bread, toasted and served with fresh fruit.

Club Sandwich Toasted — $23
Triple layer classic, chicken, bacon, egg, lettuce & tomato, served with fries.

Fish or Chicken Taco — $35
Flour taco with local fish or chicken, hummus, guacamole, salsa & sour cream.

Chicken Quesadilla — $22
Curry-spiced chicken, local root vegetables, drizzled with sour cream.

Sushi/Sashimi & Ika Mata — $30
Try out our Chef's special raw fish platter.

Ika Mata — $32
A Cook Islands classic of fresh fish, marinated in lemon juice, local vegetables & herbs, finished with coconut cream. Served chilled.

SALADS - RAURAU NATURA

Mediterranean Salad — $24
Grilled chicken, tomato, olives, cucumber, red onion, avocado & lettuce, drizzled with lemon/olive/honey dressing

Thai Beef Salad — $24
Chilli-flavoured beef strips, tossed in garden greens & a mirin vinaigrette.

Caesar Salad — $22
Cos lettuce, croutons, anchovies, bacon, poached egg & Caesar dressing, served with garlic bread.

Add Chicken — +$6

BURGERS - NAVENAVE

Chargrilled Chicken — $25
Chargrilled prime chicken breast with lettuce, bacon & tomato salsa, on a toasted brioche bun, served with fries.

Game Fish — $29
Crumbed game fish, topped with lettuce, tomato & homemade tartare sauce, on a toasted brioche bun, served with fries.

The Edgewater King — $34
2 x chargrilled quarter pounder burger patties, with grilled onions, egg, lettuce, tomato, pickle, cheese & BBQ sauce, on a brioche bun, served with fries.

Flame-Grilled Chicken - GF — $22
Toasted wholemeal gluten-free seed bread, chicken breast, lettuce, tomato, served with mild guacamole and fries. GF, N, S

VEGETARIAN/VEGAN - KAI RAURAU

Vegetarian Curry — $21
Vegetables in island-spiced curry sauce, served with rice.

Vegetable Wrap — $16
Mixed lettuce, tomato, cucumber, avocado, onion, carrot, capsicum & hummus, served with island fries.

Vegan Fajitas GF, N, E, V, S — $16
Roasted assorted vegetables & mushrooms, flavoured with local chilli, served with fajita sheets & guacamole.

FROM THE GRILL - KAI TUNUPAKA

Rib-Eye Steak — $45
Prime beef cooked to your liking, served with mashed potato or fries, finished with pepper or mushroom sauce.

FROM THE OCEAN - KAI O TE MOANA

Calamari Rings — $22
Fried served in a basket of fries & dip.

Battered Fish GF, N, S — $35
Battered fish, corn patties, side salad & yogurt dressing.

Deep-Sea Fish Steak GF — $35
Chargrilled, served with feta, potato rosti, side salad & yogurt dressing.

Pan-Seared Salmon Fillet — $55
Seared, with roasted garlic herb potato, lemon butter and a touch of chimichurri.

Deep-Sea Fish — $38
Choose between Tuna, Marlin, Broadbill, Wahoo & Parrot Fish.
Served with either:

***Beer batter**, fries & tartare sauce.*
***Coconut cream** - simmered in coconut cream, spiced with chilli & island herbs, served with rukau & taro - a local speciality!*
***Lemon & lime** - served on local cabbage leaves, flavoured with lemon, lime & caper sauce, served with steamed rice.*

EVENING EXTRAS

Kaikai ā'iā'i

5pm - 9:30pm

ASIAN CORNER - TE AU KAI TINITO

Shanghai Fried Rice — $25
Fried rice with shrimp, carrots, green beans, spring onions & egg.

Thai Chicken Curry — $30
Chicken thigh pieces, cooked in a light curry & coconut cream sauce, served with rice & a poppadom.

Seafood & Fried Egg Noodles — $34
Tuna, shrimp & mussels, tossed with vegetables, finished with crispy noodles in asian sauce.

Combination Stir Fry — $31
Chicken, beef & shrimp, wok fried with local vegetables, finished with dark soy & steamed rice.

HEARTY FAVOURITES

Pork Ribs — $39
Coated in Jalapeno & pork rub, served with a side of coleslaw and garlic bread with BBQ & whiskey dipping sauce.

Braised Lamb Shank — $35
Simmered in a red wine jus, served with mashed potato & grilled tomato.

Chicken Wings — $32
Spicy crumbed wings, served with a variety of dipping sauces.
Choose mild, medium or hot.

French Rack of Lamb — $48
Roasted to perfection, coated in Dijon herb crust & served on peas and mint jus.

SIDE DISHES

Soup of the Day	$9.5
French Fries	$6.5
Garlic Bread	$6.5
Side Salad	$6.5
Side Vegetables	$6.5
Bread Roll (plain or poppy seed) GF, L, N, E, S	$5
Wholemeal Bread GF, L, N, E, S	$5
Corn Fritters GF, D, V	$6.5
Potato Rosti GF	$6.5
Mashed Potatoes GF, S	$6.5
Gravy GF	$5

DESSERT

11:30am - 9:30pm

Kai Venevene

Tropical Fruit Salad — *$10*
Fresh local fruits served in a brandy snap basket with vanilla ice-cream & fruit sauce.

Coconut Pie — *$13*
Baked with sweet pastry, filled with young fresh coconut cream, served with ice-cream.

Japanese Cheesecake — *$14*
Served with fresh cream & ice-cream.

Caramel Slice - GF — *$12*
Served with ice-cream.

Leche Flan — *$20*
Cream custard caramel cake, served with ice-cream.

Chocolate Brownie — *$10*
Served with ice-cream.

Passionfruit Pavlova — *$12*
Served with shaved chocolate sheets & fruit coulis.

Honey Pudding — *$10*
Honey cream, layered with biscuit crumb, served with ice-cream.

Gluten-Free Ice-Cream L, GF, N, E — *$8*
A choice of flavours, served in a bowl - please ask your attendant for flavour options.

Ice-Cream — *$6*
A choice of flavours, served in a bowl - please ask your attendant for flavour options.

Cheese Platter — *$28*
A selection of NZ Kapiti cheeses served with crackers.

CHILDREN'S all day

Kai nō te Tamariki

Heihei's Chicken Nuggets — $12
6 x nuggets served with fries and sauce.

Buzz's Beef Burger — $15
Beef patty with salad, tomato & BBQ sauce, served with fries.

Moana's Island Toastie — $12
Grilled toast, stuffed with ham & cheese, served with fresh fruit cuts.

Dory's Popcorn Chicken — $15
Chicken breast pieces in a popcorn crust, served with fries & cocktail sauce.

Simba's Jungle Salad — $15
Crunchy salad greens, tossed with grilled chicken pieces, served with garlic bread.

Shrek's Island Green Salad — $17
Tossed greens, tomato & cucumber topped with grilled lamb loin & feta cheese, served with garlic bread.

Maui's Spring Rolls & Samosas — $15
3 pieces each, with a side of salad & dipping sauce.

Nemo's Fish Fingers — $12
Crumbed fish sticks, served with fries & sauce.

Pumbaa's Mini Pizza — $12
Tasty pizza, topped with ham, pineapple & cheese.

DESSERTS

Olaf's Icecream Sundae — $7
Two scoops of vanilla ice-cream, topped with rich chocolate sauce.

Pua's Tropical Waffle — $8
Freshly baked waffle, coated with icing sugar, served with local fruits.

Mt Te Fiti Baked Alaska — $8
Baked ice-cream with meringue.

Woody's Fruity Platter — $8
Seasonal local fruits, sliced & peeled, served with ice-cream.

Coco's Chocolate Cake — $9
Warm chocolate cake, served with ice-cream & chocolate topping.

GO ALL IN
Drinks Specials

From island hour to drinks packages & buckets of icy brews - we've got just what you need!

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Happiness in a glass

Join us for our twice-nightly Island Hour (aka HAPPY HOUR) 5-6pm & 8-9pm every night!
Island Hour Special Cocktail Selection $12 | 1L Beer Jugs $20 | Bubbles $10

PINA COLADA ***WHITE SANGRIA*** ***FROZEN MARGARITA*** ***PALOMA***

SEASONAL FRUIT DAIQUIRI ***MOSCOW MULE*** ***DARK & STORMY***

DRINKS CARD
Your stay, your way

We have created a drinks special to suit all tastes - there's nothing better than setting yourself up so that every time you need a refreshing drink or a tipple, you can whip out your pre-purchased drinks card & imbibe till your heart's content throughout your stay!
Purchase at **Mal's Bar.**

COCKTAILS ***$100***

8 x beverages | all cocktails (exc sharing/jugs) - includes 2 FREE

BEERS & BUBBLES ***$110***

12 x beverages | bottled/draught beer or house bubbles - includes 2 FREE

COFFEE & TEA ***$65***

12 x beverages | espresso coffee or tea - includes 2 FREE*

KIDS COOL OFF ***$65***

12 x beverages or iceblocks | water soft drinks* or juice - includes 2 FREE*

**Coffee & Tea - Excludes Iced Coffees*

**Kids Cool Off - Excludes 1.5L & sparkling water, 600ml soft drinks and energy drinks*

REFRESH
Non-Alcoholic

WATER

Whole Fresh Coconut (Nu)	$10
Vaima Still 600ml	$5
Vaima Still 1.5L	$8
Sparkling 750ml	$9.5

SMOOTHIES

Tropical, Mixed Berry, Mango	$10

MILKSHAKES

Milkshake	$10
Thickshake	$14
Ask your waiter for flavour options	

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Tonic, L&P, Fanta, Sprite, Soda, Ginger Ale, Ginger Beer

Can 330ml	$7
Bottle 600ml	$9

ENERGY DRINKS

Red Bull	$12
Mother	$12

FRESH PRESSED GINGER BEER

Made in-house with local ginger, lemon & soda	$8

SLUSH PUPPIE

Flavours - Grape, Cola, Raspberry, Lime

Small	$7
Medium	$8.5
Large	$11

JUICES

Orange, Pineapple, Tomato, Apple, Tropical, Cranberry	$5

CHILLED COFFEE

Iced Frappé, Iced Mocha Frappé, Iced Coffee	$12
Add Dark Rum, Brandy or Vodka	$20

HOT COFFEE

Espresso, Short Black, Long Black, Americano, Cappuccino, Latte, Flat White, Mocha, Hot Chocolate	$7
Add Caramel, Hazelnut, Chai	$6

TEA

English Breakfast, Earl Grey, Green, Peppermint	$6

COCKTAILS
Quench your thirst

SIGNATURE - ALL $21

Wigmore's Wonder
Gin, cucumber, mint, lime & soda

Bikini Martini
Coconut rum, vodka, mango juice, grenadine

Red Snapper
Vodka, strawberry liqueur, cointreau, orange juice, pineapple

Dolphin Banana Party
Bourbon, blue crème de banane, coconut cream, strawberry, lime

Meitaki Mai Tai
White rum, Jamaican rum, guava, orange curaçao, orgeat syrup, fresh lime

TO SHARE

White Sangria
Gin, elderflower liqueur, prosecco, citrus, seasonal fruit. Serves 1-4
gls $15
jug $46

Zombie $38
Over-proof rum blend, pineapple, passionfruit, fresh lime. Serves 1-2 (maximum 2 per night per guest)

Blue Barracuda $48
Vodka, peach, blue curaçao, lemon squash, blueberry cruiser. Serves 4-6

Scorpion Bowl $52
Light rum, Jamaican rum, cognac, lemon orange, orgeat syrup. Serves 4-6

MOCKTAILS

Arorangi Welcome $16
Coconut water, cucumber, mango nectar, served in a fresh coconut

Te Manga Cooler $15
Guava, mango, passionfruit, lime

Virgin Colada $15
Pineapple, cream of coconut, lime

Shirley Temple $12
Ginger ale, grenadine, cucumber, lime

CLASSIC - ALL $21

Pina Colada
White rum, pineapple, cream of coconut, lime

Seasonal Fruit Daiquiri
White rum, fresh lime, fresh seasonal fruit - ask your waiter which fruits have been selected

Frozen Margarita
Tequila, triple sec, fresh lime, salt

Aperol Spritz
Aperol, prosecco, soda - ask your waiter to add mango or guava

Paloma
Tequila, aperol, fresh lime, grapefruit, soda, salt

Mojito
White rum, fresh lime, mint, sugar, soda

Dark & Stormy
Dark rum, fresh lime, ginger beer

Whisky Smash
Canadian club, lemon, mint, sugar

Singapore Sling
London dry gin, cointreau, cherry liqueur, benedictine, grenadine, fresh lime, pineapple, soda

Moscow Mule
Vodka, fresh lime, ginger beer, cucumber

Midori Splice
Midori, coconut rum, pineapple juice, cream float

Grasshopper
Crème de menthe, white crème de cacao, fresh cream, vanilla

Espresso Martini
Vodka, coffee liqueur, espresso

SIP & SAVOUR

Familiar & always cold

DRAUGHT BEER	500ml	1.5L Jug	3.5L Tower
Steinlager (NZ)	$11	$30	$65
Speight's Gold (NZ)	$11	$30	$65
Cooks Lager (CI)	$12	$35	$75

STANDARD BEERS - ALL $10

Steinlager (NZ)
Heineken (NZ)
Victoria Bitter (Aus)
Speight's Gold (NZ)
Export Gold (NZ)
Speight's Old Dark (NZ)
Lion Red (NZ)

LIGHT BEERS - ALL $9

Export Citrus (NZ)
Heineken Zero (NZ)
Speight's Gold Ultra (NZ)
Tiger Ultra (NZ)

RTDs - ALL $12

Vodka Cruiser - Raspberry, Lime, Blueberry
Pals - Assorted Flavours

PREMIUM BEERS - ALL $11

Corona (Mex)
Pure Blonde (Aus)
Asahi (Jap)
Kirin (Jap)
Peroni (Ita)
Stella Artois (Bel)
Steinlager Pure (NZ)
James Squire Pale Ale (Aus)

BUCKET DEALS

5 bottles of the same in a bucket of ice

Light Bucket	$37
Standard Bucket	$40
Premium/Cider Bucket	$47
RTD Bucket	$55

CIDER - $11

Monteith's Apple (NZ)

All Spirits - 30ml

VODKA

Absolut	$9.5
Tavake Cook Islands	$11.5
Grey Goose	$17

GIN

Beefeater	$9.5
Bombay Sapphire	$9.5
Tavake Cook Islands	$11.5
Hendrick's	$14.5
Malfy Con Limone	$13.5

WHITE RUM

Bacardi	$9.0
Havana Club 3yr	$9.5
Tavake White	$11.5

HOUSE SPIRITS $9.0

TEQUILA

Patrón Añejo	$16.0
El Jimador Silver	$9.0

SPICED/DARK RUM

Sailor Jerry	$9.5
Kraken Spiced	$10.5
Myers Dark	$11.0
Ron Zacapa 23	$19.5
Tavake Gold	$11.5
Coruba	$9.0
Appleton Est Signature	$10.0
Bundaberg UP	$10.5

BRANDY & COGNAC

Napoléon Marquise	$9.5
Rémy Martin VSOP	$16.5
Hennessy VSOP	$17.5

WHISKEY

Jameson	$9.5
Canadian Club	$9.5
Jim Beam	$9.0
Jack Daniels	$9.5
Suntory Toki	$10.5
Johnnie Walker Gold	$14.5
Glenlivet Reserve	$16.5
Macallan 12yr	$21.0
Balvenie Double 12yr	$18.5
Laphroaig 10yr	$15.5

LIQUEUR

Frangelico	$9.0
Southern Comfort	$9.5
Malibu	$9.0
Baileys	$9.0
Tia Maria	$9.0
Cointreau	$10
Midori	$9.5

POUR Something Good

Wine List

	gls	bottle
CHAMPAGNE & SPARKLING		
Jean Pierre Brut, NSW, Australia	$12	$46
Dissegna Prosecco Doc Brut, Veneto, Italy	$15	$68
Lindauer Special Reserve, Marlborough, NZ		$61
Amisfield Brut Méthode Traditionnelle, Central Otago, NZ		$123
G.H. Mumm Cordon Rouge Brut Champagne, France		$155
SAUVIGNON BLANC		
Rapaura Springs Sauvignon Blanc, Marlborough, NZ	$13	$54
Catalina Sounds Sauvignon Blanc, Marlborough, NZ	$15	$60
Main Divide Sauvignon Blanc, North Canterbury, NZ		$74
PINOT GRIS		
Petal & Stem Pinot Gris, Marlborough NZ	$12	$48
Jules Taylor Pinot Gris, Marlborough, NZ	$14	$55
CHARDONNAY		
Matawhero Chardonnay, Gisborne, NZ	$14	$58
Clearview Coastal Chardonnay, Hawkes Bay, NZ	$16	$64
RIESLING & AROMATIC		
Clearview Coast Riesling, Hawkes Bay, NZ	$14	$56
ROSÉ		
River Terrace Sauvignon Blanc Blush, Marlborough, NZ	$11	$44
Matawhero Pinot Rosé, Gisborne, NZ	$14	$58
Fantini Calalenta Merlot Rosé IGP, Abruzzo, Italy		$88
PINOT NOIR		
Russian Jack Pinot Noir, Martinborough, NZ	$15	$60
Mount Difficulty Templars Hill Pinot Noir, Central Otago, NZ	$18	$77
SHIRAZ & SYRAH		
A Grower's Touch Shiraz, Riverina, Australia	$14	$58
Trinity Hill Syrah, Hawke's Bay, NZ	$15	$64
Wirra Wirra Catapult Shiraz, McLaren Vale, Australia		$75
MERLOT & CABERNET BLENDS		
Petal & Stem Merlot, Hawkes Bay, NZ	$12	$48
A Grower's Touch Cabernet Sauvignon, Riverina, Australia	$13	$52
Chakana Atorrante Malbec, Mendoza, Argentina		$66