

breakfast

your choice of tea, coffee or fruit juice.

smoothies, fruit punch and milkshakes are available at listed prices.

muffins, gluten free muffins & cereals from the buffet.

a variety of cereals and "muffins of the day" are available at the buffet table

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toast & jam

homemade brioche bread or sour dough toast, butter, ester's local fruit jam. gfa.

eratap breakfast bowl

organic red rice in coconut milk, sesame, pawpaw, cashews, walnuts, plantain banana, navara coconut, lime, chia seed jam. vg. gf. df.

rolled oat porridge

rolled oats in coconut milk, poached kumala, banana, toasted coconut, brown sugar. vg. df. gf

tropical honey toasted muesli

local banana & yoghurt, our special blend of rolled oats, walnuts, pumpkin seeds, sunflower seeds, linseed, cashews, coconut, sesame. v. gfa.

homemade pancakes

whipped cream, tropical fruit, coconut, chia jam. v. gf.

fruit platter

tropical & imported fruits, navara coconut, natural local yogurt. v. df. gf



E R A T A P
b e a c h · r e s o r t
e f a t e i s l a n d · v a n u a t u

cooked selections

limit one per person

cinnamon brioche

caramelised cinnamon brioche, whipped cream, local banana, navara coconut, chia seed jam. v. gfa.

kumara hash browns

poached eggs, creamed corn & coconut, kumara hash, salsa. v. gf. df.

thai omelette

thai fried omelette, sautéed local greens in oyster sauce, spring onions, organic brown rice. v. gfa.

spiced butter beans

poached eggs, sour dough toast, spicy butter beans, tomato & cumin. vg. gfa.

bacon & eggs

eggs just the way you like, streaky bacon, brioche or sour dough toast. gfa

classic eratap brekkie

bacon, sausage, grilled tomato, kumara hash brown, eggs the way you like, sour dough toast. gfa. df.

eggs benedict

poached eggs, smoked ham, brioche toast, hollandaise sauce. gfa.

v - vegetarian. vg - vegan. df - dairy free. gf - gluten free. gfa - gluten free option available

Lunch

(available from 11.00am to 5.00pm)

small bites

smoked ham & cheese sandwich	950vt
toasted brioche, smoked ham, swiss cheese, tomato, cracked pepper	
crostini	1,400vt
sundried tomato pesto, baba ghanoush, hummus, beetroot relish. vg.	
vegan spring roll	1,500vt
crispy fried tofu, wrapped in rice paper & nori seaweed, spring onions, carrot, cucumber, sweet soy-ginger dip vg. gf.	
yellowfin tuna spring roll	1,600vt
seared tuna fillet wrapped in rice paper & nori seaweed, spring onions, carrot, cucumber, pink ginger, lime, wasabi mayo. gf. df	

quesadillas | wraps | baguettes

chicken quesadilla	2,100vt
grilled chicken, tomato salsa, beetroot relish, watercress, sour cream.	
grilled fish wrap	2,300vt
grilled fish of the day, tomato, butter lettuce, cucumber julienne, tartar sauce.	
vegan wrap	1,700vt
grilled eggplant, hummus, spiced butter beans, lettuce, tomato, aioli. vg	

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BLT baguette .2,300vt

bacon, lettuce, tomato baguette with grilled cheese, aioli

TLT baguette 1,800vt

tofu, lettuce, tomato, mint, cucumber pickles, sesame, watercress, aioli. vg.

bistro

vegan buddha bowl 3,000vt

plantain banana, fried tofu, brown rice trio in coconut milk, navara coconut, cucumber, beetroot relish, cress, pumpkin & sunflower seeds, cashews, butter lettuce. vg. gf. df.

sautéed chicken curry 3,100vt

chicken breast sautéed in coconut, red curry, grilled eggplant, snake beans, cashews jasmine rice. gf.

fish & chips . 3,200vt

beer battered fish, chunky chips, local salads, homemade tartar sauce, lemon wedge.

penne pasta & pesto . 2,600vt

parmesan, basil pesto, tomatoes, feta, capers, watercress, pumpkin seeds. vg.

fettuccini carbonara 2,800vt

authentic carbonara, bacon, parmesan, garlic, egg, olive oil.



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organic scotch fillet 3,800vt
chargrilled to your liking, creamy pepper sauce, chips, salad.

eratap burger 3,100vt
homemade organic beef patty, streaky bacon, swiss cheese, beetroot relish, lettuce, tomato.

fish of the day 3,500vt
line caught fish, apple & mint salad, grilled plantain banana, pumpkin seeds, honey-dressing

pizzas

chicken & pesto 2,300vt
chicken breast, cherry tomato, cashews, mozzarella

prawns & chilli 2,300vt
prawns, garlic, tomato, rosemary, mozzarella

ham & pineapple 2,100vt
smoked ham, pineapple, mozzarella

spiced aubergine 2,000vt
grilled eggplant, sumac spice, tomato, herbs, mozzarella. vg.

margarita 2,000vt
sweet basil, tomato, mozzarella vg.

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salads

caesar salad 2,400vt

butter lettuce, bacon, anchovies, parmesan, poached egg, croutons, caesar dressing.

island salad 1,600vt

local plantain banana, navara coconut, butter lettuce, cress, cucumber, carrot, jungle honey dressing. vg.

salad of the day

see chalk board for details

sides

french fries 550vt

tomato sauce

grilled garlic bread 650vt

local market salad 650vt

balsamic dressing

seasonal vegetables 750vt

butter, cracked pepper.



entrées

salad of the day

see chalk board for details

crostini

babaganoush, tomato salsa, hummus, beetroot relish. vg. gfa. df.

1,500vt

vegan spring roll

crispy fried tofu, wrapped in rice paper & nori seaweed, spring onions, carrot, cucumber, sweet soy-ginger dip. vg. gf. df

1,500vt

fried prawn wontons

fried prawn & ginger wontons, sweet soy relish, butter lettuce.

2,100vt

satay chicken

breast fillet in garlic, turmeric, peanut sauce with lime, cucumber-mint relish

2,200vt

smoked salmon

atlantic cold smoked salmon, crème fraiche, sour dough, capers, dill. gfa.

2,200vt

salt & pepper squid

fried salt & pepper squid, aioli, lime, sesame

2,100vt

grilled prawns

seared prawns, grilled local plantain banana, tropical fruit salsa, mint, navara coconut. gf. df.

2,100vt

line caught yellowfin

seared tuna fillet, pearl couscous, chilled gazpacho, herbs

2,200vt



mains

vegan buddha bowl	3,000vt
plantain banana, fried tofu, brown rice trio in coconut milk, navara coconut, cucumber, beetroot relish, cress, pumpkin & sunflower seeds, cashews, butter lettuce. g. gf. df.	
fish of the day	3,850vt
fresh fish of the day. ask your waiter for the details.	
eratap fish & chips	3,200vt
crispy beer battered fish, chunky chips, local salads, homemade tartar sauce, lemon wedge. gfa.	
tropical deep water red snapper (poulet fish)	3,900vt
seared poulet fillet, seared scallops, kumala gnocchi, shellfish-coconut bisque. gf.	
tuna spaghetti puttanesca	3,500vt
seared yellowfin tuna on spaghetti puttanesca, capers, cherry tomato, chilli, garlic, anchovies, kalamata olives, aioli. gfa.	
malaysian fish or vegie curry	3,500vt
malaysian turmeric & coconut curry, loads of fish or vegies, ginger, plantain banana spring onions, steamed rice. v. gf	
piri piri chicken fillets	3,100vt
cheese quesadilla, chicken breast fillets grilled in piri piri spice, tomato salsa, cress, sour cream.	



pork belly	3,500vt
roast pork belly, grilled aubergine, sweet soy relish, green papaya, mint, cucumber salad, pomegranate dressing.	
veal parmigiana	3,300vt
organic vanuatu veal parmigiana, local salads, balsamic dressing, chips, aioli	
roast lamb	3,500vt
roast lamb, pearl couscous, sumac, mediterranean vegetables, rosemary, red wine sauce.	
organic scotch fillet	3,850vt
vanuatu scotch fillet, kumara mash, local greens in garlic butter, red wine jus.	
eratap burger	3,200vt
homemade organic beef patty, streaky bacon, swiss cheese, beetroot relish, butter lettuce, tomato, chips, aioli.	

eratap seafood platter for two

the ultimate hot and cold seafood delight

please order before 2pm

14,000vt

hot - grilled lobster in garlic butter, beer battered poulet local fish with tartare sauce, grilled game fish, tomato salsa, salt & pepper squid, aioli.

cold - natural oysters, local lime, prawns, tuna sashimi, lite soy, wasabi, smoked salmon, capers & herbs.

sides

kumala puree. local sweet potato. gf.	650vt
french fries tomato sauce. gfa.	550vt
grilled garlic bread. gfa.	650vt
local market salad balsamic dressing. gf.	650vt
seasonal vegetables butter, cracked pepper. gf.	750vt

desserts

chocolate truffle cake

chocolate mousse, chocolate sponge, vanilla ice cream, raspberry sauce

1,850vt

white chocolate tiramisu

vanilla sponge, tanna rum, tanna espresso, mascarpone, white chocolate, chocolate ice cream

1,850vt

tropical fruit tart

crisp almond pastry, mascarpone, tropical fruits, mango sorbet, raspberry sauce

1,750vt

mango and coconut cheesecake

layers of coconut sponge, mango cream cheese, navara coconut, coconut ice cream

1,850vt

coconut crème brûlée

coconut custard, burnt caramel, bananas in coconut milk

1,850vt

navara sundae

navara coconut, raspberry, whipped cream, nuts, banana, coconut ice cream. *gf.*

1,650vt

imported french and australian cheeses

a selection of three styles of imported cheese; blue, semi soft, hard cheese, apple, dates, nuts, water crackers. *gfa*

2,300vt

ice cream & sorbet plate

chocolate, vanilla & coconut ice cream, mango sorbet, raspberry sauce. *gf*

1,350vt



beverage list

tanna coffee

short black, long black, cappuccino, latte, macchiato 340 vt

mocha 370 vt

hot chocolate 370 vt

tea 320 vt

english breakfast, earl grey, peppermint, chamomile, lemon.

water

vanuatu water (600ml) 220 vt

cascade mineral water 320 vt

fruit juices

pineapple, apple, orange, tomato 370 vt

fresh lime juice 420 vt

fresh fruit cocktail 470 vt

soft drinks

coke, coke no sugar, fanta, sprite 320 vt

milk shakes

chocolate, strawberry, caramel, banana 470 vt

mixers

soda water, tonic water (both 330ml) 420 vt



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alcoholic beverages

local beers

580 vt

tusker, tusker op, tusker lemon, tusker bitter

imported beers

600 vt

corona, heineken, pure blonde,
asahi

850 vt

regular spirits (including mix)

700 vt

vodka, bacardi, gin, bunderburg rum, jack
daniels whiskey, jim beam, johnny walker
red whisky, malibu, tequilla

premium spirits & liquers (including mix)

800 vt

cointreau, baileys, brandy, kahlua, grand marnier,
frangelico, glenfiddich 12yo whisky, cognac,
jamesons irish whisky, midori, port, tia maria

cocktails

expresso martini expresso coffee, coffee liqueur, vodka, sugar syrup	I,400 vt
e tuff tumas kahlua, banana liquor, fresh banana, cream	I,400 vt
mango and coconut daiquiri malibu, mango, coconut cream, sugar syrup, lemon juice	I,400 vt
planters punch white rum, malibu, fresh fruit, fruit juice, ice	I,400 vt
paradise negroni gin, campari, sweet vermouth	I,400 vt
bloody mary vodka, tomato juice, worcestershire sauce, tabasco, pepper	I,400 vt
mojito (original) white rum, sugar, soda water, lime juice, lots of mint	I,400 vt
caprioska vodka, fresh lime, sugar, lime wedges	I,400 vt
nara saed gin, fresh lime juice, sugar syrup, cucumber slices and mint	I,400 vt
pinacolada bacardi, malibu, pineapple juice & coconut cream	I,400 vt
the paloma tequila, grapefruit juice, sugar syrup, lime juice, soda	I,400 vt
eratap frozen coconut margarita served in a coconut	I,500 vt



Wine list

Champagne/Sparkling Wine

Veuve Clicquot yellow label brut	Reims, France		13,500
Moet & Chandon imperial	Epernay, France		11,900
Chandon nv	Yarra Valley, Australia		6,600
Francois Montand brut	Jura, France		3,400

white wine

Sancerre les Montachins gitton blanc	Sancerre, France		5,800
Houghton, chardonnay	Western Australia	900 glass	3,800
Villa Maria, sauvignon blanc	East Coast, NZ	900 glass	3,800
Ta-ku, pinot gris	Marlborough, NZ	900 glass	3,800
Arthur Metz, riesling	D'alsace, France	875 glass	3,600
Lake Chalice, pinot gris	Marlborough, NZ	875 glass	3,600

red wine

Tintara, shiraz	Mclaren Vale, SA		5,700
Chateau Castera cru bourgeois 2012	Bordeaux, France		4,500
Peter Lehmann true legend, cab sauv	South Australia	900 glass	3,800
Pertaringa "stage left", merlot	Mclaren Vale, SA	900 glass	3,800
Fire road, pinot noir	Marlborough, NZ	900 glass	3,800
Enchanted tree, shiraz	South Australia	875 glass	3,600
Mcguigan's black label, cab merlot	South east Australia	750 glass	3,000

rose

Chateau minuty rose	Provence, France		5,800
Marlborough sun, rose	Marlborough, NZ	875 glass	3,600
Domaine tariquet, rose	Cotes de Gascogne, France	875 glass	3,600