



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

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

.....

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.



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

lunch menu

(Available from 11.00am to 5.00pm)

small bites

ham & cheese toasty

950 vt

toasted brioche, leg ham, Swiss cheese & tomato

vegetarian crostini

1,400 vt

garlic toast, hummus, fried snake beans, salsa verde vg. gfa.

vegan spring rolls

1,500 vt

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

tuna taki taki

2,200 vt

yellowfin tuna, nori, soy dressing, organic salads, pink ginger

salt & pepper squid

2,100 vt

fried salt & pepper squid, aioli, lime, sesame



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

salads

salad of the day

see chalk board for details

vegan salad bowl

1,700 vt

local salads, nuts, grains, seeds, fruits, pomegranate dressing gf. df. v

greek salad

1,800 vt

butter lettuce, tomato, capsicum, kalamata olives, capers, mint, dill,
feta, balsamic dressing

quesadilla | wraps | baguette

blt baguette

2,300 vt

smokey bacon, swiss cheese, lettuce, tomato

chicken wrap

2,500 vt

chicken, bacon, parmesan, lettuce & tomato vg.

vegan wrap

1,700 vt

grilled eggplant, hummus, spiced butter beans, lettuce,
tomato, aioli. vg.

piri piri chicken quesadilla

3,100 vt

portuguese spiced chicken breast, grilled cheese quesadilla,
tomato salsa, salad, sour cream



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

pasta's

prawn spaghetti puttanesca

3,400 vt

grilled prawns, spaghetti puttanesca, capers, cherry tomatoes,
chilli, garlic, anchovies, kalamata olives, aioli df.gfa.

tomato & eggplant pasta

2,900 vt

braised eggplant, homemade roasted tomato and veggie sauce,
Italian parsley vg.df.gfa.

spaghetti bolognese

2,900 vt

classic bolognese sauce, spaghetti, parmesan, garlic toast gfa.

pizzas

tomato & parmesan

2,000 vt

sweet basil, tomato, mozzarella v.

prawns & chilli

2,500 vt

prawns, garlic, tomato, rosemary, mozzarella

ham & pineapple

2,100 vt

smoked ham, pineapple, mozzarella

spiced aubergine

2,000 vt

grilled eggplant, sumac spice, tomato, herbs, mozzarella v.



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

the rest!

chicken or vegie curry

3,200 vt

coconut & ginger curry, organic vegetables, navara coconut,
eggplant, jasmine rice. gf.

fish & chips

3,200 vt

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

organic scotch fillet

3,800 vt

chargrilled to your liking, creamy pepper sauce, chips, salad.

eratap burger

3,200 vt

homemade organic beef patty, streaky bacon, swiss cheese,
beetroot relish, lettuce, tomato.

vanuatu poulet fish

3,600 vt

pan fried deep water red snapper fillet, skinny kumala chips,
teouma Valley salads, lime, aioli gf.df

sides

french fries tomato sauce

550 vt

grilled garlic bread

650 vt

local organic salad balsamic dressing

650 vt

seasonal vegetables butter, cracked pepper

750 vt



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

entrées

salad of the day

see chalk board for details

vegetarian crostini

1,500 vt

garlic toast, hummus, fried snake beans, salsa Verde vg. gfa.

vegan spring rolls

1,500 vt

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

fried prawn wontons

2,100 vt

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

chicken satay skewers

2,200 vt

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

smoked salmon salad

2,200 vt

sour dough croutons, butter lettuce, dill, capers, sour cream & smoked salmon gfa.

salt & pepper squid

2,100 vt

fried salt & pepper squid, aioli, lime, sesame

garlic prawns

2,100 vt

grilled prawns in garlic shellfish sauce, parmesan toast gf. df.

tuna taki taki

2,200 vt

yellowfin tuna, nori, soy dressing, organic salads, pink ginger gf.

V vegetarian. VG vegan. DF dairy free. GF gluten free. GFA gluten free option available

(all prices include 15% VAT)



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

mains

chef's daily special

check with the wait staff for details.

asian vegetables & tofu

2,900 vt

fried snake beans, tofu, organic greens, braised eggplant,
kumala crisps, jasmine rice vg. gf. df.

organic vegan bowl

2,900 vt

organic salads, nuts, grains, seeds, fruits, pomegranate dressing vg. gf. df

tomato & eggplant pasta

2,900 vt

spaghetti, braised eggplant, homemade roast tomato sauce, italian parsley,
parmesan vg. df. gfa.

spaghetti bolognese

2,900 vt

classic bolognese sauce, spaghetti, parmesan, garlic toast. 2,900vt GFA

prawn spaghetti puttanesca

3,400 vt

grilled prawns, spaghetti puttanesca; capers, tomato, chilli, garlic,
anchovies, kalamata olives, aioli df. gfa

seafood curry

3,800 vt

light red curry, poulet snapper, prawns & scallops, jasmine rice gf. df



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

veggie or chicken curry

3,200 vt

coconut & ginger curry, organic vegetables, cashew nuts navara coconut,
eggplant, jasmine rice vg. gf. df

piri piri chicken breast

3,100 vt

portuguese spiced chicken breast, grilled cheese quesadilla,
tomato salsa, salad, sour cream

veal parmigiana

3,300 vt

organic vanuatu veal parmigiana, local salads, balsamic dressing, chips, aioli

eratap burger

3,200 vt

homemade organic beef patty, streaky bacon, Swiss cheese,
beetroot relish, butter lettuce, tomato, chips, aioli

eratap fish & chips

3,200 vt

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

seafood risotto

3,800 vt

local fish fillet, prawns, scallops, shellfish sauce, organic greens gf. df

vanuatu poulet fish (deepwater snapper)

3,800 vt

pan fried deep water red snapper fillet, skinny kumala chips,
teouma valley salads, lime, aioli gf.df

grilled pork belly

3,500 vt

braised eggplant, Thai Somtum salad; green papaya, chilli,
lime, herbs, peanuts, prawn crackers



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

roast lamb

3,500 vt

imported lamb rump, kumala mash, salsa verde,
buttered choko tips, red wine jus

organic scotch fillet

3,800 vt

vanuatu beef, manioc potato gratin, roast garlic, snake beans, red wine jus

eratap seafood platter (please order before 2pm)

11,000 vt

beer battered poulet fish, grilled game fish, salt & pepper squid,
natural oysters, prawns, tuna sashimi, smoked salmon,
with aioli, tomato salsa, local lime, lite soy, wasabi, capers & herbs

sides

kumula puree – local sweet potato gf.

650 vt

french fries – tomato sauce gfa.

550 vt

grilled garlic bread gfa.

650 vt

local market salad – balsamic dressing gf.

650 vt

seasonal vegetables – butter, cracked pepper gf.

750 vt

V vegetarian. VG vegan. DF dairy free. GF gluten free. GFA gluten free option available.

(all prices include 15% VAT)



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

children's menu

(available during school holidays only)

spaghetti bolognese 1,850 vt

traditional Bolognese sauce, parmesan cheese gfa

cheese burger & fries 1,850 vt

homemade beef patty, cheese, lettuce, tomato, fries gfa

kids fish & chips 1,850 vt

battered fish fillets, tartar sauce, salad, fries gfa

chicken & chips 1,850 vt

fried chicken breast, salad, fries, tomato sauce

toasted ham & cheese sandwich 1,850 vt

smoked ham, Swiss cheese, buttery toasted brioche, salad

Pizzas 1,700 vt

Ham & pineapple pizza or
Margarita pizza or
Salami pizza

V vegetarian. VG vegan. DF dairy free. GF gluten free. GFA gluten free option available.

(all prices include 15% VAT)



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

desserts

island fruits 1,650 vt

seasonal local fruits, coconut ice cream, natural yoghurt, toasted cashews gf

chocolate truffle cake 1,850 vt

truffle cake, mascarpone cream, raspberry, vanilla ice cream

white chocolate tiramisu 1,850 vt

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

tropical cheesecake 1,850 vt

baked cashew crusted cheesecake, fruits of the season gf

coconut crème brulee 1,850 vt

coconut custard, burnt caramel, bananas in coconut milk

banana tart 1,750 vt

almond pastry, coconut curd, banana, roast cashews, coconut ice cream

imported french & australian cheeses 2,300 vt

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

ice cream & wafers 1,350 vt

chocolate, vanilla, coconut, strawberry ice cream's, wafers gfa

(all prices include 15% VAT)



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

beverage list

tanna coffee

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

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 320 vt

coke, diet coke, coke no sugar, fanta, sprite

milk shakes 470 vt

chocolate, strawberry, caramel, banana

mixers

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



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

beers

650 vt

tusker, tusker op, tusker lemon, tusker bitter,
corona, heineken, pure blonde, asahi

spirits (including mix)

900 vt

vodka, bacardi, gin, bunderburg rum, jackdaniels whiskey,
jim beam, johnny walker, red whisky, malibu, tequilla , cointreau,
baileys, brandy, kahlua, grand marnier, frangelico,
glenfiddich 12yo whisky, cognac, midori, port, tia maria

(all prices include 15% VAT)



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

cocktails

expresso martini expresso coffee, coffee liqueur, vodka, sugar syrup	1,400 vt
e tuff tumas kahlua, banana liquor, fresh banana, cream	1,400 vt
mango and coconut daiquiri malibu, mango, coconut cream, sugar syrup, lemon juice	1,400 vt
planters punch white rum, malibu, fresh fruit, fruit juice, ice	1,400 vt
paradise negroni gin, campari, sweet vermouth	1,400 vt
bloody mary vodka, tomato juice, worcestershire sauce, tabasco, pepper	1,400 vt
mojito (original) white rum, sugar, soda water, lime juice, lots of mint	1,400 vt
caprioska vodka, fresh lime, sugar, lime wedges	1,400 vt
nara saed gin, fresh lime juice, sugar syrup, cucumber slices and mint	1,400 vt
pinacolada bacardi, malibu, pineapple juice & coconut cream	1,400 vt
the paloma tequila, grapefruit juice, sugar syrup, lime juice, soda	1,400 vt
eratap frozen coconut margarita served in a coconut	1,500 vt

(all prices include 15% VAT)



ERAP
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

wine list

champagne/sparkling wine

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

white wine

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

red wine

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

rose

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

(all prices include 15% VAT)