



**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 & 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.

### **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. gfa

### **fruit platter**

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



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## 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.



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## lunch menu

(Available from 11.00am to 5.00pm)

### small bites

<b>ham &amp; cheese toasty</b>	<b>950 vt</b>
toasted brioche, leg ham, Swiss cheese & tomato	
<b>vegetarian crostini</b>	<b>1,400 vt</b>
garlic toast, hummus, fried snake beans, salsa verde vg. gfa.	
<b>vegan spring rolls</b>	<b>1,500 vt</b>
crispy fried tofu, wrapped in rice paper & nori seaweed, carrot, cucumber, ginger-soy dip v. vg. gf	
<b>tuna taki taki</b>	<b>2,200 vt</b>
yellowfin tuna, nori, soy dressing, organic salads, pink ginger	
<b>salt &amp; pepper squid</b>	<b>2,100 vt</b>
fried salt & pepper squid, aioli, lime, sesame	



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## 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



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## 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 vegie 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.



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## 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



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## 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*

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## 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



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**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



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<b>roast lamb</b>	<b>3,500 vt</b>
imported lamb rump, kumala mash, salsa verde, buttered choko tips, red wine jus	
<b>organic scotch fillet</b>	<b>3,800 vt</b>
vanuatu beef, manioc potato gratin, roast garlic, snake beans, red wine jus	
<b>eratap seafood platter (please order before 2pm)</b>	<b>11,000 vt</b>
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

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

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## desserts

<b>island fruits</b>	<b>1,650 vt</b>
seasonal local fruits, coconut ice cream, natural yoghurt, toasted cashews gf	
<b>chocolate truffle cake</b>	<b>1,850 vt</b>
truffle cake, mascarpone cream, raspberry, vanilla ice cream	
<b>white chocolate tiramisu</b>	<b>1,850 vt</b>
vanilla sponge, Tanna rum, Tanna espresso, mascarpone, white chocolate, chocolate ice cream	
<b>tropical cheesecake</b>	<b>1,850 vt</b>
baked cashew crusted cheesecake, fruits of the season gf	
<b>coconut crème brulee</b>	<b>1,850 vt</b>
coconut custard, burnt caramel, bananas in coconut milk	
<b>banana tart</b>	<b>1,750 vt</b>
almond pastry, coconut curd, banana, roast cashews, coconut ice cream	
<b>imported french &amp; australian cheeses</b>	<b>2,300 vt</b>
a selection of three styles of imported cheese; blue, semi soft, hard cheese, apple, dates, nuts, water crackers	
<b>ice cream &amp; wafers</b>	<b>1,350 vt</b>
chocolate, vanilla, coconut, strawberry ice cream's, wafers gfa	

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## 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*

**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**



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***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

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## cocktails

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

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## 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
Lake Chalice (the falcon), riesling	Marlborough, NZ	900 vt glass	3,800 vt
Marlborough Sun, pinot gris	Marlborough, NZ	875 vt glass	3,600 vt

### *red wine*

Little Giant, shiraz	Barossa Valley, SA		4,900 vt
Chateau Castera cru bourgeois 2012	Bordeaux, France		4,500 vt
Mrs Q, cabernet sauvignon	Coonawarra, SA	900 vt glass	3,800 vt
Treasures Coonawarra, merlot	Coonawarra, SA	900 vt glass	3,800 vt
Wishbone, 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
Boatshed bay, rose	Marlborough, NZ	900 vt glass	3,800 vt
Domaine tariquet, rose	Cotes de Gascogne, France	875 vt glass	3,600 vt

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