

ALL DAY MENU


TANO
RAKIRAKI
RAKIRAKI, FIJI

BREAKFAST


Eggs on toast	\$10
2 eggs, either poached, fried or scrambled.	
Curry & Roti	\$15
Vegetarian curry, roti & a fried egg.	
Omelette	\$15
Your choice of fillings with toast.	
Full Breakfast	\$25
Toast, cereal, assorted preserves & fruit cuts, baked beans, bacon, hash brown, breakfast lamb sausage, 2 eggs of your choice.	

PIZZA

Medium (12")	\$30
Large (18")	\$35
Chicken	
Chicken, tomato, mozzarella cheese, pineapple, onion.	
BBQ Chicken	
BBQ marinated chicken, tomato, mozzarella cheese, pineapple, onion.	
Meat Lovers	
Tomato, mozzarella cheese, onion, chicken, lamb sausage.	
Hawaiian	
Ham, pineapple, mozzarella cheese.	
Vegatarian	
Tomato, mozzarella cheese, onion, capsicum (coriander & chili - optional).	

MAINS

Bligh Water Catch	\$30
Char-grilled walu fillet served with creamy lemon butter sauce, steamed vegetables, & mashed potatoes.	
 Tanoa Curries	\$25
Your choice of Chicken (bone-in), Lamb (bone-in), Fish, or Vegetarian, served with dhal soup, steamed rice, roti, tomato chutney & raita.	
 Available in mild, hot & extra spicy.	
 Tanoa Fish & Chips	\$25
Crispy battered fresh local mackerel (walu), served with chips, a summer salad, tomato & tartare sauce.	
 Tanoa Burgers	\$25
Chicken or Beef burger served with french fries, a side salad, mayonnaise & tomato sauce.	
 Tanoa Club Sandwich	\$25
Filling of grilled chicken breast, fried egg, lettuce & tomato in between 3 slices of bread, served with french fries, mayonnaise & tomato sauce.	
 Tanoa Sizzler	\$25
Chicken or Lamb with black pepper, onion, garlic, ginger & vegetables served on a hot plate.	
Asian	
Choose from, fried rice, stir-fry, or chopsue,	
Vegetarian	\$15
Chicken	\$20
Lamb	\$25
Chilli Lamb	\$28
Chilli Garlic Prawns	\$25

 These are **Tanoa Signature Dishes**, exclusively available at all our Tanoa Hotel restaurants - our commitment to serve you the best. They are all time guest favourites and our chefs have recreated an infused unique taste to suit all taste buds using mostly home grown ingredients, fresh from the garden.