

Welcome to Tamamu on the Beach

We pride ourselves on using fresh local ingredients, featuring as much produce from local markets and suppliers as possible. Our blackboard menu features a range of specials highlighting beautiful seasonal produce.

Our team are here to look after you, so if there is anything we can do just ask. We are happy to cater for your dietary needs. Many dishes can be made vegetarian or gluten free. & we now feature a number of stand alone Vegetarian and Vegan dishes.

Please note some Gluten Free dishes may contain bottled sauces. If you are celiac please let us know.

Relax, sit back and enjoy delicious dining by the waves.

to begin

Tuna Sashimi *Freshly caught local Tuna 2100* ▲

Tuna Carpaccio *olive oil, soy, ginger, chili, & tomato seeds 1900*

Tuna Tartar *with passionfruit soy and olive oil 1900*

Bacon Wrapped Prawns on Coconut Sambal

Teouma Prawns with coconut, mint & paw paw sambal 2100

Prawns & Pita

With chili, garlic and fresh tomato sauce, served with grilled pita bread 1950

Fish Ceviche Salad

With lime, coconut milk, wild rocket, chili, cucumber – served with crusty baguette 1850

Fresh Coconut Prawns

With grated coconut, chili lime dipping sauce and garden salad 1950

Prawns in white wine sauce

Served with jasmine rice 1950

Chicken Medallions

Marinated in thyme, garlic and lemon zest, grilled with spiced lentil salad and a drizzle of yoghurt 1650 ▲ ●

Baked Artichoke

*Bruschetta, bacon, tomato, thyme and parmesan
1300* ●

Oysters Natural

350 each

Oysters Bloody Mary

450 each

Oysters Kilpatrick

400 each

vege & vegan

Smoky Eggplant Moussaka (seasonal)

Tomato, garlic and lentils topped with smoky eggplant & cheese 1500 ■▲

Zataar Roasted Eggplant (seasonal)

Topped with Tahini and served with fresh tomato and quinoa salad 1800 ♥▲■

Coconut and Chickpea Curry

Market fresh vegetables, creamy coconut and chickpeas served in a coconut 1500 ♥■▲

Artichoke Fettuccini

fresh tomatoes, garlic herbs, kalamata olives and wild rocket 2500 ■

Peruvian Burrito Bowl

Sauteed vegetables, whipped black beans, roasted kumara, quinoa and Peruvian green sauce 2300 ♥■▲

Mexican Quinoa Stuffed Peppers

With black beans, corn, salsa & fresh herbs topped with avocado 1800 ♥■▲

Mediterranean Vege Stack

Grilled vegetables, lentil rice drizzled with tahini 2100 ♥■▲

to follow

Baked Local Poulet Fish in Banana Leaf

Baked with coconut, red onion and tomato wrapped in banana leaf, herbed rice and salad
2900 ▲

Pan Fried Poulet Fish

Cauliflower cream, silver beet, tomato confit and fresh market vegetables
2900 ▲

Eye Fillet Steak

Vanuatu Eye fillet steak, potato dauphinoise, slow roasted tomatoes, confit garlic & red wine jus
3200 ▲

Surf and Turf

Vanuatu Scotch fillet topped with Teouma prawns garlic cream sauce, garden salad and chips
3200 ▲

Rack of Lamb

New Zealand lamb, slow-roasted tomatoes, kumala and carrot purée and red wine jus
3200 ▲

Prawn Fettuccini

With garlic, tomato and herbs
3000

Gluten Free ▲ Vegetarian ■ Vegetarian option available ● Vegan ♥ | All prices in vatu

to follow

Tamanu Seafood Curry

Local seafood, coconut milk, tomato, spring onion, coriander and steamed rice

3000 ▲

Thai Green Chicken Curry

Asian inspired green coconut curry with kaffir lime served with rice

2700 ▲

Chicken Fried Rice

Loaded with shredded market fresh vegetables topped with crunch peanuts.

2700 ▲ ●

Chicken Burger

Chicken Steak with brie cheese, bacon lettuce, tomato, served with chips & salad

2000

220g Beef Burger

Tamanu Beef burger, bacon, onion, cheese, lettuce, tomato with chips & salad 2000

Tender Beef Madras Curry

Served with minted yoghurt, fresh coriander and steamed rice

2700 ▲

from the garden

Thai Salad

With crunchy vegetables, mint, coriander, glass noodles and peanut Nam Jim dressing Your choice of pork, chicken or prawns

1950 ●

Goats cheese and rocket salad

Fresh rocket, local cherry tomatoes, goats cheese & balsamic

1650 ■ ▲

Greek Salad

Garden vegetables, feta, olives, fresh herbs, lemon juice and olive oil

1850 ■ ▲

2150 with chicken

on the side

Garden salad with a Dijon vinaigrette - 700 ▲ ■ ●

Fries with aioli dipping sauce - 700 ▲ ■

Sautéed greens, feta and roasted garlic - 700 ▲ ■

Mujadara – Mixed rice, lentils, onion, cumin – 550 ● ▲ ■

to finish

Belgium Chocolate Fondant

Served with rich butterscotch, vanilla bean ice cream and biscuit crumbs

1500

Passionfruit & Raspberry Crème Brûlée

1400

Caramelised Lemon Pastry Tart

Served with coconut ice cream and fresh lemon

1350

Affogato

Frangelico, espresso & ice cream 1100

FROZEN DELIGHTS

A trio of Ice Creams

Ask your wait staff for today's flavours 750

A trio of Tropical Fruit Sorbets

Ask your wait staff for today's flavours 750

Add a shot of vodka to our sorbet 750

SAVOURY DELIGHTS

Cheese Plate *Served with cornichons, olives, pesto and our own baked breads ■*

For one - 1,500

To share - 1,900

