

mangoes

RESORT & RESTAURANT

DINNER MENU



TO START

Warm olives in rosemary and garlic infused EVO oil (V GF DF)	1150
Herbed polenta discs served with smoked paprika aioli and shaved parmesan (V GF)	1100
Salt and pepper squid on a bed of leaves, served with garlic aioli	1500
Edamame beans, with sea salt flakes (V GF DF)	900
Grilled seasonal island veg salad with lettuce, feta cheese, toasted pumpkin seeds and a lemon vinaigrette (V GF)	1200
Lightly toasted garlic bread	850

TO FILL

Sous vide Santo beef tenderloin on buttery kumala mash, seasonal veg and a rosemary and red wine jus (GF)	3950
Creamy garlic, herb and white wine prawn spaghetti, with crispy capers and caramelized lime to squeeze served with a chard of garlic bread	3600
Asian-style grilled freshly caught red snapper, on a wasabi potato puree and island greens	3000
Melanesian fish salad, "our ceviche" local red snapper ,marinated with freshly squeezed lime juice tossed in fresh herbs and finished with a splash of coconut milk served in half a coconut on added off lettuce (GF DF)	2850
The Mangoes' aromatic island style fish and veg coconut curry, served with fragrant Jasmin rice	3000

Lemon and herb marinated chicken and red onion kebabs served on savory yellow rice with a fresh garden salad (GF DF)	3200
Island cabbage wrapped, herb stuffed poached chicken breast, on kumala mash, served with seasonal veg and a coconut turmeric sauce	3850
Local herb pesto penne pasta with sun dried tomatoes and peas (V)	2200
Tropical pan fried Vanuatu red snapper on green pawpaw and island greens salad, topped with a salsa of tropical fruit, chili and fresh coriander	2800
Slow cooked pulled beef, soft shell tacos with black beans, corn, jalapeños, shredded lettuce, cheddar cheese, sour cream and chipotle sauce	3000

TO FINISH

Chocolate, coconut and almond tart topped with black salt (V GF)	1600
Local Tahitian lime cheesecake and berry coulis	1500
The Mangoes, Tanna coffee and chocolate brownie, served with a scoop of vanilla bean ice-cream	1500
Vanuatu Trio of sorbet (Mango, lemon and berry)	750

SIDES

Chips, Aioli (V)	700
Garden Salad with Lemon Vinaigrette (V GF DF)	1050
Market Steamed Vegetables (V GF DF)	900

V - Vegetarian | DF - Dairy Free | GF - Gluten Free