



THE MOSO
VANUATU

Menu

Entree

Pork croquettes served on green papaya salad with asian master stock		1700
Coconut prawns accompanied by a chilli and lime dipping sauce		1900
Middle eastern dip duo, Hummus and babaganoush, served with pita bread	V	1600
Spicy thai style fish cakes		1600
Tomato and basil bruschetta	V	1000
Pea and mint croquettes, served with a watercress and feta salad	V	1700
Yellowfin Tuna carpaccio		1600

Main

200gm Grass fed Vanuatu scotch fillet served with mashed kumala		3100
Grilled Mahi Mahi, served with lemon and garlic green beans		2400
Feta and basil fettuccine	V	2100
Vanuatu veal cutlet, with mushy minted peas		3000
Kumala Gnocchi, served with roasted eggplant and garlic	V	1800
Yellowfin Tuna steak served with pickled choko		2400

Sides

Kumala chips	V	600
French fries	V	500
Green salad	V	750
Tomato and basil salad	V	750
Sauteed garlic bok choy	V	750
Garlic Bread	V	800

Dessert

Homemade Churros served with chocolate sauce and ice cream		1,200
Tahitian lime cheesecake		1,200
Champagne and raspberry ice cream float		1,400
Grilled pineapple with coconut whipped cream	V	1,200