



RAMADA[®]
RESORT
REIA TAIPA BEACH

Dinner Menu

Entrees

Garlic Bread \$10.50 (v)

Focaccia covered in garlic herb butter and topped with toasted seeds

Seafood Chowder Entrée \$16.00 Main \$26.00

Creamy chowder filled with mussels, clams & shrimps served with toasted ciabatta

Buffalo Wings ½ Doz \$14.50 Dozen \$26.00

Cajun spiced wings tossed in spicy hot sauce and served with sour cream and seasonal dressed greens

Salt & Pepper Calamari (gf on request) Entrée \$16.00 Main \$24.50

Crispy coated calamari served with red pepper chili jam, sour cream and seasonal dressed salad greens

Duck Cigars \$17.00

Braised duck leg with hoisin rolled in filo pastry served with chili pickled vegetables and spiced plum sauce

Croquettes \$13.50 (v)

Olives, red peppers, spinach and red onion with a cream cheese filling served with house made spiced tomato relish

King Prawns (gf) Entrée \$18.50 Main \$28.00

Lightly spiced chili and garlic king prawns served on a creamy herb risotto

Salads

Caesar \$19.50 (*v, gf on request*) **Add smoked chicken \$4.50**

Crisp cos lettuce tossed with crispy bacon, parmesan, croutons, anchovies and dressed with caesar dressing, served with a poached egg

Roasted Pumpkin and Feta \$18.50 (*v*)

Roasted pumpkin tossed with baby spinach, caramelized onion, creamy danish feta and toasted pumpkin seeds

Pizzas

Are available please refer to separate Pizza Menu

Sides

Ciabatta bread with butter	\$3.50	
Crispy fries with tomato sauce (<i>gf</i>)	Bowl \$7.00	Side \$4.50
Seasoned wedges with sour cream	Bowl \$8.00	Side \$5.00
Curly fries with aioli (<i>gf</i>)	Side \$5.00	Bowl \$8.00
Seasonal dressed salad (<i>gf</i>)	\$6.00	
Seasonal vegetables tossed with olive oil and Dukkha (<i>gf</i>)	\$7.00	
Garlic potato mash (<i>gf</i>)	\$5.00	
Fried eggs (2)	\$3.00	
King prawns (3)	\$11.50	

Desserts

Dark Chocolate Pudding \$13.00 *(gf)*

Rich, gooey chocolate pudding served with vanilla bean ice cream, berry compote and hazelnut florentine

Cointreau Orange cake \$13.00

Warm orange cake served with cointreau syrup, pistachio brittle, candied orange and vanilla ice cream

'Mana kai' Manuka Honey Brulee \$13.00

Creamy honey brulee inspired by 'Mana kai' honey served with almond biscotti and chocolate coated honey comb

Trio of Ice Cream \$12.50

3 scoops of Killinchy gold ice-cream served with salted caramel sauce, chocolate soil and vanilla tulle *(gf)*

Cheese board

Ask your wait staff for tonight's cheese

Your cheese served with crackers, crostini, nuts, dried fruit, house-made tomato relish and pesto

1 cheese selection \$15.50

2 cheese selection \$21.50

3 cheese selection \$29.50

Gf = Gluten free v = Vegetarian