

MARINA VIEW CASUAL DINING MENU



Mixology
Bar



Shots
GLASS LOUNGE
MARINA


THE EDGE
Marina View

ALL DAY BREAKFAST

Egg on Toasted Bread Rolls (V)
Home-Made Bread Rolls with two eggs (fried or scramble)

\$15



Omelet
Four (4) Eggs with Roasted Tomato, Bacon, Cheddar Cheese Omelet.

\$18

Egg Bacon Cakes
Two Chili Egg Bacon Cakes with Home-made Mozzarella Hash Browns and Salad

\$22



BIG Breakfast
Two Chili Egg Bacon Cakes with Home-made Mozzarella Hash Browns, Roasted Tomato, Bite Size Cheesy Meatball and Home-made Bacon Beef Sausage

\$28



EXTRA
Fried Eggs \$3 Bacon (2 pieces) \$5 Bite Size Cheesy Meatball \$6
Egg Bacon Cake \$6 Bacon Beef Sausage \$6 Grill Tomato \$4
Home made Mozzarella Hash Brown \$4



COFFEE

Espresso \$7
Hot Chocolate \$9
Cappuccino \$9
Flat White \$9
Latte \$9
Long Black \$9
Mocha \$9
Plunger Coffee \$15

Pot of Tea (Green Rose, Good Morning, Earl Grey, Lemongrass & Ginger, Japanese Sencha) \$15

Calypso Liqueur Coffee (Freshly Espresso with Tia Maria) \$25

Chocolate – Hazelnut Liqueur Mocha \$25

Grand Marnier Creamy Espresso Coffee \$25

Kentucky Espresso Coffee with Whipped Cream \$25

SMOOTHIES \$12

Mango Crush
2 slices of Mangoes, 1 tablespoon Mango Juice, ½ Orange, Juice of a Lime, 4 tablespoons (120ml) Apple Juice, 1 scoop of ice cream

Papaya Pure
½ Papaya, 4 tablespoon (120ml) Apple Juice, ¼ Juice of a Lime

Thick Ice Chocolate
Milk, 2 scoop of Ice Cream, ice, chocolate Sauce on side of glass

Milk Shake
1 scoop of Ice Cream, Flavour of choice, Fill with Milk

Passionate Pine
½ Pineapple, ½ Banana, 2 Passion Fruit, 1 scoop of Ice Cream, 4 tablespoons (120ml) Pineapple Juice

Ice Coffee
1 Espresso, Milk, 2 scoop of Ice Cream, Coffee Syrup Sauce on side of glass

Mocha Ice
Mocha mix (chocolate power mix in espresso shot) pour into Smoothies Glass, Milk, 1 scoop of ice cream and ice

DRINKS

\$13

MARTINI

Peanut Butter Chocolate Chip
Frangelico, Coffee Liqueur, Irish Cream

Jamaican Lifesaver
Malibu Rum, Butterscotch Liqueur,
Pineapple Juice

Girl's Night Martini
Sour Monkey, Amaretto, Orange Juice,
Cranberry Juice, Soda Water

B'Day April
Malibu, Pineapple Juice, Passion Fruit

Snow White
Malibu Mango, Sour Apple Liqueur,
Banana Liqueur, Ice Cream.

Dream Girls
Malibu Passionfruit, Pineapple,
Passionfruit, Pineapple Juice.

Perfect View
Dry Vermouth, St. Germain, Lime juice

\$13

FRENCH PRESS

The Marina
Southern Comfort, Chambord, Pineapple Vodka,
Pineapple Juice

Electric Blue
Vodka, Pear Bacardi, Banana Gin, Banana
Liquor and Soda

Berry Press
Mix Berry Vodka, Berry Liqueur, Fresh Lime,
Mix Berries

Apple Pie
Whiskey, Blueberry Vodka, Fresh Lime,
Ginger Ale, Lemonade and Cinnamon

Pirates Dream Press
Dark Rum, Maliba, Fresh Orange and Apple



ALL DAY BREAKFAST



WINES

White Wine	GLASS	BOTTLE	Red	GLASS	BOTTLE
Oyster Bay Sauv	\$18	\$80	Oyster Bay Merlot	\$18	\$80
Oyster Bay Chardv	\$18	\$80	Oyster Bay Pinot Noir	\$20	\$90
Oyster Bay Pinot Gris	\$18	\$80	Hardys VR Shiraz	\$12	\$55
Hardys VR Chard	\$12	\$55	Hardys VR Merlot	\$12	\$55
Hardys VR Sauv	\$12	\$55	Rongopai Merlot	\$12	\$55
Rongopai Pinot Gris	\$12	\$55			
Rongopai Sauv	\$12	\$55			
Trout Valley Sauv	\$14	\$78			
Trout Valley Pinot Gris	\$14	\$78			
 Sparkling Wine and Champagne			GLASS BOTTLE		
Oyster Bay Brut			\$20	\$98	
Moet and Chandon				\$250	
Moet Ice				\$280	



LOCAL BEER

ON TAP

Vailima and Vailima Pure (low carb)
Taula and Manutagi
Regular Glass
Jugs

Cans

Budweiser \$8
Bud Light \$8
Busch Ice \$6

BOTTLE

\$6	\$8.50
Vailima Lager	Budweiser
Vailima Pure	Bud Light
Taula	Landshark
Manutagi	
 \$10	
Heineken	Bud Ice
Stella Artois	Vonu Premium
Goose IPA	Vonu Regular
Kirin Ichiban	Steinlager Pure
Ultra	

\$12
Corona

BEEF

BURRITO BEEF WITH FRESH SALAD	\$22
MABLE BOURBON RIBS WITH FRIES	\$35
LOCAL RIB CUTLET STEAK WITH SMOKEY RELISH AND CREAMY MASH AND CHEESY CAULIFLOWER OR FRIES (GF)	\$35
LOCAL STEAK WITH CREAMY MASH AND BROWN GRAVY	\$30





\$10

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Coconut Chicken and Vegetable Wrap
Chicken marinated in coconut and fresh local vegetables

Samoa Beef or Vegetarian Nacho
Mexican nacho with a Samoa taro chips and vegetables salsa
Also available Jumbo size at Restaurant Menu

Cheesy Fries
Fries, ham and cheese

Chicken Kebab
Bite size chicken kebab served with two sauces (Sweet Chili sauce and BBQ sauce)

Fries and Gravy
Fries with rich brown gravy

Just Fries
Bowl of Fries

Cheesy Chicken Bites
Chicken, Cheese and BBQ sauce

Cheesy Puffs with Butter
Extra Sauce \$2



Tiny Trio Burgers
100% beef with fresh tomato, lettuce, onion, cheese and Tomato Chutney

\$15

Tropical Tiny Trio Burgers
Coconut BBQ chicken with pineapple, lettuce, tomato and mayonnaise

Basil and Tomato Meatball
100% local beef mince with fresh tomato and fresh basil served with garlic bread

Chicken Tortillas
Chicken, Mexican sauce and served with sour cream

Chicken and Pineapple Fried Rice
Pineapple, chicken with coconut cream

Cheesy Garlic Bread
Fresh baked bread with melted cheese

Samoa Oka
Raw fish with coconut cream and served with vegetable and taro

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The Edge Platter
Spring rolls, prawn cutlets, samosa, fries and sauce

Sashimi
Local Samoa Tuna (Asiasi) with wasabi sauce

Poke
Fresh tuna mix with The Edge sweet and spices sauce

Coconut Spicy Prawns
Prawns marinated in fresh coconut cream, spices and herbs and served with garlic bread

\$20

CASUAL DINING MENU

\$22

TWO CHILLI EGG BACON CAKES
WITH HOME-MADE MOZZARELLA
HASH BROWNS AND SALAD



TEMPURA BATTER FISH WITH FRIES,
COLESLAW AND TOMATO SAUCE



BUTTER MILK FRIED CHICKEN
WITH FRIES, FRESH GREEN SALAD
AND TOMATO SAUCE



PREMIUM

Sand In Your Shorts

Raspberry Liqueur, Vodka, Peach Schnapps,
Melon Liqueur, Triple Sec, Cranberry Juice, O-Juice

Yum Yum

Grand Marnier, Peach Schnapps, Raspberry Liqueur, Lemon
Juice, Apple Juice

Samoan Zombie

Light Rum, Dark Rum, Triple Sec, Apricot Brandy, Orange Juice,
Lime

Long Island Iced Tea

Vodka, Gin, Tequila, White Rum, Triple Sec, Lemon Juice, Cola

THE EDGE'S OWN BARTENDER'S COCKTAIL CREATION

Banana Lime Daiquiri (Mixologist Miriama, 2018 Bartender of the Year)

Bacardi, Fiji Banana, Lime

Coconut Cherry Mojito (Mixologist Lupe)

Fiji Coconut Rum, Triple Sec, Lime, Mint leaves and
Cherries

Love Potion (Mixologist Maraera)

Malibu, Peach Schnapps, Fiji banana Rum, Pineapple
juice, Cranberry and Grenadine

Cucumber Martini (Mixologist John)

Katia Vodka, Triple sec, Mint leaves, Lime,
Cucumber slice

Coriander Delight (Mixologist Chariss)

Bacardi, Fiji Coconut rum, St Germain, Mango, Lime,
Coriander

Shaken Sailor (Mixologist Liam)

Fij Dark Rum, Coconut Rum, Blue Curaco, Pineapple
Juice, Sweet and Sour Twist

\$25

BASIC COCKTAILS

\$13

Woo Woo

Vodka, Peach Schnapps, Cranberry Juice

Cosmopolitan

Citrus Vodka, Triple Sec, Cranberry Juice, Lime Juice

Tequila Sunrise

Tequila, Orange Juice, Grenadine

Margarita

Tequila, Triple Sec, Lime Juice

Margarita Swirl

Tequila, Triple Sec, Lime Juice

(Choose one flavour - Strawberry, Apricot, Mango, Peach)

Strawberry Daiquiri

Bacardi Light Rum, Lime Juice, Flavour Liqueur

(Choose one flavour - Strawberry, Apricot, Mango, Peach,
Lychee)

Pina Colada

Bacardi, Coconut Liquor, Pineapple, Pineapple Juice

Mojito

Bacardi Light Rum, Lime Juice, Mint, Sparkling Water

Blue Lagoon

Vodka, Blue Curacao, Lemonade

Tilda

Vodka, Ginger Beer, Lime, Mint

Bloody Mary

Vodka, Tomato Juice, Horseradish, Worcestershire Sauce,
Tabasco Sauce, Lemon Juice, Salt and Pepper

Flaming Friday
\$15 Specials 6pm-8pm

**Ask for the Flaming
cocktail Menu.**



MARINA VIEW CASUAL DINING

ORDER FOR ALL AREAS

STARTERS

\$28

SEAR SASHIMI

\$28

FRESH TUNA SASHIMI WITH SESAME DRESSING -MEDIUM OR HOT (GF, DF)

\$28

JUMBO NACHOS IS FOR MORE THAN TWO PEOPLE – MEXICAN BEEF, MELTED CHEESE, SOUR CREAM AND FRESH SALSA AND OUR FABULOUS SAMOAN TARO CHIPS

\$28



BURGERS

BURGERS

CHEESEBURGER WITH WITH FRIES AND FRESH SALAD \$22

SNAPPER FISH BURGER WITH FRIES AND FRESH SALAD \$25

CANADIAN BACON BURGER – CHOICE OF BEEF OR CHICKEN WITH FRIES AND FRESH SALAD \$25

GOURMET CHEESE BURGER – DOUBLE LOCAL BEEF, FRESH TOMATO JAM WITH GREEN SALAD SERVED WITH FRIES \$28

PRESS BANANA BEEF SANDWICH \$15

SAMOAN BANANA PRESS FOR THE ROLL, 100% BEEF (NO GLUTEN) AND SALAD WITH HONEY MUSTARD SAUCE \$15

MODERN SAMOAN PIE: \$28

SPECIAL EDGE CREATION OF A MINCE BURGER PIE FILLED WITH CHICKEN OR HAM IN A CHEESE FILLING, LAID ON MASH POTATO OR CHIPS AND TOPPED WITH RICH BROWN GRAVY



MARINA VIEW CASUAL DINING

DECK OR AIR CONDITIONING SETTING AVAILABLE

CHICKEN

CHICKEN ENCHILADAS

TWO ENCHILADAS WITH MELTED CHEESE, SOUR CREAM, CORN AND BLACK BEAN SALSA WITH MEXICAN RICE AND BLACK BEANS

TWO \$26 THREE \$34

SMOKEY BBQ CHICKEN WITH CHAR-GRILLED TARO, COOKED GREEN BANANA SALAD WITH CREAMY MUSTARD DRESSING AND APPLE SLAW \$26



LAMB

SAMOAN STYLE OF BBQ STICKY LAMB RIBS (MUTTON FLAP) WITH SALAD AND TARO \$30

SLOW COOKED LAMB RIBS WITH MINT AND MALT VINEGAR RELISH WITH POTATO CUBES AND ROASTED PARMESAN TOMATOES (GF) \$42



PORK

PORK AND MASH
CRUMBED DEEP FRIED PORK BELLY, MASHED POTATO AND CRANBERRY SAUCE AND APPLE RELISH \$30

SLOW ROAST PORK BELLY
GREEN PEA SMASH, POTATO CHEESY HASH WITH APPLE BRADY SAUCE AND PORK BELLY TOP WITH FRIED EGG AND CRISPY ONIONS \$42



FISH

CRISPY SNAPPER
WITH TARO SQUARES, FRESH LIME COCONUT AND PUMPKIN AND PEA PUREE (GF, DF) \$45

BATTER RED SNAPPER
WITH POPCORN CAULIFLOWER, CUCUMBER LIME SALAD AND PEA PUREE \$35



MARINA VIEW CASUAL DINING

SALAD

PRAWN AND PAWPAW SALAD	\$25
CAESAR SALAD (GF)	\$25
ORGANIC FRESH SALAD WITH CHICKEN -PICKED CUCUMBER LETTUCE AND MINTS SALAD (V, GF)	\$28
PRAWN NOODLE SALAD WITH CHILLI AND LIME DRESSING	\$35



SIDES

MASH POTATO	\$15
MIX STREAM VEGETABLES	\$15
FRIED RICE	\$15
STEAM RICE	\$8



DESSERTS

HOME STYLE Desserts	\$22
CHOC-CHUNK BROWNING SERVED WITH VANILLA ICE CREAM	
CHOCOLATE STOUT CAKE, MOCHA FUDGE SAUCE SERVED WITH VANILLA ICE CREAM	
WAFFLES STACK - FRESHLY BAKE WITH CHOCOLATE SAUCE AND VANILLA ICE CREAM AND GRILL FRUIT	
PANCAKE - THREE STACK WITH BUTTER BERRIES AND MAPLE SYRUP	
MONSTER DELIGHT DESSERTS	
CHOCOLATE STRAWBERRY BERRY	

MARINA VIEW CASUAL DINING

KIDS COMBO MEALS \$12

FOR CHILDREN AGED 12 AND UNDER

CHOOSE ONE MEAL

- FISH FINGERS
- MINI BURGER
- GRILL CHICKEN

CHOOSE TWO SIDE

- FRIES
- SALAD
- STEAM RICE

CHOOSE ONE DRINK

- SODA (LIME, BLUEBERRY, COLA, ORANGE, STRAWBERRY, LEMONADE)
- WATER



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MARINA VIEW CASUAL DINING

COCKTAIL JUGS

TILDA

VODKA, GINGER BEER, LIME, MINT

LONG ISLAND ICED TEA

VODKA, GIN, TEQUILA, WHITE RUM, TRIPLE SEC, LEMON JUICE, COLA

BLUE LAGOON

VODKA, BLUE CURACAO, LEMONADE

JERICHO'S BREEZE

VODKA, BLUE CURACAO, LIME JUICE, ORANGE JUICE, SPLASH LEMONADE

\$45



FUNCTIONS

VENUS

OUTSIDE DECK WHITE HOUSE
GLASS LOUNGE PRIVATE OUTSIDE AREA
RESTAURANT TAKE AWAY FUNCTION

PRIVATE FUNCTION COORDINATOR

CELEBRATIONS OR BUSINESS

WE SUPPLY A DJ, IF REQUIRED FOR FREE



MARINA VIEW CASUAL DINING

VEGETARIAN MENU

BURGERS

VEGGIE GRILL TROPICAL TRIO BITES \$15

CHEESEBURGER WITH VEGGIE GRILL PATTY, FRIES AND SALAD \$22

CANADIAN WITH VEGGIE GRILL PATTY, FRIES AND SALAD \$25

GOURMET CHEESE BURGER WITH VEGGIE GRILL PATTY, FRIES AND SALAD \$25

WRAPS

COCONUT VEGETABLE WRAP \$10

VEGGIE TORTILLAS \$15

VEGGIE BURRITO WITH FRESH SALAD \$22

TWO VEGGIE ENCHILADAS \$26



NACHO

VEGGIE NACHOS \$10

SALAD

ORGANIC FRESH SALAD WITH A RANGE OF VEGETABLES, PICKED CUCUMBER AND MINTS SALAD \$28

SANDWICH

PRESS BANANA VEGGIE SANDWICH \$15

