Akiriki

Starter

Garlic Bread
baguette toasted with garlic & herb butter, with olive and balsamic vinegar.
600

Grilled Spanish Chorizo, green pearl pea, sherry vinegar and Basil
1000

Bone Marrow
served with mix herbs salad and crispy bread
800
+whiskey luge
800

Prawns, Chilli, Garlic, Lemon served with crusty baguette
1800

House Prawn Spring Rolls
served with sweet chilli
1800

Fried Calamari, Lime Ailoi, Pickled Cucumber
1200

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Caesar Salad
lettuce, croutons,
bacon, anchovies, shaved Parmesan cheese and
our house made Caesar dressing
1300

Grilled Halloumi Salad (V)
grilled halloumi cheese salad with cucumber,
chickpeas, olives, red onion, beetroot, toasted
pine nuts & lemon herb dressing
1800

Add extras
Char-grilled Chicken (GF) 500
Grilled prawns (GF) 900

Skewers
tender cubed chimichurri marinated meats
skewered, basted with chimichurri sauce &
cooked over charcoal

Beef (300g)
2200 per skewer
Chicken thigh (300g)
2200 per skewer
Local fish (300g)
2200 per skewer

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parilla

Finest cuts of meats basted in Akiriki's Salmuera whilst being grilled to your specifications. All meats are served with either chips, garlic mash or side salad & sauce
Not all sides are GF.

Fresh Local Fish (200gm) (GF)
2350
Chicken Thigh (200gm) (GF)
2000
Striploin (300gm) (GF)
2500
Tenderloin (250gm) (GF)
3200
Skirt Fillet (300gm)(GF)
2200
Tomahawk (500g)
3800
1/2 rack Beef ribs (600g)
2500
1/2 rack Pork ribs (600g)
2900

Sauces
Peppercorn, Blue cheese, Red Wine Jus, Chimichurri

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Seasonal Mix Vegetable Gnocchi
tossed with green peas, toasted pine nuts, goats cheese & garlic butter sauce
1850

Mild spice Sri Lankan fish curry
steamed white rice, roti, seasonal salad & coconut sambal
2250

Beef Ragu
char grilled and slow braised beef brisket served with your choice of spaghetti, linguine or penne, parmesan shavings and fresh herbs.
2200

side

Herbed fries	600
Creamy Garlic Mash	600
Kumala Mash	600
Buttered Veg	500
Akiriki Mac' n' Cheese	800
Garden Salad	500

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dessert

Creme Brulee
creamy custard topped with burnt caramel
1200

Tiramisu
Tanna coffee & 83 islands coffee liquer
1300

Chioccolato
italian meringue, salty caramel, house biscuit &
chocolate fudge decadent layers of chocolate
fudge
1200

Selection of seasonal fruits sliced and served
with lemon sorbet.
1300