



dinner  
MENU

HAYDN'S

---

STEAKHOUSE

## To START WITH

### **GARLIC BREAD** \$60

Rich garlic butter spread over a freshly baked loaf

### **VEGETARIAN SPRING ROLLS** \$80

A mix of seasonal vegetables wrapped and served with a side of sweet chilli sauce

### **STEAMED PORK AND CHIVES DUMPLINGS** \$80

A mix of pork & herbs wrapped in Asian pastry with a smooth soy mayonnaise sauce

### **SALT ' N ' PEPPER SQUID** \$95

Lightly coated fried and seasoned squid rings and served over a sorted local salad with garlic aioli

### **CLASSIC GENOVESE MINISTRONE SOUP** \$160

Pesto base classic vegetables minestrone soup served with herbs crostini

### **TEMPURA FRIED PRAWNS (5)** \$220

Black tiger prawns served with potato salad & boil egg. Finished with spicy mayonnaise sauce

### **DEEP FRIED OCTOPUS' BALL** \$180

Served with freshly made corn salad, finished with sweet soy glaze

## From THE GRILL

### **200g STRIPLOIN** \$230

### **200g RUMP STEAK** \$200

### **300g RIB FILLET** \$350

### **200g EYE FILLET** \$300

### **400g RUMP STEAK** \$320

### **200g LAMB RUMP** \$280

## SAUCES

PEPPER  
DIANE  
GRAVY  
MUSHROOM

## SIDES

\$60

Crisp garden salad  
Steamed vegetables  
Battered onion rings

### **BOWL OF RICE** \$60

### **CREAMY CORN & BACON** \$75

Simmered in a creamy cheese sauce

### **MACARONI & CHEESE** \$60

Rich béchamel sauce topped with bread crumb & mozzarella cheese

### **CRISPY GNOCCHI** \$60

Pan fried gnocchi & mushroom with thyme & garlic

### **VICHY CARROT** \$60

Rosemary glazed carrot



#heavenlyhaydns

Please advise of any dietary requirements or allergies and our Chefs will be happy to assist.

# From THE SEA



**CORONA BEER  
BATTERED FISH & CHIPS** \$180

Crispy battered local fish, with fresh mixed salad and tartare sauce

**MILD SPICY COCONUT  
FISH CURRY** \$180

Southern Indian style curry, served with steamed rice.

- Vegetarian also available

**STEAMED WHOLE  
SNAPPER** \$200

Served with steamed white rice & choi sum chili, ginger & garlic soy sauce

**BAKED GREEN SHELL  
NEW ZEALAND MUSSELS** \$180

Served with freshly made garden salad, tossed in parmesan mayonnaise

**SMOKED SALMON  
SALAD** \$220

Atlantic salmon fillet with orange, beet root & walnut salad finished with balsamic vinaigrette dressing.

**WHOLE BAKED FISH** \$200

Served with steamed white rice & butter glazed vegetables finished with tomato & ginger sauce

**LOCAL CRAYFISH  
SPAGHETTI** \$220

Locally sourced cray, cooked in a lobster bisque and finished with tossed cherry tomatoes, seasoned served with a side of garlic bread

**GIZO CRAY FISH  
MORNAY** \$350


400g whole Cray Fish from the reef of Gizo, oven baked with a wine cheese sauce and served with rice and vegetables

**CORAL SEA RESORT  
MIXED SEAFOOD  
PLATTER** \$600

A three tier selection of fresh local and imported seafood cooked in a variety of different styles, including prawns, fish, mussels, marinara mix, fresh tossed salad and chips. (Ideal to share)

## ACCOMMODATION

Fall asleep to the sound of the waves, and wake up to dazzling sunrises and ocean views in one of our new **Hotel Suites!** Why not upgrade your Solomon Islands holiday to one of our Luxury Waterfront Villas, complete with Jacuzzi.

 Please ask our staff for more details or reservations.

**HAYDN'S**  
STEAKHOUSE

# Chef's SELECTIONS



## **VEGETARIAN LASAGNE** \$140

Lasagne sheets layered between bechamel, Napoli sauce with seasonal vegetables. Served with a mixed salad

## **TUSCAN VEGETARIAN PASTA** \$140

Penne pasta and fresh local vegetables cooked in a rich napolitana sauce served with garlic bread

## **GRILLED CHICKEN BREAST** \$180

Imported chicken breast, grilled then served with mustard mashed potato and butter glazed vegetable bouquet, finished with a house made thyme jus

## **HAYDN'S SIGNATURE BEEF BURGER** \$170

200g house-made beef pattie with cheese, balsamic onion, gherkins, slice of pineapple, bacon lettuce and beetroot all placed on a sesame seed bun

## **BRAISED BEEF CHEEK** \$280

Slow cooked beef cheek, served with garlic mashed potato, sautéed Bok choy, finished with red wine jus

## **CHICKEN PARMIGIANA** \$170

Lightly crumbed Australian chicken breast, with homemade Napoli sauce, ham and cheese served with chips and salad

## **BEEF PICCATA** \$240

Breaded imported beef, browned and then baked in a caper sauce served with creamy mashed potato butter glazed beans

## **BRAISED LAMB SHANK** \$180

Slow braised lamb shank served with mash and vegetables complete with gravy sauce

## **PORK BELLY** \$190

Twice cooked 180g of pork belly on light grain rice, with local vegetables and char sui sauce

## **STUFFED CHICKEN BREAST** \$190

Grilled prawn and garlic stuffed chicken breast with potato gnocchi, greens, and a rich bisque sauce

## **SPAGHETTI BOLOGNESE WITH GARLIC BREAD** \$170

Premium beef in a rich Napoli sauce and spaghetti topped with cheese

## **CLASSIC CARBONARA PASTA** \$180

Creamy bacon, onion & garlic in a creamy cheese sauce with penne pasta

- Add chicken \$220



[coral-sea-resort.com](http://coral-sea-resort.com)

Please advise of any dietary requirements or allergies and our Chefs will be happy to assist.

# Pizza 12 INCHES

*Classic Italian style pizza with homemade sauces and house made thin crispy bases*

**BBQ MEAT LOVERS** \$200

Barbecue sauce, onion, pepperoni ham and sausage topped off with mozzarella cheese

**CHICKEN TIKKA** \$220

Napoli sauce slice onion, capsicum & jalapeno & roasted chicken

**MARGARITA** \$180

The classic, Napoli sauce topped with basil and mozzarella cheese

**PIZZA AL PESTO** \$200

Mozzarella cheese, tomato slice, potato, pesto, olives, & pine nut (Pesto base)

**SEAFOOD** \$220

Assorted local and imported seafood atop a Napoli base covered in mozzarella cheese

**PIZZA PRIMAVERA** \$200

Napoli sauce, mozzarella, artichoke, sundried tomato, olive, capsicum, jalapeno, onion

**HAWAIIAN** \$200

Fresh pineapple cuts with champagne ham atop a Napoli base topped off with mozzarella cheese

**PEPPERONI** \$220

Napoli sauce, mozzarella, pepperoni with garlic confit

# Desserts

**CHOCOLATE MOUSSE** \$80  
with sweet cream

**CLASSIC OPERA MINI CAKE** \$70  
Four layers of almond sponge layered with ganache, coffee buttercream

**CHOCOLATE BROWNIE** \$70  
served with vanilla ice cream

**FRENCH LEMON TART** \$100  
served with vanilla whipping cream

**CREAM CARAMEL** \$65

**HAYDN'S**  
STEAKHOUSE

# Kid's CORNER



<b>CHICKEN ALFREDO</b>	<b>\$120</b>
<b>SPAGHETTI BOLOGNAISE</b>	<b>\$120</b>
<b>FISH GOUJONS WITH CHIPS AND TOMATO SAUCE</b>	<b>\$100</b>
<b>BBQ CHICKEN DRUMSTICK WITH CHIPS &amp; TOMATO SAUCE</b>	<b>\$120</b>
<b>CRISPY CHICKEN GOUJONS WITH CHIPS &amp; TOMATO SAUCE</b>	<b>\$100</b>
<b>HAWAIIAN PIZZA – 8 INCH</b>	<b>\$120</b>



[coral-sea-resort.com](http://coral-sea-resort.com)

Please advise of any dietary requirements or allergies and our Chefs will be happy to assist.