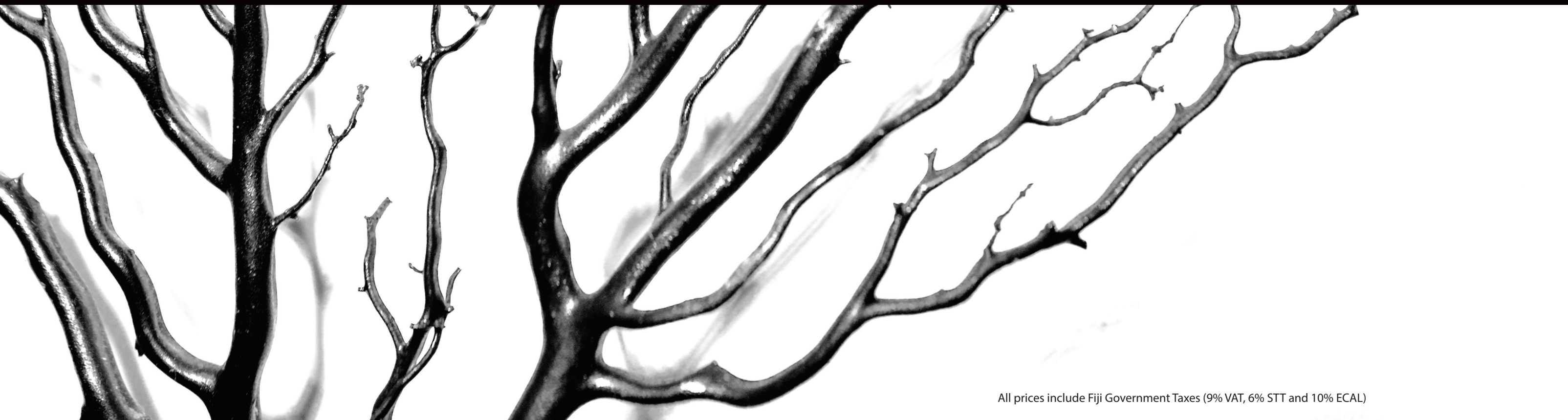


Black Coral
Bar & Restaurant



All prices include Fiji Government Taxes (9% VAT, 6% STT and 10% ECAL)

ENTREE

CHEESE GARLIC HERB BREAD (V) FJ\$12.00
freshly baked baguette with garlic & herb butter

BRUSCHETTA WITH FETA (V) FJ\$16.00
grilled sour dough, fresh tomato, spanish onion, garlic basil oil & aged balsamic glaze

CHICKEN TIKKA MASALA SAMOSA & VEGETABLE SPRING ROLL FJ\$26.00
samosa – tasty tandoori chicken in crispy pastry with mint raita (mint & yoghurt)

spring Roll- golden fried filled with asian vegetables with sweet chilli lemon grass sauce

CRISPY SALT & PEPPER CALAMARI WITH LIME AIOLI FJ\$24.00
marinated in cajun spice, lemon pepper, crisp fried & fresh market greens

TENDER PORK SKEWERS WITH SATAY SAUCE (GF) FJ\$26.00
marinated in 5 spices and sichuan pepper, classic satay sauce & fragrant rice

THAI STYLE MALOLO CRAB CAKE FJ\$33.00
crab meat in thai spices, coriander, asian slaw & sweet chilli lemon grass dressing

GOLDEN DEEP FRIED PRAWN WONTON FJ\$22.00
mince prawn wrapped in wonton pastry, szechuan pepper, ginger, spring onion and served with plum sauce

CURRIES

all curries are gluten free without naan or roti. all indian curries served thali style with rice, roti & condiments.

VEGETABLE PANEER CURRY (V) FJ\$32.00
tandoori marinated cottage cheese, sweet green peas, fragrant masala with rich tomato cashew nut infused with cardamom & cumin

LAMB ROGAN JOSH FJ\$38.00
slow cooked fijian garam masala, its own rogan chilli gravy with a dollop of cream, fried onions, nutmeg & saffron

BEEF CURRY FJ\$38.00
Slow braised with aromatic Fijian spices, chilli & wild coriander

THAI GREEN CURRY PRAWN FJ\$41.00
a classic thai curry with sweet basil, fresh coriander, lemon grass & coconut jasmine rice

RED CURRY CHICKEN FJ\$35.00
roasted then simmered in a rich coconut & red curry sauce with thai basil, kaffir lime leaf, lychee & coconut jasmine rice

CHEFS CURRY OF THE DAY
ask our team for today's special curry & price

RIBS

Served with your choice of chips or roast potatoes with island style coleslaw salad

PORK RIBS
slow cooked in texas bbq sauce & glazed with sticky rib sauce

half rack FJ\$52.00
full rack FJ\$68.00

BEEF SHORT RIBS
slow baked basted with chipotle sauce

half rack FJ\$49.00
full rack FJ\$64.00

RIB PLATTER
pork & beef FJ\$68.00
rump steak & ribs FJ\$68.00
chicken breast & ribs FJ\$65.00

STEAKS

ANGUS FILLET STEAK (200g) FJ\$63.00

NEW YORK CUT SIRLOIN STEAK (250g) FJ\$60.00

T BONE STEAK (350g) FJ\$65.00

all steaks served with your choice of chips, garlic mash potato OR roast herbed chat potatoes PLUS vegetables OR salad

CHOICE OF SAUCES
creamy forest mushroom sauce, peppercorn & brandy sauce, white wine garlic sauce OR red wine thyme jus

SIDES

fries FJ\$10.00
coleslaw
fresh vegetables
fresh garden salad

MAINS

RISOTTO (V) & (GF) FJ\$32.00
honey roasted pumpkin, vegetables, mushroom, feta cheese & garden salad

LINGUINI ALFREDO WITH SAFFRON & LOCAL FRESH GARDEN VEGETABLES FJ\$33.00
spinach, semi-dried tomato & parmesan cheese (V)

-add chicken FJ\$38.00
-add prawn & scallop FJ\$48.00

PUMPKIN & CASSAVA GNOCCHI (V) & (GF) FJ\$34.00
curried vakalolo sauce & local baby spinach

MACADAMIA HERB CRUSTED LAMB LOIN FJ\$72.00
parmesan & kumala (sweet potato), gnocchi, ratatouille ragout, green beans & rosemary wine jus

BAKED CHICKEN BREAST FJ\$38.00
wrapped in smoked maple bacon, mushroom & pumpkin risotto, slow roasted tomato, market vegetables & pepper jus

PAN FRIED LOCAL FISH OF THE DAY FJ\$42.00
cassava, kumara chips with fresh garden salad & caper butter sauce

CRISPY SKIN TERIYAKI NEW ZEALAND KING SALMON FJ\$56.00
stir fried singaporean noodles with shrimp & asian vegetables

PARMIGIANA SCHNITZEL (CHICKEN OR BEEF) FJ\$36.00
napoli sauce, ham, cheese, chips & house salad

GOATS CHEESE, BEETROOT & ROAST PUMPKIN SALAD (V) & (GF) FJ\$29.00
fresh garden salad, spanish onion & honey mustard dressing

*add chicken (GF) FJ\$37.00
*add smoked salmon (GF) FJ\$42.00

ASIAN SALAD FJ\$26.00
fresh island green papaya, coriander, coconut, chilli lime dressing & toasted peanuts (V)

*add beef (GF) FJ\$33.00
*add prawns (GF) FJ\$36.00

DESSERTS

WHITE CHOCOLATE RASPBERRY CHEESE CAKE FJ\$24.00
berry compote

COCONUT, LYCHEE CREME BRULEE & MANGO SORBET (GF) FJ\$19.00
coconut cream, lemon grass & palm sugar

SAFFRON PANA COTTA WITH MANGO GEL & PISTACHIO PRALINE (GF) FJ\$19.00
meringue & berries

MOLTEN SAVUSAVU CHOCOLATE PUDDING FJ\$24.00
vanilla ice-cream, shaved chocolate & chocolate sauce

CHEESE PLATTER FOR TWO FJ\$35.00
selection of whitestone artisan cheeses (NZ) including livingstone gold, aged airedale, totara tasty & windsor blue, crackers, local chutney, dried fruit, nuts

(GF) Gluten Free **(V)** Vegetarian

MEAL PLANS: Guests on a meal plan can select one course off of any main meals & desserts. Please note cheese platter for two is counted as two desserts.