



## ENTREE

<b>GARLIC HERB BREAD (V)</b> freshly baked baguette, garlic & herb butter, cheese	F\$12/A\$8
<b>OLIVE OIL AND BASIL CROSTINI</b> eggplant choka, almond crumb, feta cheese, cucumber ribbon, balsamic onion	F\$15/A\$10
<b>CHICKEN LOLLIPOP DRUMSTICKS</b> rainbow slaw, taro crisp, bbq sauce	F\$20/A\$13
<b>KOKODA</b> fish fillet ceviche, lime juice, fresh coconut cream, cilantro salsa, cassava chips	F\$20/A\$13
<b>SIZZLING GARLIC PRAWNS</b> served with garlic croutons	F\$28/A\$18
<b>THAI SPRING ROLL</b> green curry cabbage, mushrooms, glass noodles, fresh herbs and dipping sauces	F\$15/A\$10

## VEGETARIAN

<b>CAULIFLOWER &amp; LENTIL SALAD</b> red onion pearl, semi-dried tomato, apricot, croutons	F\$26/A\$17
<b>BRAISED CHICKPEA &amp; SPINACH</b> tomato marinara puree, cumin seed rice, roast pumpkin, snake bean	F\$26/A\$17
<b>BLISS BOWL</b> summer veggies, roast mushroom, wilted moca leaves, fruity rice, coconut lemongrass sauces	F\$26/A\$17

## CURRIES

*all Indian curries are served with rice, roti bread, mint raita (mint, yoghurt, cucumber & fresh coriander) & poppadum. all curries are gluten-free without naan or roti.*

<b>FISH CURRY (IKA)</b> market fish fillet simmered in green curry paste, coconut cream, lime leaf, wild coriander	F\$38/A\$25
<b>FIJIAN TOA CURRY (CHICKEN)</b> Fijian street spices, garam masala, cumin, fresh tomato, ginger, fresh coriander	F\$38/A\$25
<b>BEEF CURRY (BULUMAKAU)</b> Fijian homemade rendang curry paste, lemongrass, ginger, wild coriander	F\$38/A\$25

### \*MEAL PLANS:

*Any one main course is included if you have pre-purchased a Half Board or Full Board meal plan. Excludes Cheese Platter for two.*

(GF) Gluten-Free (V) Vegetarian  
All prices include Fiji Government Taxes  
AUD prices are indicative

## RIBS

served with your choice of chips or roast potato, sour cream & coleslaw.

### PORK RIBS

Texas bbq sticky rib sauce

half-rack

F\$56/A\$36

full-rack

F\$68/A\$44

## MAINS

### PAN FRIED WALU FILLET

F\$56/A\$36

torch tomatoes, mango salsa, steam baked taro, local spinach, passion fruit lolo sauce

### TEN SPICE HALF CHICKEN

F\$48/A\$31

steam baked chicken, served with lemon butter sauce, coconut minty salad and steak fries

## FROM THE CHAR GRILL

### EYE FILLET (250g)

F\$68/A\$44

grass-fed beef

### SCOTCH FILLET STEAK (300g)

F\$65/A\$42

### MALOLO LAILAI SEAFOOD PLATE

F\$62/A\$41

fish, prawns, mussels, calamari, slipper lobster

### GRILLED CHICKEN BREAST

F\$39/A\$25

### SERVED WITH YOUR CHOICE OF

chips, mashed sweet potato, island fries, vegetables or salads

### DINING EXPERIENCE WITH OUR HOT VOLCANIC STONE

each menu item is served on a sizzling hot volcanic stone, cooked to your liking at your table

### 200G AGED EYE FILLET

F\$68/A\$44

### 300G SIRLOIN FILLET

F\$65/A\$42

### 170G CHERMOULA RUBBED SALMON FILLET

F\$56/A\$36

### SURF & TURF (STEAK & SLIPPER LOBSTER)

F\$68/A\$44

## DESSERTS

### CASSAVA VUDI VAKASOS

F\$18/A\$12

cassava dumpling wrapped with vudi (Fijian banana), coconut caramel sauce

### FRESH TROPICAL FRUIT PLATTER

F\$15/A\$10

mango sorbet

### CHEESE PLATTER FOR TWO

F\$35/A\$23

camembert, aged cheddar, blue cheese, fruit chutney