

# TAVOLA

## RESTAURANT & BAR

### ALL DAY DINING MENU

#### TASTING PLATES

	FJD	AUD
<b>RICE PAPER ROLL (3)</b> (GF) (VGN) ..... julienned vegetables, avocado, sesame lime dipping sauce	\$16.5	\$11
<b>TRIO OF TAPAS</b> ..... honey prawns, popcorn squid, curried fish bites, chilli sambal, wild coriander dip	\$26	\$17
<b>GRILLED MEZZE PLATE</b> ..... chicken satay, sticky pork, pita bread, dips, chutneys, feta, sundried tomato, chopped greens	\$26.5	\$18
<b>BENTO BOX</b> (GF) ..... chicken skewer, green lentils, salad leaves, kachumber, boiled egg, peanut sauce	\$26	\$17

#### SANDWICHES, BURGERS & BUNS

<i>(served with crisp potato wedges)</i>	FJD	AUD
<b>CORIANDER CHICKEN BANH MI</b> ..... house made roll, shredded cabbage, carrot, wasabi mayo, caramelized pineapple, jalapeno	\$22.5	\$15
<b>CHICKEN SLIDERS (3)</b> ..... lemon poached chicken, rainbow salad, homemade chutney, fruit jam	\$22	\$15
<b>LEVU BEEF BURGER</b> ..... two house made patties, cheese, coleslaw, tomato chutney	\$24.5	\$16

#### CURRY BALTY

	FJD	AUD
<b>HARA BARA CHICKEN</b> ..... exotic style dish with spices & tanginess of coriander, mint & lemon, roti, steamed rice, chutney.	\$34.5	\$25
<b>LAMB MASALA</b> ..... tamarind, chilli flakes, roti, steamed rice, homemade chutney, achaar, poppadum	\$37.5	\$25
<b>VEGETABLE KORMA</b> (V) (VGN) ..... seasonal vegetables, chickpeas, yoghurt, curry sauce, roti, steamed rice, homemade chutney	\$29.5	\$20

#### PASTA

	FJD	AUD
<b>CHICKEN &amp; MUSHROOM FETTUCCINE</b> ..... creamy white wine sauce, baked garlic, dried bacon, parmesan cheese, basil pesto drizzle	\$33	\$22
<b>SEAFOOD LINGUINE</b> ..... salmon pieces, prawns, calamari, fresh tomato, caper buds, olive oil	\$39	\$26
<b>PUTTANESCA</b> ..... spaghetti, fresh tomatoes, kalamata olives, capers, olive oil, fresh basil	\$29.5	\$20

#### BOWLS

	FJD	AUD
<b>GARDEN OF VEGAN</b> (GF) (VGN) ..... spiced chickpeas, roasted beet, cabbage slaw, apple, hummus, sesame rice paper roll	\$23	\$15
<b>MARKET FISH &amp; CHIPS</b> ..... beer battered local fillet, mini salad cup, pickled gherkin, tartare sauce, lemon wedge <i>(please ask if you prefer grilled)</i>	\$24.5	\$16
<b>CATCH OF THE DAY &amp; PASIFIKA SALAD</b> (GF) ..... grilled local fillet, green banana, green pawpaw, tomato, bean bundles, sweet potato, chimichurri	\$27.5	\$18

#### PIZZA LAILAI

<i>(on a thin &amp; crispy base)</i>	FJD	AUD
<b>TANDOORI CHICKEN</b> ..... charred tandoori chicken pieces, caramelized onion, mozzarella, guacamole, sour cream	\$24.5	\$16
<b>VEGGIE</b> (V) ..... fresh tomato, green papaya, mushrooms, black olives, feta, capers, salsa verde	\$24.5	\$16
<b>BEACHSIDE</b> ..... ham, fresh pineapple, green capsicum, mozzarella	\$24.5	\$16
<b>RUSTIC ITALIAN</b> ..... mild salami, cacciatore vegetables, tomato, mozzarella, basil, olives	\$24.5	\$16

Turn over for more options →

(GF) Gluten Free    (VGN) Vegan    (V) Vegetarian

All prices include Fiji Government Taxes



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### ALL DAY DINING MENU

#### DINNER SPECIALS

(5pm - 9pm)

	FJD	AUD
<b>MARKET FISH</b> <sup>(GF)</sup> .....	\$36	\$24
baked in banana leaf, grilled tomato, steamed beans, mango lime salsa, taro fondue, rourou sauce		
<b>LAMB SHANK</b> .....	\$38	\$25
twice braised, kumala mash, apricot black current glaze, tamarind jus		
<b>SEAFOOD HOT POT</b> <sup>(GF)</sup> .....	\$38	\$25
grilled reef fish, prawns, squid, glass noodles, passionfruit & lemongrass broth		
<b>CHAR GRILL BEEF SIRLOIN</b> .....	\$40	\$26
served with fries market vegetables and pepper jus		

#### ADD ON SIDES

	FJD	AUD
<b>ROAST SWEET POTATO WITH HONEY GLAZE</b> .....	\$8	\$5
<b>GARLIC SAUTÉED BEANS</b> .....	\$8	\$5
<b>GARDEN SALAD</b> .....	\$8	\$5
<b>CHARRED CORN ON THE COB</b> .....	\$8	\$5
<b>CRISP POTATO WEDGES</b> .....	\$8	\$5
<b>CHIPS</b> .....	\$8	\$5

#### DESSERTS

	FJD	AUD
<b>OL COPRA</b> .....	\$18	\$12
coconut honey tart, torched coconut crumble, lemon curd, sorbet		
<b>NUKU</b> <sup>(GF)</sup> .....	\$18	\$12
vanilla ice cream, crushed honeycomb, nuts, dried pineapple, coconut caramel		
<b>BAKED CHEESE CAKE</b> .....	\$18	\$12
passion fruit curd, coconut macaroon, fresh fruit		
<b>VUDI VAKASOSO</b> <sup>(GF)</sup> .....	\$18	\$12
plantain banana poached in coconut cream, caramel sauce		
<b>VITI'S VUATA</b> <sup>(GF)</sup> .....	\$18	\$12
seasonal fresh fruit, natural yoghurt, honey		

#### KIDS ALL DAY MENU

FS\$23 / AS\$15

(includes any meal + any dessert + a soft drink or juice)

<b>CHICKEN SALAD</b> <sup>(GF)</sup>
mixed salad leaves, carrot, cucumber, apple, corn kernels
<b>BBQ CHICKEN WINGS</b>
chips, watermelon cubes
<b>FISH FINGERS</b>
chips, corn on the cob
<b>HAM &amp; CHEESE TOASTIE</b>
petite side salad, chips
<b>CHEESE BURGER</b>
beef pattie, cheese, petite side salad, chips
<b>CHICKEN POT PIE</b>
puff pastry top, potato mash, carrots, beans
<b>SPAGHETTI CARBONARA</b>
ham, egg, cream, cheese
<b>VEGETABLE BOLOGNESE</b> <sup>(V)</sup>
fresh vegetables, tomato puree, spaghetti, cheese
<b>PIZZA</b>
ham, cheese, pineapple

#### KIDS DESSERT

<b>LAILAI NUKU</b>
vanilla ice cream, crumbled honeycomb, cookie crumbs
<b>CHOCOLATE BROWNIE</b>
vanilla ice cream, chocolate sauce
<b>FRESH FRUIT</b> <sup>(GF)</sup>
vanilla ice cream

#### TRANSLATION:

- “BANH MI” - BREAD
- “LEVU” - BIG
- “BALTY” - BUCKET
- “LAILAI” - SMALL
- “VUDI VAKASOSO” - PLANTAIN BANANA
- “VITI'S VUATA” - FIJI'S FRUITS

Turn over for more options →

<sup>(GF)</sup> Gluten Free

<sup>(VGN)</sup> Vegan

<sup>(V)</sup> Vegetarian