

Black Coral

G R I L L

ENTREE

GARLIC BREAD (VGN)	\$16
Classic herb and garlic	
THAI SPRING ROLLS (DF/VGN)	\$22
Soy smoked vegetables with glass noodles, fresh herbs and dipping sauce	
KOKODA (GF/DF)	\$25
Local reef fish cured in coconut and lime, island-style ceviche	
TRUFFLE AND PARMESAN ARANCINI (VGN)	\$29
Crispy risotto balls with spiced aioli	
CRISPY VEGETABLE STACK (VGN)	\$34
Kalamata olives, basil pesto and romesco drizzle	
HALF SHELL SCALLOPS (GF)	\$38
Ginger, soy and sesame dressing for a fresh burst	
SIZZLING PRAWNS (GF)	\$40
Julienne vegetables and rich garlic cream sauce	

DINING EXPERIENCE WITH OUR HOT VOLCANIC STONE

Each dish is served on a sizzling hot volcanic stone so you can cook it to your liking
Served with fries and salad OR vegetables and island-style mashed potatoes

TUNA FILLET (GF)	\$71
Finished with a butter sauce	
SALMON (GF)	\$76
Topped with pesto cream	
SIRLOIN STEAK (GF)	\$83
Paired with shiraz demi-glaze and Paris butter	
EYE FILLET STEAK (GF)	\$93
Served with shiraz demi-glaze	

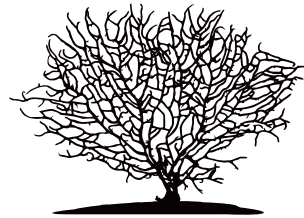
HOT VOLCANIC STONE

NOTES

(GF) Gluten Free (V) Vegan
(DF) Dairy Free (VGN) Vegetarian
(NF) Nut Free

*KIDS EAT FREE (valid for kids 0-11 years): Kids can choose any one Meal item and one Dessert from the Kids Corner menu, including a drink when dining with a paying adult.

*MEAL PLANS: Any one main course is included if you have pre-purchased a Half Board or Full Board Meal Plan.



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GRILL

MAINS	RIBS
GRILLED CHICKEN BREAST (NF/GF) \$50 Served with roasted garlic sauce potatoes and tossed long beans PERI PERI HALF CHICKEN (DF/NF) \$55 Tandoor roasted chicken on Mexican tomato rice and chunky vegetables BRAISED PORK BELLY (GF) \$62 Slow-cooked with red wine apple sauce PAN-FRIED MAHI-MAHI STEAK (GF) \$62 Served on a bed of wild rice and accompanied with fruit and mint salsa in sweet chilli sauce REEF AND BEEF (DF/NF) \$76 Seared sirloin with garlic prawns served with beetroot puree, edamame, baby carrots and garlic peppercorn sauce SCOTCH FILLET (NF/GF) \$76 Served with shiraz demi-glaze, accompanied with sauteed onion	Served with fries and salad OR vegetables and island-style mashed potatoes GRILLED PORK CUTLET (GF) \$76 Rich, tender and served with sultana apple glaze SMOKED PORK RIBS (GF) \$80 Smoked slowly and served with BBQ sauce NZ BBQ GINGER INFUSED LAMB CUTLETS (GF) \$83 Served with a rosemary red wine jus NZ FULL RACK OF LAMB (GF) \$100 Served with red wine jus, topped with garlic herbs

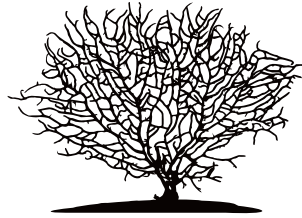
SIDES			
STEAMED RICE (V/GF/DF)	\$9	FLAME-GRILLED SWEET CORN SALAD (GF)	\$13
POTATO FRIES (V/GF/DF)	\$9	STEAMED MIXED VEGETABLES (V/GF/DF)	\$13
GARDEN SALAD (V/GF/DF)	\$9	Blanched vegetables tossed in romesco sauce	
MASHED POTATOES (V/GF)	\$9		
ISLAND FRIES (V/GF/DF)	\$9		

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CURRY	VEGETARIAN *GF option available
All dishes are served with steamed basmati rice, homemade roti, mango chutney, poppadom and raita ISLAND HARVEST VEGETABLE CURRY (V) \$40 A medley of seasonal vegetables, simmered in aromatic coconut curry with fresh herbs FIJIAN CHICKEN CURRY \$50 Succulent chicken slow simmered in a fragrant blend of traditional curry spices and creamy coconut milk, finished with tender potatoes and fresh coriander COASTAL MALOLO ISLAND SEAFOOD CURRY \$61 Reef fish, prawns, squid, mussels and slipper bugs, gently simmered in a fragrant coconut curry sauce with aromatic spices LAMB SHANK IN FIJIAN COCONUT CURRY \$95 Tender lamb shank slowly braised in an aromatic coconut curry with turmeric, cumin, coriander, tomatoes and fresh herbs. lemongrass, kaffir lime and potatoes	TANDOORI EGGPLANT (VGN) \$40 Served as skewers with pumpkin, potatoes, creamy polenta, and chermoula salsa POTATO GNOCCHI (VGN) \$40 Mushroom Ragout, Roasted Pine Nut Burnt Butter, Herbed Oil VEGETABLE LINGUINI* (VGN) \$41 Sautéed with garlic butter, cream, tomato and white wine sauce served with garlic bread

DESSERT

TAMARIND STICKY DATE PUDDING \$19 Served with vanilla ice cream PASSIONFRUIT PARFAIT (GF) \$19 Passionfruit ice cream, shortbread, and passionfruit jelly	FIJIAN LEMON TART \$19 Served with lemon curd and berries compote SALTED CARAMEL CHEESECAKE \$23 Roasted macadamia ice cream
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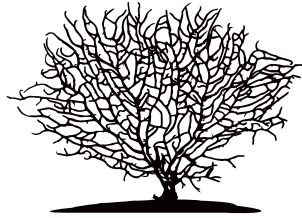
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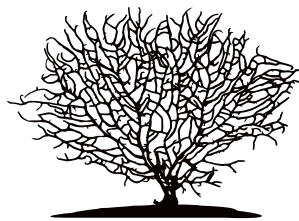
WHITE WINES			RED WINES		
	Glass	Bottle		Glass	Bottle
SPARKLING			PINOT NOIR		
Saint Louis Blanc Brut (France)	\$12	\$56	Chain of Fire (Australia)	\$13	\$63
Oxford Landing Yalumba Brut Cuvee (Australia)	\$13	\$58	Lindeman's Bin 99 (Australia)	\$14	\$68
Wolf Blass Eaglehawk Brut Cuvee (Australia)	\$13	\$61	Te Henga (New Zealand)		\$84
Yellowglen Yellow (Australia)	\$15	\$71	MERLOT		
De Bortoli King Valley Prosecco (Australia)		\$87	Yalumba 'Y' Series (Australia)	\$16	\$79
CHARDONNAY			CABERNET SAUVIGNON		
Rothbury Estate Premium (Australia)	\$12	\$54	Wolf Blass Eaglehawk (Australia)	\$13	\$61
Wolf Blass (Australia)		\$68	Yalumba 'Y' Series (Australia)		\$79
Yalumba 'Y' Series Unwooded (Australia)		\$87	Trivento Reserve (Argentina)		\$90
SAUVIGNON BLANC			SHIRAZ		
Rothbury Estate Premium (Australia)	\$12	\$54	Rothbury Estate Premium (Australia)	\$12	\$54
Haha, Marlborough (New Zealand)		\$72	De Bortoli (Australia)	\$13	\$55
Yalumba 'Y' Series (Australia)	\$16	\$79	Frontera (Chile)		\$66
The Hunting Lodge Expressions (New Zealand)		\$82	Yalumba 'Y' Series (Australia)		\$79
Matua Sauvignon Blanc (New Zealand)		\$89			
PINOT GRIS					
Yalumba 'Y' Series (Australia)	\$16	\$79			
Babich, Marlborough (New Zealand)		\$89			
RIESLING					
Yalumba 'Y' Series (Australia)		\$79			
ROSE					
Andrew Peace (Australia)	\$14	\$66			
Lindeman's Bin 35 (Australia)		\$68			



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COCKTAILS		MOCKTAILS	
GINNY MULE	\$24	BLACK CORAL PUNCH	\$13
Gin, lime, mint leaves, passionfruit, ginger ale		Watermelon, fresh pineapple, mint, fresh lime, topped with soda water.	
MOJITO	\$24	COCONUT & PINEAPPLE	\$13
(classic, watermelon or passionfruit) white rum, mint leaves, fresh lime topped up with soda water		Fresh pineapple, coconut cream, topped up with pineapple juice	
PINA COLADA	\$24	FRUIT PUNCH	\$13
White rum, coconut rum, pineapple juice, coconut cream		Tropical juice, fresh seasonal fruit	
COSMOPOLITAN	\$27	FIJIAN PUNCH	\$13
Vodka, triple sec, cranberry juice, fresh lime juice		Banana, papaya, watermelon, passionfruit, topped up with orange juice	
DAIQUIRI	\$27	MALOLO SUNRISE	\$13
(Strawberry, mango, watermelon, white peach) White rum, triple sec, fresh lime juice		Mango, cranberry juice, passionfruit, fresh lime juice	
LONG ISLAND ICED TEA	\$27	TROPICAL PARADISE	\$13
Vodka, white rum, gin, tequila, triple sec, lime juice, topped with cola		Mango, pineapple, passionfruit, fresh lime and mint	
MARGARITA	\$27	VIRGIN DAQUIRI	\$13
(Frozen or shaken) Tequila silver, triple sec, fresh lime juice		(Strawberry, mango, watermelon, white peach) Fresh lime juice	
NEGRONI	\$27	WAINIMOLI	\$13
Gin, sweet vermouth, campari		Lemon, fresh lime, lemon grass, mint, soda	
TEQUILA SUNRISE	\$27	MOCKTAIL OF THE DAY	\$11
Tequila, strawberry liqueur, grenadine, orange & fresh lime juice		Please ask our team for today's special	
COCKTAIL OF THE DAY	\$23		
Please ask our team for today's special			



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GRILL

DRINKS	SPIRITS & LIQUEURS
WATER SPARKLING WATER Aqua Pacific 1.5ltr \$4 Fiji Water 500ml \$6 Fiji Water 1.5ltr \$9 Santa Victoria Sparkling 500ml \$16 Santa Victoria Sparkling 1ltr \$21	RUM Kalokalo \$13 Bounty Dark \$13 Ratu Rum \$13 Appleton Estate Signature \$16 Black Spiced \$16 Bacardi \$16 Mount Gay Black Barrel \$16
SOFT DRINKS Coke, Coke Zero, Diet Coke, Sprite, Fanta \$7 Schweppes Tonic Water 330ml \$7 Schweppes Ginger Ale 330ml \$8 Schweppes Soda Water 330ml \$9 Bundaberg (Assorted) \$13 Red Bull \$15 V Energy \$15	VODKA Vula Viti \$13 Fiji Coconut \$13 Absolut \$16 Grey Goose \$16
JUICES Orange, Pineapple, Tropical, Apple, Cranberry \$7	GIN Blue Turtle \$16 Beefeater Pink \$16 Papa Salt \$16 Bombay Sapphire \$16 Tanqueray \$18 Hendricks \$19
RTD'S & BEERS	WHISKEY Jack Daniels \$16 Jim Beam \$16 Canadian Club 12yo \$16 Jameson's \$16 Johnnie Walker Red \$16 Johnnie Walker Black \$16
RTD'S Tribe (Assorted) \$11 Hey Days (Assorted) \$11 Pals (Assorted) \$15 Cider \$15	TEQUILA Patron Silver \$19 Patron Reposado \$21 Patron Anejo \$23
LOCAL BEERS Fiji Bitter \$9 Fiji Gold \$9 Vonu \$9 Vonu (Low Carb) \$9	FIJI RUM LIQUEURS Banana Rum \$13 Coconut Rum \$13 Coffee Rum \$13 Spiced Rum \$13 Chocolate Rum \$13
INTERNATIONAL BEERS Asahi 0% \$11 Corona 0% \$11 Pure Blonde \$12 Heineken \$13 Corona \$15	IMPORTED LIQUEURS Bailey's Irish Cream \$17 Cointreau \$17 Frangelico \$17 Kahlua \$17 Midori Melon \$17 Aperol \$17
	COGNAC Courvoisier \$20