

TAVOLA

RESTAURANT & BAR

DINNER



#tavolafiji





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DINNER

STARTERS

GARLIC PIZZA BREAD

confit garlic base with mozzarella

\$26

SALT AND PEPPER CALAMARI

salt and pepper calamari served with
roasted garlic aioli and Asian greens

\$28

KOKODA

local tuna ceviche served with sweet potato crisp

\$29

TRIO OF DIPS

beetroot dip, hummus and basil pesto with focaccia

\$30

LAMB KOFTA

mixed lettuce, crunchy vegetables and yogurt dip

\$32

TEMPURA PRAWNS (6 PIECES)

crispy king prawns with a Japanese dipping sauce

\$34

SALADS

THAI COCONUT CHICKEN NOODLE SALAD

Thai noodle salad with green curry chicken
and zesty kaffir lime dressing

\$32

GREEK SALAD VGN

tomato, feta cheese, cucumber, olives, basil
and extra virgin olive oil

\$32

SALMON SALAD

flaked oven roasted Tasmanian salmon, crispy iceberg,
green beans, baby potatoes and balsamic dressing

\$40

BURGERS & SANDWICHES

(All burgers and sandwiches come with
fries, ketchup and a small garden salad)

CLASSIC CHEESEBURGER

Angus beef, cheddar, tomato and burger sauce

\$35

CHICKEN SCHNITZEL BURGER

panko crumbed chicken, crispy bacon, cheese, lettuce,
tomato, avocado and garlic mayonnaise

\$37

ANGUS STEAK SANDWICH

12 hour roasted Angus scotch fillet steak, balsamic
onions, lettuce, tomato and garlic aioli

\$38

PIZZA

GRILLED VEGETABLE VGN

zucchini, eggplant, grilled red pepper, basil pesto,
olives, tomato base and mozzarella cheese

\$35

CHILLI PRAWN

prawns, capsicum, red onion, chilli
tomato base and mozzarella cheese

\$38

TANDOORI CHICKEN

charred tandoori chicken, red onion, tomato base,
chutney, raita and mozzarella cheese

\$38

HAWAIIAN

champagne ham, pineapple,
tomato base and mozzarella cheese

\$38

BBQ MEAT LOVERS

salami, lamb sausage, pork belly,
tomato base and mozzarella cheese

\$39

PASTA

PUTTANESCA VEGETABLE PASTA VGN

mixed local vegetables tossed in basil, cherry tomatoes
and local spinach with parmesan cheese

\$36

CHICKEN & MUSHROOM

creamy mushroom linguine with breast fillet chicken,
green peas and parmesan cheese

\$42

SEAFOOD MARINARA

reef fish, prawns, mussels and squid linguine in a tomato
Napoli sauce with parmesan and fresh basil

\$44

GRILL

(All grilled items come with fries and salad or
mixed steamed vegetables and baked potato)

REEF FISH OF THE DAY

\$37

CHICKEN BREAST

\$38

YELLOW FIN TUNA

\$40

ANGUS BEEF SIRLOIN STEAK

\$47

GF Gluten Free V Vegan VGN Vegetarian

*KIDS EAT FREE (valid for up to kids 0-11 years): Any one item from the Kids Corner menu is included with 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. Excludes Cheese Platter for two.

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DINNER

CURRIES

(All dishes are served with steamed jasmine rice, homemade roti, mango chutney, poppadom and raita)

FIJIAN VEGETABLE CURRY V

Braised mixed vegetables in Fijian style curry gravy \$40

FIJIAN REEF FISH

Fresh reef fish gently simmered in a fragrant coconut curry infused with ginger, garlic, turmeric, curry leaves and finished with fresh coriander \$50

SLOW-BRAISED LAMB IN FRAGRANT FIJIAN CURRY

Tender lamb simmered in a rich blend of aromatic spices, tomatoes, onions and fresh herbs, finished with coconut cream \$61

TAVOLA DUCK CURRY

Slow braised in an aromatic red curry paste with coconut milk, ginger, garlic, lemongrass, kaffir lime and potatoes \$71

PARMIGIANA

(All parmigianas come with fries and a small garden salad)

CHICKEN

classic chicken with tomato Napoli sauce and mozzarella cheese \$35

CHICKEN & BACON

classic chicken, bacon, tomato Napoli sauce and mozzarella cheese \$37

HAWAIIAN

champagne ham, pineapple, tomato Napoli sauce and mozzarella cheese \$37

SIDES

WEDGES VGN

seasoned potato wedges, mayonnaise & sweet chili sauce \$15

CASSAVA CHIPS VGN

cajun dusted cassava chips \$15

POTATO FRIES VGN

hand thick cut potato fries, tomato ketchup & aioli \$16

GARDEN SALAD VGN

tossed garden salad - basil dressing \$19

VEGETABLES V

mixed steamed vegetables \$19

DESSERTS

MIXED BERRY PAVLOVA

whipped cream, mixed berry on a vanilla bean meringue \$16

PEANUT BUTTER CARAMEL TART

bittersweet chocolate and peanut butter tart \$17

CHOCOLATE MOUSSE

white and milk chocolate with mixed berry compote \$18

CHEESE PLATTER

three cheeses, fruit, crackers and grissini \$26

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COCKTAILS

TRADITIONAL

BARAVI SPICED MULE \$25
Vodka, spiced rum, mint leaves, lime juice, ginger beer

BIG BULA \$25
Vodka, ice melon liqueur, pineapple juice, coconut cream

MALOLOMA: \$25
Tequila reposado, lime juice, pink grapefruit soda, mint leaves

PLANTATION SOUR \$25
White rum, chocolate rum, coffee rum, apple juice, lemon squash

TAGIMOUCIA \$25
Vodka, strawberry liqueur, passionfruit, pineapple & orange juice

CLASSIC

APEROL SPRITZ \$26
Aperol, soda water, topped up with bubbles

COSMOPOLITAN \$26
Vodka, triple sec, cranberry juice, fresh lime juice

MARTINI \$26
Vodka or gin, dry vermouth, olive juice

MOSCOW MULE \$26
Vodka, lime juice, ginger beer

MAI TAI \$26
White rum, dark rum, almond & curacao liqueur, pineapple & orange juice

INTERNATIONAL

DAIQUIRI \$27
(strawberry, mango, watermelon, white peach)
White rum, triple sec, fresh lime juice

LONG ISLAND ICED TEA \$27
Vodka, white rum, gin, tequila, triple sec, lime juice, topped up with cola

MARGARITA \$27
(frozen or shaken)
Tequila silver, triple sec, fresh lime juice

NEGRONI \$27
Gin, sweet vermouth, campari

SINGAPORE SLING \$29
Gin, cherry brandy, fresh lime, pineapple juice, angostura bitters

MOCKTAILS

FIJIAN PUNCH \$13
Banana, papaya, watermelon, passionfruit, topped up with orange juice

MALOLO SUNRISE \$13
Mango, cranberry juice, passionfruit, lime juice

VIRGIN DAIQUIRI \$13
(strawberry, mango, watermelon, white peach)
Fresh lime juice

WAINIMOLI \$13
Lemon, fresh lime, lemon grass, mint, soda

MOCKTAIL OF THE DAY \$11
Please ask our team for today's special

RTD'S & BEERS

RTD'S

Tribe (Assorted) \$11
Hey Days (Assorted) \$11
Pals (Assorted) \$15
Cider \$15

BEERS

LOCAL

Fiji Bitter \$9
Fiji Gold \$9
Vonu \$9
Vonu (Low Carb) \$9

INTERNATIONAL BEERS

Asahi 0% \$11
Corona 0% \$11
Pure Blonde \$12
Heineken \$13
Corona \$15

DRINKS

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

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

JUICES

Orange, Pineapple, Tropical, Apple, Cranberry \$7

BOOSTER JUICES

TAVOLA RECOVERY \$16
Fresh Banana, almond milk, dates, pure honey, walnuts

TAVOLA DETOX \$16
Spinach, apple, celery, fresh ginger, coconut water

TAVOLA CLEANSER \$16
Fresh pawpaw, beetroot, mint leaves, carrot, water

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SPIRITS

RUM

Kalokalo	\$13
Bounty Dark	\$13
Bacardi	\$16
Corumbá	\$16
Bundaberg	\$17

TEQUILA

Jose Cuervo Blanco	\$16
Jose Cuervo Reposado	\$16

VODKA

Vula Viti	\$13
Absolut	\$16
Absolut Citron	\$16
Absolut Mandrin	\$16
Grey Goose	\$16

GIN

Blue Turtle	\$13
Bombay Sapphire	\$16
Gordon's	\$16
Beefeater Pink	\$16

WHISKEY

Jack Daniel's	\$16
Jim Beam	\$16
Southern Comfort	\$16
Jameson's	\$16
Johnnie Walker Red Label	\$16
Johnnie Walker Black Label	\$16
Canadian Club 12yo	\$16
Bushmills	\$16

LIQUEURS

FIJI BATI RUM LIQUEUR

Banana Rum	\$13
Coconut Rum	\$13
Coffee Rum	\$13
Spiced Rum	\$13
Chocolate Rum	\$13

IMPORTED

Bailey's Irish Cream	\$17
Frangelico	\$17
Campari	\$17
Drambuie	\$17
Grand Marnier	\$17
Pimm's	\$17
Kahlua	\$17
Galliano Vanilla	\$17
Cointreau	\$17
Midori Melon	\$17
Malibu	\$17
Galliano Black Sambuca	\$17

COGNAC

Courvoisier VSOP	\$20
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Select any spirit with a selected choice of mixer (coke, coke zero, diet coke, sprite, fanta, soda water , tonic water, ginger ale, apple juice, orange juice, pineapple juice, cranberry juice, tropical juice)

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WHITE WINE

GLASS BOTTLE

SPARKLING

Saint Louis Blanc Brut (France)	\$12	\$56
Oxford Landing Yalumba Brut (Australia)	\$13	\$58
Wolf Blass Eaglehawk Brut Cuvee (Australia)	\$13	\$61
Yellowglen Yellow (Australia)	\$15	\$71

CHARDONNAY

Rothbury Estate Premium (Australia)	\$12	\$54
Wolf Blass (Australia)		\$68
Yalumba 'Y' Series Unwooded (Australia)		\$79

SAUVIGNON BLANC

Rothbury Estate Premium (Australia)	\$12	\$54
Haha Marlborough (New Zealand)		\$72
Yalumba 'Y' Series (Australia)	\$16	\$79
The Hunting Lodge Expressions (New Zealand)		\$82

PINOT GRIS

Yalumba 'Y' Series (Australia)	\$16	\$79
Babich (New Zealand)		\$89

RIESLING

Yalumba 'Y' Series (Australia)		\$79
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ROSE

Andrew Peace (Australia)	\$14	\$66
Lindeman's Bin 35 (Australia)		\$68

RED WINE

GLASS BOTTLE

PINOT NOIR

Chain of Fire (Australia)	\$13	\$63
Lindemans Bin 99 (Australia)	\$14	\$68
Te Henga (New Zealand)		\$84

MERLOT

Yalumba 'Y' Series (Australia)	\$16	\$79
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CABERNET SAUVIGNON

Wolf Blass Eaglehawk (Australia)	\$13	\$61
Yalumba 'Y' Series (Australia)		\$79

SHIRAZ

Rothbury Estate Premium (Australia)	\$12	\$54
Frontera (Chile)		\$66
Yalumba 'Y' Series (Australia)		\$79

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