



Bar & Restaurant

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

ENTREE

GARLIC HERB BREAD (V) freshly baked baguette, cheese, garlic, herb butter	FJ\$12
BRUSCHETTA (V) grilled sour dough, fresh tomato, spanish onion, garlic, basil oil, aged balsamic glaze	FJ\$15
KOKODA king fish, cured in lime juice, fresh coconut cream, cilantro salsa, cassava chips	FJ\$24
SAMOSA (V) thin pastry, spiced vegetables, tamarind chutney	FJ\$21
CRISPY SALT & PEPPER CALAMARI cajun spice, lemon, pepper, crisp fried, fresh market greens, lime aioli	FJ\$26
GRILLED KEBAB PLATTER (SERVES 2) tandoori chicken, satay pork, kofta beef skewers, satay sauce, tzatziki sauce, tamarind chutney	FJ\$44
GARLIC PRAWN toasted crostini, herb & garlic butter sauce	FJ\$28
CAESAR SALAD crisp cos lettuce, bacon, parmesan cheese, croutons, traditional caesar dressing	FJ\$28
ROAST PUMPKIN SALAD (V) & (GF) fresh garden salad, spanish onion, beetroot, feta cheese, honey mustard dressing	FJ\$26

CURRIES

<i>all curries are served with rice, roti, mint raita (mint, yoghurt, cucumber & fresh coriander) chutney, tomato salsa and poppadom</i>	
FIJIAN IKA CURRY (FISH) slow braised, aromatic spices, coconut cream, green chilli	FJ\$38
FIJIAN TOA CURRY (CHICKEN) slow cooked, fijian spices, masala, cumin, fresh tomato, ginger, fresh coriander	FJ\$38
VEGETABLE KOFTA CURRY fijian spices, mixed vegetables, tomato gravy, mango pickle	FJ\$38

RIBS

<i>your choice of chips or roast potato, sour cream and house island style coleslaw</i>	
PORK RIBS slow cooked, texas bbq sauce half rack full rack	FJ\$56 FJ\$68
BEEF SHORT RIBS slow cooked, chipotle sauce half rack full rack	FJ\$56 FJ\$68
RIB PLATTER pork & beef grilled rump steak & ribs grilled prawns & ribs	FJ\$60 FJ\$69 FJ\$72

STEAKS

<i>all steaks served with your choice of chips, garlic mashed potato or roast herbed chat potatoes plus vegetables or salad</i>	
CHOICE OF SAUCES <i>creamy forest mushroom sauce, peppercorn & brandy sauce, white wine garlic sauce or red wine thyme jus</i>	
ANGUS FILLET STEAK (200g)	FJ\$63
NEW YORK CUT SIRLOIN STEAK (250g)	FJ\$60
SCOTCH FILLET STEAK (350g)	FJ\$69
GRILLED CHICKEN BREAST	FJ\$42

SIGNATURE DISHS

GRILLED FISH OF THE DAY wrapped in banana leaves, garlic & herbs, lemon pepper, shrimp, rou rou sauce, tropical salsa, island fries	FJ\$50
SURF & TURF chargrill angus beef tender loin 200g, herb butter, garlic prawns, mashed potato, fresh garden greens	FJ\$70

MAINS

PUMPKIN LINGUINI smoked eggplant, rourou, white wine & garlic sauce, chilli salsa	FJ\$35
-add chicken	FJ\$48
-add prawn & scallop	FJ\$50
LAMB SHANK slow braised parmesan, kumala (sweet potato), ratatouille ragout, rosemary red wine jus	FJ\$52
NEW ZEALAND KING SALMON crispy skin teriyaki, shrimp stir fried singaporean noodles, asian choy	FJ\$56
CHICKEN PARMIGIANA napoli sauce, ham, cheese, chips, house salad	FJ\$38

DESSERTS

TROPICAL CHEESE CAKE caramel sauce	FJ\$24
SAVUSAVU CHOCOLATE PUDDING vanilla ice-cream, shaved chocolate, chocolate sauce	FJ\$20
PASSION FRUIT & MANGO PARFAIT coconut lolo cake, butter scotch sauce	FJ\$20
CHEESE PLATTER FOR TWO Whitestone Cheese CO (NZ) livingstone gold, aged airedale, totara tasty, windsor blue	FJ\$38

(GF) Gluten Free (V) Vegetarian
MEAL PLANS: Guest on meal plan can select one course from any of the entrees, main meals or desserts. Please note cheese platter for two is counted as two desserts.