



DINNER ONLY: 6-9PM

ENTREE

GARLIC HERB BREAD (V)

- F\$13/A\$9

freshly baked baguette, garlic & herb butter, cheese

OLIVE OIL AND BASIL CROSTINI

- F\$16/A\$10

eggplant choka, almond crumb, feta cheese, cucumber ribbon, balsamic onion

CHICKEN LOLLIPOP DRUMSTICKS -

F\$22/A\$15

rainbow slaw, taro crisp, bbq sauce

KOKODA

- F\$20/A\$13

fish fillet ceviche, lime juice, fresh coconut cream, cilantro salsa, cassava chips

SIZZLING GARLIC PRAWNS

- F\$31/A\$21

served with garlic croutons

THAI SPRING ROLL

- F\$16/A\$11

green curry cabbage, mushrooms, glass noodles, fresh herbs and dipping sauces

(GF) Gluten Free (V) Vegetarian

All prices include Fiji Government Taxes.

AUD prices are indicative.

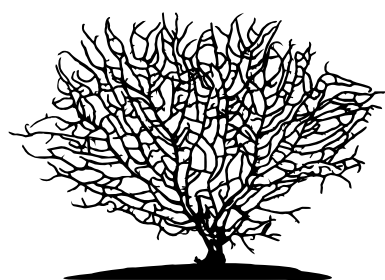
*KIDS EAT FREE (valid for up to 2 kids 0-12 years):

Any one item from the Kids Corner menu is included with a drink and an ice-cream sundae when dining with a paying adult.

*MEAL PLANS: Indicates Meal Plan Meals, any one main course is included if you have pre-purchased a Half Board or Full Board meal plan. Excludes Cheese Platter for two. \$15 Surcharge On Hot Rock, Ribs, & Char Grills Dishes

#blackcoralfiji





Black Coral

G R I L L

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 served with:

- maple roast sweet potato
- OR bacon and chive mashed potato
- OR chips

accompanied with a choice of:

- red wine gravy
- OR soy beurre blanc
- OR blackened tomato caper relish

200G AGED EYE FILLET
F\$73/A\$48

300G SIRLOIN FILLET
F\$69/A\$46

**170G CHERMOULA RUBBED
SALMON FILLET**
F\$59/A\$39

**FENNEL & ROSEMARY RUBBED
TUNA LOIN**
F\$57/A\$38

**SURF & TURF
(STEAK & SLIPPER LOBSTER)**
F\$74/A\$50

RIBS

SERVED WITH YOUR CHOICE OF
chips or roast potato, sour cream or coleslaw.

PORK RIBS

Texas bbq sticky rib sauce

HALF-RACK - F\$68/A\$44

FULL-RACK - F\$86/A\$57

CHOICE FROM

Texas bbq sticky rib sauces.

Spiced orange & lime crust.

House-made Moroccan spice crust.

FROM THE CHAR GRILL

SERVED WITH YOUR CHOICE OF
chips, mashed sweet potato, island fries, vegetables or salads

EYE FILLET (250g) - F\$74/A\$49
grass-fed beef

SCOTCH FILLET STEAK (300g) - F\$68/A\$45

MALOLO LILAI SEAFOOD PLATE - F\$75/A\$50
fish, prawns, mussels, calamari, slipper lobster

HOT VOLCANIC STONE

NOTES

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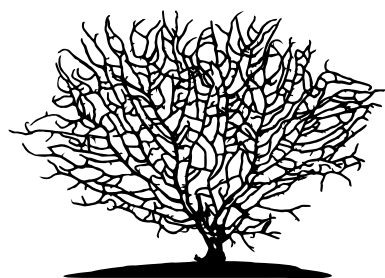
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MAINS	VEGETARIAN
<p>PAN FRIED WALU FILLET - F\$57/A\$38 torch tomatoes, mango salsa, steam baked taro, local spinach, passion fruit lolo sauce</p> <p>TEN SPICE HALF CHICKEN - F\$48/A\$32 steam baked chicken, served with lemon butter sauce, coconut minty salad and steak fries</p> <p>GRILLED CHICKEN BREAST - F\$39/A\$26 grilled chicken, steam vegetables, beurre blanc</p>	<p>CAULIFLOWER & LENTIL SALAD (V) - F\$27/A\$18 red onion pearl, semi-dried tomato, apricot, croutons</p> <p>BRAISED CHICKPEA & SPINACH (V) - F\$27/A\$18 tomato marinara puree, cumin seed rice, roast pumpkin, snake bean</p> <p>BLISS BOWL (V) - F\$27/A\$18 summer veggies, roast mushroom, wilted moca leaves, fruity rice, coconut lemongrass sauces</p>
CURRIES	ADD ON SIDES
<p>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.</p> <p>FISH CURRY (IKA) - F\$39/A\$26 market fish fillet simmered in green curry paste, coconut cream, lime leaf, wild coriander</p> <p>FIJIAN TOA CURRY (CHICKEN) - F\$39/A\$26 Fijian street spices, garam masala, cumin, fresh tomato, ginger, fresh coriander</p> <p>BEEF CURRY (BULUMAKAU) - F\$39/A\$26 Fijian homemade rendang curry paste, lemongrass, ginger, wild coriander</p>	<p>PER SIDE - F\$9/A\$6</p> <p>SAUTEED GARLIC BEANS ISLAND SALAD ROAST BABY POTATOES STEAMED RICE FRIES MASHED POTATO CHARRED CORN ON CORB</p>

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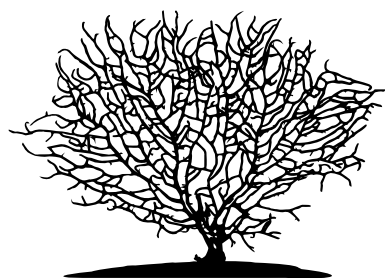
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DESERTS

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

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MENU DESCRIPTIONS

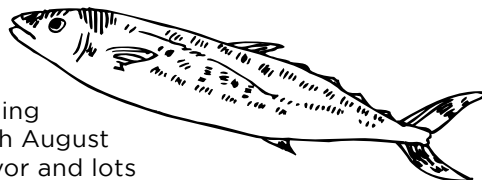
WALU (IKA) ON THE PLATE

Walu (Ika) fillet pan-seared with fresh-squeezed lemon, accompanied with steamed baked Taro, wilted local spinach (moca) and torch vine tomato and mango salsa enhances the zesty aroma of the plate, served with fresh coconut milk & passionfruit broth.

This local inherited ingredient which has been infused together to accomplish this dish has been used throughout Pacifica for centuries.

WALU, OR SPANISH MACKEREL,

They are voracious pelagic hunters, streamlined, fast, and beautiful, exciting fighters on a fishing line and a huge challenge to spear. Fish are silvery grey with narrow vertical bands along their body, they grow big and can tip the scales at over 110 pounds. The spearfishing record is 100 pounds. A very popular game fishing target. July through August are usually the best months to catch them. With its extremely rich flavor and lots of natural waxes and oil, walu is like a top-shelf spirit. Walu is used in a great many Fijian recipes, and features in the traditional favorites Kokoda and Ika Vakalolo.



TARO

[also known as Dalo] is grown all year round in Fiji and is a staple food crop for most of Fiji's population. It is a crop that is grown mechanically and traditionally and contains a large amount of Vitamin A, Vitamin B1, Vitamin B2, and Vitamin C. Taro is a crop planted by most families and is a source of income for most rural farmers. Taro is exported to New Zealand, Australia, Canada, and other Pacific Islands.

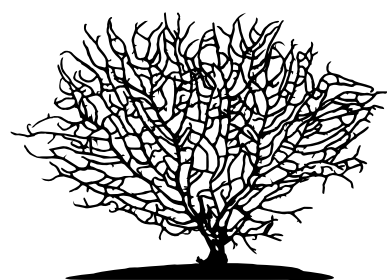




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WHITE WINES

	Glass	Bottle
SPARKLING		
Grandial Blanc de Blancs Brut <i>France</i>	\$16	\$54
Wolf Blass Eaglehawk Brut Cuvee <i>Australia</i>	\$14	\$50
CHARDONNAY		
Sam Miranda <i>Australia</i>		\$78
Wolf Blass Bilyara <i>Australia</i>	\$14	\$50
SAUVIGNON BLANC		
Gossips <i>Australia</i>	\$16	\$48
Oyster Bay <i>New Zealand</i>		\$102
Lindeman Bin 95 <i>Australia</i>	\$14	\$52
SAUVIGNON BLANC SEMILLON		
Vasse Felix <i>Australia</i>	\$120	
PINOT GRIS		
Haha <i>New Zealand</i>		\$69
Cool Woods <i>Australia</i>	\$18	\$67
ROSE		
Casillero Del Diablo <i>Chile</i>		\$84



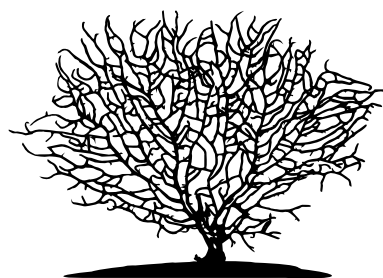
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RED WINES

	Glass	Bottle
PINOT NOIR		
Lindemans Bin 99 <i>New Zealand</i>	\$14	\$52
MERLOT		
Richland <i>Australia</i>		\$74
CABERNET MERLOT		
Evan & Tate Smooth Operator <i>Australia</i>	\$18	\$74
CABERNET SAUVIGNON		
Wolf Blass Bilyara <i>Australia</i>	\$14	\$50
Heartland <i>Australia</i>	\$18	\$74
SHIRAZ		
Beach Hut <i>Australia</i>	\$16	\$56
Heartland Spice Trader 48% Cab Sauv <i>Australia</i>	\$18	\$64
MIXED BLEND RED		
Gerard Bertrand Reserve Speciale <i>France</i>	\$16	\$69
Penfolds Koonunga Hill <i>Australia</i>		\$72

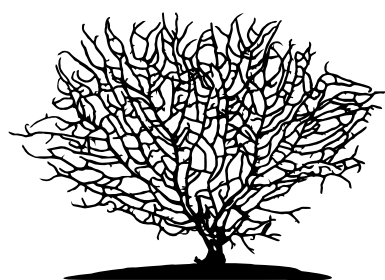


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COCKTAILS	MOCKTAILS
TAVOLA SLING \$28 Bounty White Rum, Strawberry Liqueur, Strawberry Mix	ALL ASSORTED MOCKTAILS \$10 each
DAIQUIRI (Mango / Strawberry) \$28 Bounty White Rum, Strawberry Liqueur, Strawberry Mix	VIRGIN DAIQUIRI (Mango / Strawberry) Mango, Strawberry Pulp, Strawberry mix, Ice
PLANTATION COLADA \$28 Bounty White Rum, Fiji Coconut Rum, Pineapple Juice, Coconut Mix	VIRGIN PINA COLADA Pineapple Juice, Coconut Mix, Ice
MAI TAI \$28 Bounty Dark Rum, Bounty White Rum, Lime Cordial, Orange Juice, Pineapple Juice	SPIDER (Coke, Fanta or Sprite) Your Choice of Drinks, Ice Cream
TOBLERONE \$28 Czarina Vodka, Fiji Coffee Rum, Café Liqueur, Ice Cream	TRAFFIC LIGHT Sprite, Assorted Colors, Grenadine
LONG ISLAND ICED TEA \$30 Bounty White Rum, Czarina Vodka, Jose Tequila Silver, Regal Gin, Triple Sac, Dash of Coke	MILKSHAKE (Chocolate or Strawberry) Strawberry, Chocolate, Caramel
COCKTAIL OF YOUR CHOICE \$30 (min) Please ask one of the Bar attendants	



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DRINKS	SPIRITS & LIQUEURS
WATER SPARKLING WATER Aqua Safe 1.5 ltr \$3.5 Fiji Water 500 ml \$4 Fiji Water 1.5 ltr \$8.5 Santa Victoria Sparkling 500 ml \$13 Santa Victoria Sparkling 1ltr \$22	FIJI RUM Co. SPECIALITY LIQUEUR RUM Banana Rum \$13 Coconut Rum \$13 Coffee Rum \$13 Chocolate Rum \$13 Golden Honey Rum \$13 Spiced Rum \$13
SOFT DRINKS Coke, Coke Diet, Coke Zero, Fanta, Sprite \$6 Bundaberg Ginger Beer \$12 Bundaberg Blood Orange \$12 Bundaberg Pine Coconut \$12 Bundaberg Passion Fruit \$12 Schweppes Tonic Water 300 ml \$6 Schweppes Soda Water 300 ml \$9 Schweppes Ginger Ale 300 ml \$7.5	IMPORTED SPIRITS Absolute Vodka \$14.5 Bombay Sapphire Gin \$14.5 Coruba Rum \$14.5 Captain Morgan Rum \$14.5 Gordon Gin \$14.5 Jose Cuervo Tequila Silver \$14.5 Jose Cuervo Tequila Gold \$14.5 Jamieson Irish Whisky \$14.5 Jack Daniel \$14.5 Jim Beam \$14.5 Jonny Walker Black Label \$14.5 Jonny Walker Red Label \$14.5 Southern Comfort \$14.5
JUICES Orange, Pineapple, Tropical, Apple, Cranberry \$4	
RTD'S & BEERS	IMPORTED LIQUEURS
RTD'S Tribe Vodka Ice Lemon & Soda \$12.5 Tribe Vodka Raspberry & Watermelon \$12.5 Tribe Vodka Blueberry \$12.5 Tribe Vodka Fusion Lime & Soda \$12.5 Apple Cider \$22 Pear Cider \$22	Bailey Irish Cream \$16 Cointreau \$16 Courvoisier VSOP \$19 Campari \$19 Drambuie \$20 Frangelico \$16 Galliano Vanilla \$16 Galliano Black Sambuca \$16 Grand Marnier \$16 Pimms \$16 Kahlua \$16 Midori Melon \$16 Malibu \$16 Tia Maria \$16
BEERS Fiji Bitter \$8.5 Fiji Gold \$8.5 Heineken \$16	