

TAVOLA

RESTAURANT & BAR

#tavolafiji



Breakfast: 7-10am | Lunch: 12-2pm | Dinner: 6-9pm

MENU

TASTING PLATES

RICE PAPER ROLL (3) GF VGN

julienned vegetables, avocado, sesame lime dipping sauce

FJD \$18 AUD \$12

TRIO OF TAPAS

honey prawns, popcorn squid, curried fish bites, chilli sambal, wild coriander dip

FJD \$29 AUD \$19

GRILLED MEZZE PLATE

chicken satay, sticky pork, pita bread, dips, chutneys, feta, sundried tomato, chopped greens

FJD \$29 AUD \$19

BENTO BOX GF

chicken skewer, green lentils, salad leaves, kachumber, boiled egg, peanut sauce

FJD \$28 AUD \$19

SANDWICHES, BURGERS & BUNS

(SERVED WITH CRISP POTATO WEDGES)

CORIANDER CHICKEN BANH MI

housemade roll, shredded cabbage, carrot, wasabi mayo, caramelized pineapple, jalapeno

FJD \$25 AUD \$17

CHICKEN SLIDERS (3)

lemon poached chicken, rainbow salad, homemade chutney, fruit jam

FJD \$25 AUD \$17

LEVU BEEF BURGER

two housemade patties, cheese, coleslaw, tomato chutney

FJD \$27 AUD \$18

CURRY BALTY

HARA BARA CHICKEN

exotic style dish with spices & tanginess of coriander, mint & lemon, roti, steamed rice, chutney

FJD \$38 AUD \$25

LAMB MASALA

tamarind, chilli flakes, roti, steamed rice, homemade chutney, achaar, poppadum

FJD \$41 AUD \$27

VEGETABLE KORMA V VGN

seasonal vegetables, chickpeas, yoghurt, curry sauce, roti, steamed rice, homemade chutney

FJD \$32 AUD \$21

PASTA

CHICKEN & MUSHROOM FETTUCCINE

creamy white wine sauce, baked garlic, dried bacon, parmesan cheese, basil pesto drizzle

FJD \$37 AUD \$25

SEAFOOD LINGUINE

salmon pieces, prawns, calamari, fresh tomato, caper buds, olive oil

FJD \$41 AUD \$27

PUTTANESCA

spaghetti, fresh tomatoes, kalamata olives, capers, olive oil, fresh basil

FJD \$32 AUD \$21

BOWLS

GARDEN OF VEGAN GF VGN

spiced chickpeas, roasted beet, cabbage slaw, apple, hummus, sesame rice paper roll

FJD \$26 AUD \$17

FISH & CHIPS

beer battered local fillet, mini salad cup, pickled gherkin, tartare sauce, lemon wedge (please ask if you prefer grilled)

FJD \$27 AUD \$18

CATCH OF THE DAY & PASIFIKA SALAD GF

grilled local fillet, green banana, green pawpaw, tomato, bean bundles, sweet potato, chimichurri

FJD \$32 AUD \$21

PIZZA LAILAI

(ON A THIN & CRISPY BASE)

TANDOORI CHICKEN

charred tandoori chicken pieces, caramelized onion, mozzarella, guacamole, sour cream

FJD \$35 AUD \$23

VEGGIE V

fresh tomato, green papaya, mushrooms, black olives, feta, capers, salsa verde

FJD \$35 AUD \$23

BEACHSIDE

ham, fresh pineapple, green capsicum, mozzarella

FJD \$35 AUD \$23

RUSTIC ITALIAN

mild salami, cacciatore vegetables, tomato, mozzarella, basil, olives

FJD \$35 AUD \$23

GF Gluten Free V Vegan VGN Vegetarian

All prices include Fiji Government Taxes

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MENU

SPECIALS

MARKET FISH GF

baked in banana leaf, grilled tomato, steamed beans, mango lime salsa, taro fondue, rourou sauce

FJD \$42 AUD \$28

LAMB SHANK

twice braised, kumala mash, apricot black current glaze, tamarind jus

FJD \$45 AUD \$30

SEAFOOD HOT POT GF

grilled reef fish, prawns, squid, glass noodles, passionfruit & lemongrass broth

FJD \$42 AUD \$28

CHAR GRILL BEEF SIRLOIN

served with fries market vegetables and pepper jus

FJD \$45 AUD \$30

ADD ON SIDES

FJD \$8 AUD \$5

ROAST SWEET POTATO WITH HONEY GLAZE

CHARRED CORN ON THE COB

GARLIC SAUTÉED BEANS

CRISP POTATO WEDGES

GARDEN SALAD

CHIPS

DESSERTS

OL COPRA

coconut honey tart, torched coconut crumble, lemon curd, sorbet

FJD \$18 AUD \$12

NUKU GF

vanilla ice cream, crushed honeycomb, nuts, dried pineapple, coconut caramel

FJD \$18 AUD \$12

BAKED CHEESE CAKE

passion fruit curd, coconut macaroon, fresh fruit

FJD \$18 AUD \$12

VUDI VAKASOSO GF

plantain banana poached in coconut cream, caramel sauce

FJD \$18 AUD \$12

VITI'S VUATA GF

seasonal fresh fruit, natural yoghurt, honey

FJD \$18 AUD \$12

GF Gluten Free V Vegan VGN Vegetarian

TRANSLATION:

"Banh Mi" - Bread

"Balty" - Bucket

"Vudi Vakasoso" - Plantain Banana

"Levu" - Big

"Lailai" - Small

"Viti's Vuata" - Fiji's Fruits

*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: 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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WINE

WHITE WINES

BOTTLE	GLASS	GLASS
SPARKLING		
Grandial Blanc de Blancs Brut FRANCE	\$16	\$54
Wolf Blass Eaglehawk Brut Cuvee AUSTRALIA	\$14	\$50
CHARDONNAY		
Sam Miranda AUSTRALIA		\$78
Wolf Blass Bilyara AUSTRALIA	\$14	\$50
SAUVIGNON BLANC		
Gossips AUSTRALIA	\$16	\$48
Oyster Bay NEW ZEALAND		\$102
Lindeman Bin 95 AUSTRALIA	\$14	\$52
SAUVIGNON BLANC SEMILLON		
Vasse Felix AUSTRALIA	\$120	
PINOT GRIS		
Haha NEW ZEALAND		\$69
Cool Woods AUSTRALIA	\$18	\$67
ROSE		
Casillero Del Diablo Chile		\$84

RED WINES

BOTTLE	GLASS	GLASS
PINOT NOIR		
Lindemans Bin 99 NEW ZEALAND	\$14	\$52
MERLOT		
Richland AUSTRALIA		\$74
CABERNET MERLOT		
Evan & Tate Smooth Operator AUSTRALIA	\$18	\$74
CABERNET SAUVIGNON		
Wolf Blass Bilyara AUSTRALIA	\$14	\$50
Heartland AUSTRALIA	\$18	\$74
SHIRAZ		
Beach Hut AUSTRALIA	\$16	\$56
Heartland Spice Trader 48% Cab Sauv AUSTRALIA	\$18	\$64
MIXED BLEND RED		
Gerard Bertrand Reserve Speciale FRANCE	\$16	\$69
Penfolds Koonunga Hill AUSTRALIA		\$72

COCKTAILS & MOCKTAILS

COCKTAILS

TAVOLA SLING	\$28
Bounty White Rum, Strawberry Liqueur, Strawberry Mix	
DAIQUIRI	\$28
(MANGO / STRAWBERRY)	
Bounty White Rum, Strawberry Liqueur, Strawberry Mix	
PLANTATION COLADA	\$28
Bounty White Rum, Fiji Coconut Rum, Pineapple Juice, Coconut Mix	
MAI TAI	\$28
Bounty Dark Rum, Bounty White Rum, Lime Cordial, Orange Juice, Pineapple Juice	
TOBLERONE	\$28
Czarina Vodka, Fiji Coffee Rum, Café Liqueur, Ice Cream	
LONG ISLAND ICED TEA	\$30
Bounty White Rum, Czarina Vodka, Jose Tequila Silver, Regal Gin, Triple Sac, Dash of Coke	
COCKTAIL OF YOUR CHOICE	\$30 (min)
Please ask one of the Bar attendants	

MOCKTAILS

ALL ASSORTED MOCKTAILS	\$10 EACH
VIRGIN DAIQUIRI	
(MANGO / STRAWBERRY)	
Mango, Strawberry Pulp, Strawberry mix, Ice	
VIRGIN PINA COLADA	
Pineapple Juice, Coconut Mix, Ice	
SPIDER	
(COKE, FANTA OR SPRITE)	
Your Choice of Drinks, Ice Cream	
TRAFFIC LIGHT	
Sprite, Assorted Colors, Grenadine	
MILKSHAKE	
(CHOCOLATE OR STRAWBERRY)	
Strawberry, Chocolate, Caramel	

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SPIRITS & LIQUEURS

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

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

IMPORTED LIQUEURS

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

RTD'S & BEERS

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

BEERS

Fiji Bitter	\$8.5
Fiji Gold	\$8.5
Heineken	\$16

DRINKS

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

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

JUICES

Orange, Pineapple, Tropical, Apple, Cranberry	\$4
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