

# Black Coral

GRILL

## ENTREE

<b>GARLIC BREAD (VGN)</b> Classic herb and garlic	\$15
<b>THAI SPRING ROLLS (DF/VGN)</b> Soy smoked vegetables with glass noodles, fresh herbs and dipping sauce	\$21
<b>KOKODA (GF/DF)</b> Local reef fish cured in coconut and lime, island-style ceviche	\$24
<b>TRUFFLE AND PARMESAN ARANCINI (VGN)</b> Crispy risotto balls with spiced aioli	\$28
<b>CRISPY VEGETABLE STACK (VGN)</b> Kalamata olives, basil pesto and romesco drizzle	\$32
<b>HALF SHELL SCALLOPS (GF)</b> Ginger, soy and sesame dressing for a fresh burst	\$36
<b>SIZZLING PRAWNS (GF)</b> Julienne vegetables and rich garlic cream sauce	\$38

## 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

<b>TUNA FILLET (GF)</b> Finished with a butter sauce	\$68
<b>SALMON (GF)</b> Topped with pesto cream	\$72
<b>SIRLOIN STEAK (GF)</b> Paired with shiraz demi-glaze and Paris butter	\$79
<b>EYE FILLET STEAK (GF)</b> Served with shiraz demi-glaze	\$89

HOT VOLCANIC STONE

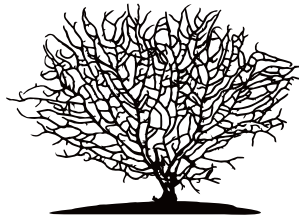
### NOTES

(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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DINNER ONLY: 5.30 - 9 PM



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MAINS	RIBS
<p><b>GRILLED CHICKEN BREAST (NF/GF) \$48</b> Served with roasted garlic sauce potatoes and tossed long beans</p> <p><b>PERI PERI HALF CHICKEN (DF/NF) \$52</b> Tandoor roasted chicken on Mexican tomato rice and chunky vegetables</p> <p><b>BRAISED PORK BELLY (GF) \$59</b> Slow-cooked with red wine apple sauce</p> <p><b>PAN-FRIED MAHI-MAHI STEAK (GF) \$59</b> Served on a bed of wild rice and accompanied with fruit and mint salsa in sweet chilli sauce</p> <p><b>REEF AND BEEF (DF/NF) \$72</b> Seared sirloin with garlic prawns served with beetroot puree, edamame, baby carrots and garlic peppercorn sauce</p> <p><b>SCOTCH FILLET (NF/GF) \$72</b> Served with shiraz demi-glaze, accompanied with sauteed onion</p>	<p>Served with fries and salad OR vegetables and island-style mashed potatoes</p> <p><b>GRILLED PORK CUTLET (GF) \$72</b> Rich, tender and served with sultana apple glaze</p> <p><b>SMOKED PORK RIBS (GF) \$76</b> Smoked slowly and served with BBQ sauce</p> <p><b>NZ BBQ GINGER INFUSED LAMB CUTLETS (GF) \$79</b> Served with a rosemary red wine jus</p> <p><b>NZ FULL RACK OF LAMB (GF) \$95</b> Served with red wine jus, topped with garlic herbs</p>

SIDES	
<b>STEAMED RICE (V/GF/DF) \$9</b>	<b>FLAME-GRILLED SWEET CORN SALAD (GF) \$12</b>
<b>POTATO FRIES (V/GF/DF) \$9</b>	<b>STEAMED MIXED VEGETABLES (V/GF/DF) \$12</b>
<b>GARDEN SALAD (V/GF/DF) \$9</b>	Blanched vegetables tossed in romesco sauce
<b>MASHED POTATOES (V/GF) \$9</b>	
<b>ISLAND FRIES (V/GF/DF) \$9</b>	

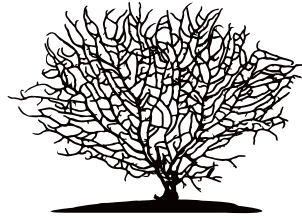
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VEGETARIAN *GF option available	DESSERT
<b>TANDOORI EGGPLANT*</b> (VGN) \$38 Served as skewers with pumpkin, potatoes, creamy polenta, and chermoula salsa	<b>TAMARIND STICKY DATE PUDDING</b> \$18 Served with vanilla ice cream
<b>COCONUT CHICKPEA &amp; CAULIFLOWER TIKKA MASALA</b> (VGN) \$38 Served with basmati rice and crispy pappadams	<b>PASSIONFRUIT PAREFAIT</b> (GF) \$18 Passionfruit ice cream, shortbread, and passionfruit jelly
<b>TOMATO CANNELLONI</b> (VGN) \$38 Filled with ricotta, spinach and vegetables	<b>FIJIAN LEMON TART</b> \$18 Served with lemon curd and berries compote
<b>VEGETABLE LINGUINI*</b> (VGN) \$39 Sauteed with garlic butter, cream, tomato and white wine sauce served with garlic bread	<b>SALTED CARAMEL CHEESECAKE</b> \$22 Roasted macadamia ice cream

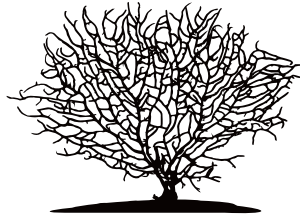
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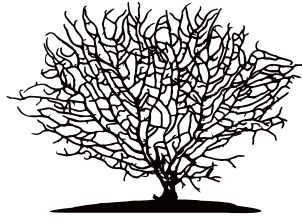
G R I L L

## WHITE WINES

	Glass	Bottle
<b>SPARKLING</b>		
Saint Louis Blanc Brut (France)	\$11	\$53
Oxford Landing Yalumba Brut Cuvee (Australia)	\$12	\$55
Wolf Blass Eaglehawk Brut Cuvee (Australia)	\$12	\$58
Yellowglen Yellow (Australia)	\$14	\$68
De Bortoli King Valley Prosecco (Australia)		\$83
<b>CHARDONNAY</b>		
Rothbury Estate Premium (Australia)	\$11	\$51
Wolf Blass (Australia)		\$65
Yalumba 'Y' Series Unwooded (Australia)		\$75
<b>SAUVIGNON BLANC</b>		
Rothbury Estate Premium (Australia)	\$11	\$51
Haha, Marlborough (New Zealand)		\$69
Yalumba 'Y' Series (Australia)	\$15	\$75
The Hunting Lodge Expressions (New Zealand)		\$78
Matua Sauvignon Blanc (New Zealand)		\$85
<b>PINOT GRIS</b>		
Yalumba 'Y' Series (Australia)	\$15	\$75
Babich, Marlborough (New Zealand)		\$85
<b>RIESLING</b>		
Yalumba 'Y' Series (Australia)		\$75
<b>ROSE</b>		
Andrew Peace (Australia)	\$13	\$63
Lindeman's Bin 35 (Australia)		\$65

## RED WINES

	Glass	Bottle
<b>PINOT NOIR</b>		
Chain of Fire (Australia)	\$12	\$60
Lindeman's Bin 99 (Australia)	\$13	\$65
Te Henga (New Zealand)		\$80
<b>MERLOT</b>		
Yalumba 'Y' Series (Australia)	\$15	\$75
<b>CABERNET SAUVIGNON</b>		
Wolf Blass Eaglehawk (Australia)	\$12	\$58
Yalumba 'Y' Series (Australia)		\$75
Trivento Reserve (Argentina)		\$86
<b>SHIRAZ</b>		
Rothbury Estate Premium (Australia)	\$11	\$51
De Bortoli (Australia)	\$12	\$52
Frontera (Chile)		\$63
Yalumba 'Y' Series (Australia)		\$75



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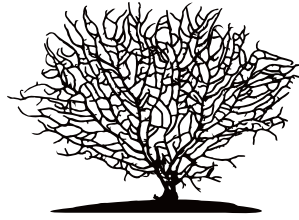
G R I L L

COCKTAILS	MOCKTAILS
<b>GINNY MULE</b> \$23 Gin, lime, mint leaves, passionfruit, ginger ale	<b>BLACK CORAL PUNCH</b> \$12 Watermelon, fresh pineapple, mint, fresh lime, topped with soda water.
<b>MOJITO</b> \$23 (classic, watermelon or passionfruit) white rum, mint leaves, fresh lime topped up with soda water	<b>COCONUT &amp; PINEAPPLE</b> \$12 Fresh pineapple, coconut cream, topped up with pineapple juice
<b>PINA COLADA</b> \$23 White rum, coconut rum, pineapple juice, coconut cream	<b>FRUIT PUNCH</b> \$12 Tropical juice, fresh seasonal fruit
<b>COSMOPOLITAN</b> \$26 Vodka, triple sec, cranberry juice, fresh lime juice	<b>FIJIAN PUNCH</b> \$12 Banana, papaya, watermelon, passionfruit, topped up with orange juice
<b>DAIQUIRI</b> \$26 (Strawberry, mango, watermelon, white peach) White rum, triple sec, fresh lime juice	<b>MALOLO SUNRISE</b> \$12 Mango, cranberry juice, passionfruit, fresh lime juice
<b>LONG ISLAND ICED TEA</b> \$26 Vodka, white rum, gin, tequila, triple sec, lime juice, topped with cola	<b>TROPICAL PARADISE</b> \$12 Mango, pineapple, passionfruit, fresh lime and mint
<b>MARGARITA</b> \$26 (Frozen or shaken) Tequila silver, triple sec, fresh lime juice	<b>VIRGIN DAQUIRI</b> \$12 (Strawberry, mango, watermelon, white peach) Fresh lime juice
<b>NEGRONI</b> \$26 Gin, sweet vermouth, campari	<b>WAINIMOLI</b> \$12 Lemon, fresh lime, lemon grass, mint, soda
<b>TEQUILA SUNRISE</b> \$26 Tequila, strawberry liqueur, grenadine, orange & fresh lime juice	<b>MOCKTAIL OF THE DAY</b> \$10 Please ask our team for today's special
<b>COCKTAIL OF THE DAY</b> \$22 Please ask our team for today's special	

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## DRINKS

### WATER | SPARKLING WATER

Aqua Pacific 1.5ltr	\$3.50
Fiji Water 500ml	\$6
Fiji Water 1.5ltr	\$9
Santa Victoria Sparkling 500ml	\$15
Santa Victoria Sparkling 1ltr	\$20

### 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)	\$12
Red Bull	\$14
V Energy	\$14

### JUICES

Orange, Pineapple, Tropical, Apple, Cranberry	\$7
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## RTD'S & BEERS

### RTD'S

Tribe (Assorted)	\$10
Hey Days (Assorted)	\$10
Pals (Assorted)	\$14
Cider	\$14

### LOCAL BEERS

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

### INTERNATIONAL BEERS

Asahi 0%	\$10
Corona 0%	\$10
Pure Blonde	\$11
Heineken	\$12
Corona	\$14

## SPIRITS & LIQUEURS

### RUM

Kalokalo	\$12
Bounty Dark	\$12
Ratu Rum	\$12
Appleton Estate Signature	\$15
Black Spiced	\$15
Bacardi	\$15
Mount Gay Black Barrel	\$15

### VODKA

Vula Viti	\$12
Fiji Coconut	\$12
Absolut	\$15
Grey Goose	\$15

### GIN

Beefeater Pink	\$15
Papa Salt	\$15
Bombay Sapphire	\$15
Tanqueray	\$17
Hendricks	\$19

### WHISKEY

Jack Daniels	\$15
Jim Beam	\$15
Canadian Club 12yo	\$15
Jameson's	\$15
Johnnie Walker Red	\$15
Johnnie Walker Black	\$15

### TEQUILA

Patron Silver	\$18
Patron Reposado	\$20
Patron Anejo	\$22

### FIJI RUM LIQUEURS

Banana Rum	\$12
Coconut Rum	\$12
Coffee Rum	\$12
Spiced Rum	\$12
Chocolate Rum	\$12

### IMPORTED LIQUEURS

Bailey's Irish Cream	\$16
Cointreau	\$16
Frangelico	\$16
Kahlua	\$16
Midori Melon	\$16
Aperol	\$16

### COGNAC

Courvoisier	\$19
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