









## Starters

-  Baked ricotta tart, with pear and rocket salad and caramelised balsamic vinegar 19
- Deep fried lentil cakes with tomato salsa raita and cucumber 18
-  Traditional samosas, pea and potato filled with house made tamarind chutney 18
-  Kokoda, authentic Fijian fish soup in coconut milk with lime juice tomato and coriander 18
-  Walu cerviche, marinated Spanish mackerel, with a chilli papaya salsa and crisp grissini bread 24
- Poached prawn, cottage cheese and grape fruit salad 24
- Smoked salmon, soba noodle, coriander and cucumber salad with soy, mirin and lemon dressing 25
- Pork belly salad with crisp crackling, beanshoots, citrus segments and black pepper caramel dressing 25
- Chicken poached in Chinese master stock with radish pickle, peanuts and crunchy wonton skins 24

## Pasta

- Spaghetti bolognese 32
- Tortellini filled with rou rou, coconut and ginger with curry butter sauce 35
- Penne with prawns, fresh tomato sauce and nadi bay basil 33
- Spiralii with chilli tuna flakes, red kidney beans and zucchini 32



## Mains

-  Boned seared chicken with braised leeks and black eyed bean ragout 40
-  Grilled chicken breast with eggplant caviar and roast capsicum puree 40
- Steamed fish of the day with cucumber and tomato salsa 43
- Chargrilled yellow fin tuna, with green beans, tomato confit, potatoes and kalamata olive vinaigrette 43
-  Ika vaka lolo, traditional Fiji fish of the day steamed in coconut milk with dalo, tomato and bele 43
- Garlic poach prawns with apple and walnut salad and grilled sour dough crouton 44
- Nuku mud crab, wok tossed with black pepper glaze and steamed jasmine rice 60
- Lamb roganjosh with mango pickle, coconut lassi and naan 37
-  Indo Fijian Vegetable or chicken curry with house made chutney, roti steamed rice and pappadams 33/35
- Flash grilled pork medallions with proscuitto, crushed potatoes local crayfish and brown butter vinaigrette 48
- Eye fillet of beef 300gm NZ grain fed with café de paris butter, green beans, grilled mushroom and potato gallette 56
- Traditional steak tartare with capers, egg yolk, onion, gerkin and sauces 28/56

## Sides

- Steamed vegetables with olive oil 10
- Leaf salad with tomato, onion and cucumber 10
- Tomato, black olive and feta salad 15
- Sautéed new potatoes in herb butter 10
- Wedges with sour cream and sweet chilli sauce 13
- Fries with sea salt and aioli 10

## Sweet Treats

-  Marinated tropical fruits with lemon and lime sorbet 13
-  Coconut panacotta with passion fruit glaze and glass biscuit 14
- Apple tart with vanilla bean ice cream and caramel sauce 15
- Lolo delice with lolo mousse, rum lolo cake, lolo ice cream, and mango coulis 15
- Palm sugar brulee 14
- Raspberry parfait with balsamic cherry ragout 15
- Onq's lemon tart, vanilla icecream, raspberry glaze and honey tuile 15
- Allogato, your choice of liqueur with espresso and icecream 15



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