



Starters

Kokoda; lemon and lime marinated reef fish with coriander,
coconut cream and chilli
22.00

Slow roasted pork belly with seared scallops, apple caramel
and celery apple salad
28.00

Salt and pepper prawns with shaved cucumber, coriander,
spring onion salad with nahm jim dressing
27.00

Coconut crusted chicken thigh with roasted pineapple,
crushed peanuts and sweet and sour dressing
26.00

Crab and prawn cakes with smoked red chilli aioli, roasted
bell pepper and basil salad
28.00

Soy marinated yellow fin tuna with beer battered oysters,
wasabi avocado puree and nori sesame salad
30.00

Spinach and goats cheese tortellini with pinenuts, currents
and sage burnt butter
24.00



Mains

- Linguine pasta with roasted pumpkin, feta, pinenuts, herb pesto and baby spinach
37.00
- Tandoori chicken skewers with mango pickle, tamarind chutney and banana lassi
41.00
- Pancetta wrapped chicken breast with leek, bacon and dried fig stuffing, onion puree and snake beans
42.00
- Pan fried walu fillet with crushed green peas, roasted tomato, prawns and chorizo
43.00
- Yellow fin tuna with panzanella bread salad, salsa verde and parmesan grissini stick
45.00
- Ika and U'ra vaka lolo, Fijian fish of the day poached in coconut cream with bele, tomato and prawns
42.00
- Open wholemeal lasagne with grilled prawns, nadi bay rocket and sauce vierge
49.00
- Nuku Denarau mud crab, wok tossed with black pepper glaze and steamed jasmine rice
73.00
- Char grilled beef fillet with soft truffled polenta, red onion marmalade, snake beans and port jus
63.00

Sides

- Steamed vegetables with olive oil
13.00
- Ice berg wedge with walnuts, pancetta and blue cheese cream
13.00
- Tomato, black olive and feta salad
18.00
- Caramelised onion and pinenut mash potatoes
16.00
- Spiced wedges with sour cream and sweet chilli
16.00
- Fries with sea salt and garlic aioli
12.00



Something Sweet

Banana coconut tart, strawberry basil champagne jelly,
English toffee ice cream
18.00

Raspberry white chocolate cointreau strip, spiced berry
compote, macaroon berry sorbet
16.00

Fijian vanilla bean crème brulee, roasted black pepper
pineapple, mango sorbet and sesame tuille
17.00

Black glutinous rice custard pudding, hokey poky ice cream,
zucchini walnut bread and honey comb
17.00

Double chocolate brownie with cookies and cream ice cream
and chocolate biscuit
18.00

Tiramisu, espresso panna cotta with coffee gelato and
pistachio biscotti
19.00