

entree

Fijian tasting trio 35.0 / 21.7AUD

lobster cheese cake, coconut prawns w_ heart of palm salad

🍴 **bbq king prawns** 34.0 / 21.1AUD

w_ chili jam, fresh coconut cream & kaffir lime

🍴 **highland duck summer roll** 29.0 / 18.0AUD

pickled greens, citrus flambé & peanut dressing

🍴 **Fijian ika kokoda** 32.0 / 19.9AUD

Fiji's beloved national dish the kokoda seamlessly unites lime juice marinated island fish with coconut cream & a hint of chili

homemade ricotta & green papaya cannelloni 31.0 / 19.2AUD

coconut chili sauce w_ almond & tomato relish

🍴 **flash seared beef tenders** 34.0 / 21.1AUD

blue cheese drizzle, balsamic honey glazed tomatoes & selected micro greens

mangrove crab wonton bisque 31.0 / 19.2AUD

slow baked in freshly cracked coconut bilo

traditional caesar salad 32.0 / 19.9AUD

your desired mixture of cos lettuce, anchovies, crispy bacon, croutons & shaved parmesan cheese

main

🍴 **coconut lime & chili infused lobster** 79.0 / 49.0AUD

w_ Island style 'ota' (bush ferns) & kumala cake

🍴 **sautéed creamy prawns** 64.0 / 39.7AUD

champagne infused resting on roasted shallots, basil & potato smash w_ spring vegetables

mustard basil rubbed beef tenderloin 71.0 / 44.1AUD

green pea risotto, fried shallots & baby vegetables

🍴 **Fiji's deep sea snapper & shelled mud crabs** 62.0 / 38.5AUD

fish wrapped & poached in banana leaf w_ ginger, coriander; crab meat braised in coconut 'miti' sauce w_ caramelized onions & kumala

🍴 **nut & spice crusted chicken breast supreme** 56.0 / 34.8AUD

wild breadfruit, spinach chowder & smoked eggplant

slow roasted '5 spice' duck breast 62.0 / 38.5AUD

vichy carrots, brie & duck spring roll w_ orange sauce

🍴 **'spices of Fiji' rubbed rack of lamb** 71.0 / 44.1AUD

local honey & ginger w_ kumala puree, fried baby okra & mint glaze

vegetarian filo 54.0 / 33.5AUD

delicate parcels of spinach, shallots, mushroom & creamy brie w_ green pea mousse & pinot glaze

signature 3 course menu 109.0/ 67.7AUD

highland duck summer roll

homemade ricotta & green papaya cannelloni

bbq king prawns

mustard basil rubbed beef tenderloin

Fiji's deep sea snapper & mud crabs

nut & spice crusted chicken breast supreme

passionate cream brulee

trio of homemade ice-creams

pistachio chocolate mousse

🍴 - gluten free dishes – please inform your waiter