

“One cannot think well, love well or sleep well unless one has dined well” – Virginia Woolf

Entrée

Fijian ika kokoda 32.0 / 20.8AUD GF/DF/NF

Fiji's beloved national dish, seamlessly unites lime marinated island fish w_ coconut milk & a hint of chili

sizzled scallops & crisp prosciutto salad 36.0 / 23.4AUD GF/DF/NF

on sweet pumpkin puree, herb salad & balsamic pearls

bbq king prawns 35.0 / 22.8AUD DF/NF

chili jam, fresh coconut cream & kaffir lime w_ crisp fried onions

semi constructed 'sous vide' duck 31.0 / 20.2AUD NF/V

tender duck breast on soft shell tortilla's , Mexican salsa, avocado guacamole & tequila crème

'mouth melting' blistered salmon salad 34.0 / 22.1AUD GF/DF/NF

w_ truffle tomatoes, farmers greens & scented fruits

gourmet 3 - cheese potato fritters 28.0 / 18.2AUD NF/V

alloat pumpkin coriander bisque & grilled vegetable capanata

pork 'sung choi bao' spring rolls 29.0/18.9AUD DF

lime, chilli, sugar, shallots tossed crispy rolls w_ peanut plum dipping & shredded greens

traditional caesar salad 32.0 / 20.8AUD NF/V

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

main

gratinated garlic lobster 79.0 / 51.4AUD NF

w_ aged cheddar, tomatoes, parsley; served w_ smashed potato & sizzled seasonal vegetables

fillet beef medallions 72.0/46.9AUD GF/NF

on hot stone w_ truffle butter, herbed potatoes, tomatoes, mushrooms, & its own jus

'tata-pati' clay pot prawn curry 64.0 / 41.7AUD NF

ancestor's 100 years old spices infused curry in a clay pot w_ hand rolled roti & mustard rice

cinnamon & sage braised pork belly 59.0 / 38.4AUD GF/NF

pink ginger butter, green apple relish, wilted spinach w_ mashed potato

baby lamb loin wrapped w_ chicken truffle mouse 76.0 / 49.5AUD NF

crisp lamb croquette, ratatouille vegetables w_ port wine butter

Fiji's deep sea snapper & shelled mud crabs 64.0 / 41.7AUD GF/DF/NF

parcelled & poached in banana leaf w_ ginger, lime & coriander, caramelized kumala served w_ crab meat in coconut 'miti' sauce

'sous vide' confit duck leg 64.0 / 41.7AUD NF/V

pappardelle pasta tossed in rich duck glaze, baby vegetables w_ 5-spiced apple & crisp polenta

thyme, mustard & olive poached chicken supreme 60.0 / 39.0AUD GF/NF

tomato butter risotto, roasted vegetables & feta w_ reduced chicken jus

vegetarian cheese medley 56.0 / 36.4AUD NF/V

baked vegetable lasagne w_ grilled parmesan polenta aged cheddar risotto w_ crisp cheese fritters persian feta & vegetable strudel

signature 3 course menu 112.0 / 72.9AUD

semi constructed 'sous vide' duck taco's NF/V

gourmet 3 - cheese potato fritters NF/V

bbq king prawns DF/NF

fillet beef medallions GF/NF

Fiji's deep sea snapper & shelled mud crabs GF/DF/NF

thyme, mustard & olive poached chicken supreme GF/NF

crème 'baileys' brulee GF/NF

tangy rhubarb crumble NF

bula banana candied parfait GF

DIETARY INDICATION: GF –Gluten Free DF – Dairy Free NF- Nut Free V- Vegetarian/ can be served as Vegetarian

All prices are in Fijian dollars and include all Government taxes including import duty 9%VAT, 6% STT & 10% ECAL.
AUD conversion rates should be used as a guide only & are accurate as at September, 2018.