

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

Entrée

Fijian ika kokoda 32.00 / 20.70AUD GF/DF/NF

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

Fijian famous 'Lovo' lamb shank 32.00/20.70AUD NF
marinated in honey & ginger w_ farmers salad in coconut puff

balsamic sizzled scallops & chorizo 36.00 / 23.30AUD GF/DF/NF
on pear puree w_ petit salad

bbq king prawns 34.00 / 22.00AUD DF/NF
chili jam, fresh coconut cream & kaffir lime w_ fried onions

rare roast duck breast 29.00 / 18.70AUD GF/NF
graham port reduction, orange puree & sizzled truffle tomatoes

homemade ricotta & green papaya cannelloni 29.00 / 18.70AUD V
coconut chili sauce w_ almond & tomato relish

pork 'sung choi bao' spring rolls 29.00/18.7AUD DF
Lime, chilli, sugar, shallots tossed crispy rolls w_ peanut plum dipping & shredded greens

traditional caesar salad 32.00 / 20.70AUD NF/V
desired mixture of cos lettuce, anchovies, crispy bacon, croutons & shaved parmesan cheese

main

coconut lime & chili infused lobster 79.00 / 51.00AUD DF/NF
Island style 'ota' (bush ferns) & kumala cake w_ basmati rice

fillet beef mignon 70.00/45.20AUD GF/NF
Sizzling on hot plate w_ truffle butter, tomato, mushroom, herbed potatoes & its own jus

'tata-pati' clay pot prawn curry 62.00 / 40.10AUD NF
ancestor's 100 years old spices infused curry in a clay pot w_ hand rolled roti & mustard rice

koka-kola braised pork belly 58.00 / 37.50AUD GF/NF
pink ginger butter, apple celery mash w_ wilted spinach & a can of its own jus

nut & spice rubbed rack of lamb 74.00 / 47.80AUD V
double baked 3-cheese soufflé, blistered tomato & farmer's greens w_ port wine butter

Fiji's deep sea snapper & shelled mud crabs 62.00/40.10AUD GF/DF/NF
fish wrapped & poached in banana leaf w_ ginger, coriander; crab meat braised in coconut 'miti' sauce w_ caramelized onions & kumala

confit of duck leg 60.00/38.80AUD GF/NF/V
prune risotto, 5-spiced apple, selected pickled vegetables w_ citrus glaze

prosciutto wrapped gremolata chicken supreme 58.00 /37.50AUD GF/NF
orange kumala puree, baby vegetables w_ reduced chicken jus

mushroom & brie strudel 54.00/34.90AUD NF/V
delicately wrapped w_ spinach, shallots over green pea mousse & port glaze

signature 3 course menu 109.00 / 70.40AUD

Fijian famous 'Lovo' lamb shank
homemade ricotta & green papaya cannelloni
bbq king prawns

fillet beef mignon
Fiji's deep sea snapper & mud crabs
prosciutto wrapped gremolata chicken supreme

crème 'baileys' brulee
tangy rhubarb crumble
bula banana candied parfait

DIETARY INDICATION: GF –Gluten Free DF – Dairy Free NF- Nut Free V- Vegetarian

All prices are in Fijian dollars and include all Government taxes including import duty plus 9%VAT, 6% STT & 10% ECAL.
AUD conversion rates should be used as a guide only & are accurate as at August 2017.