

sundowner bar & grill

bread...

FJD/AUD

fresh baked garlic baguette

15.0/9.3

+ roasted garlic, black pepper & olive dip

olive oil & black pepper flat bread

15.0/9.3

+sundried tomato pesto +mint yoghurt +smoked eggplant relish

starters...

🇮🇰 kokoda extravaganza

28.0/17.4

enhanced w_ prawns & oranges

golden panko squid cheeks

26.0/16.1

fresh lime +sweet chili aioli

almond crusted prawns

36.0/22.3

avocado papaya salad w_ lime aioli

🇮🇰 grilled beef kebabs

28.0/17.4

rolled around sugar cane +a refreshing tomato, onion & basil salad

🇮🇰 lime n garlic chicken wings

26.0/16.1

apple avocado salsa +garlic aioli

🇮🇰 twice baked stuffed potato

26.0/16.1

roasted tomatoes, caramelized onions & mushrooms +Persian feta

sides... \$10.0/6.2aud each

🇮🇰 salt & vinegar smashed potato

paprika spiced steak fries

panko crumbed onion rings

🇮🇰 blistered corn on the cob - salt paprika

🇮🇰 green beans with shallots & almonds

mixed vegetables w_ touch of oyster sauce

🇮🇰 summer garden salad +olive oil & vinegar dressing

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grill... (+\$16.0/9.9 for guests with meal vouchers)

sundowner bar & grill proudly uses the finest quality beef cuts from **Cape Grim & Greenham - Tasmania, Australia**. With clean air, fertile soil & abundant rainfall, Tasmania grows rich, succulent pastures & thriving livestock. Its location, far from industrial & large population areas, has created a pristine environment seldom matched anywhere in the world.

	FJD/AUD
250g grass-fed rib eye steak	62.0/38.5
250g grass-fed eye fillet	69.0/42.8
250g rump steak	59.0/36.6
300g grain-fed sirloin steak	64.0/39.7
350g locally sourced succulent pork chop	49.0/30.4
400g OP beef prime rib	69.0/42.8
450g T-bone	72.0/44.7
rack of lamb	
w_ rosemary & garlic marinade	74.0/45.9
chicken breast 'supreme'	
basted w_ lime & thyme	58.0/36.0
signature sausage	
roasted tomato & onion infused	45.0/27.9
salmon fillet	
salt & pepper seasoned	65.0/40.4
mixed grill	
homemade sausage, eye medallion, chicken breast	69.0/42.8
'surf n turf'	
eye medallion & garlic prawns	69.0/42.8

**all grill items served w_ mushy peas, wood-fired baby potatoes
or spiced steak fries w_ your choice of sauces:**

creamy mushroom	dianne sauce
creamy pink peppercorn	☞roasted garlic & thyme butter
classic red wine jus	☞béarnaise

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mains...

	FJD/AUD
bbq pork ribs beer braised & flame grilled +steak fries	54.0/33.5
garlic butter king prawns crisp vegetable julienne +caramelised onion mash	52.0/32.3
flash seared tuna medallions light soy scented w_ avocado pasta +wasabi mayo	47.0/29.2
slow braised beef cheeks in rich tomato & onion jus w_ smashed potato & green beans	56.0/34.8
☞creamy sweet corn, spinach & red pepper risotto w_ fried shallots +Persian feta	34.0/21.0
+garlic prawns	45.0/27.9
+grilled chicken	41.0/ 25.5

pizzas...

presenting our **gourmet wood-fired pizzas!!** homemade bases topped w_ the fresh & best uniquely selected ingredients: timely cooked using untreated forest fire woods in a very rustic style.

mama's margarita fresh tomatoes +basil +melting mozzarella	34.0/21.1
big bosso grilled beef, red onions, spinach w_ blu cheese crumble	38.0/23.6
spiced Indian Bombay chicken, tomato, onion, coriander +roasted cashews & yoghurt raita	38.0/23.6
coconut prawns coconut & basil based - creamy garlic prawn, capsicum, tomato & spring onion	37.0/23.0
aloha shaved ham, pineapple +melting mozzarella	34.0/21.1
valley vegetarian avocado, onion, capsicum, coriander +chili	34.0/21.1

☞indicates gluten free

*All prices are in Fijian dollars and include import duty plus 9% Vat, 10% STT & 6% EL.
AUD conversion rates should be used as a guide only & are accurate as at April 2016*