



AMUSE BOUCHE

seared mahi mahi, coconut lolo bun

ENTRÉE

hand-picked island crab, cucumber, macadamia, watercress
pan fried potato gnocchi, cauliflower, almond, tea soaked raisins
tea smoked salmon, sweet pork, chilli, lime, green papaya, herbs

MAIN COURSE

steamed mama snapper fillet, grilled cucumber, bele, lemon, dill
wood fire grilled beef tenderloin, smoked onion, mushroom, marigold
duck from vitogo, braised green lentils, pistachio, cranberry

ACCOMPANIMENT

roasted kipfler potato, garlic, thyme

DESSERT

orange and almond cake, crème fraiche sorbet, candied citrus
chocolate panna cotta, pistachio, berries, white chocolate mousse
bon taleggio, caraway seed lavosh, candied figs



OUR INDO-FIJIAN MAGITI

Development of Fiji's industry rose strongly following colonisation in 1874 and as the number of Fiji's sugar cane plantations increased in the late 1870's, so did the demand for workers. On May 14, 1879, the first of Fiji's indentured Indian workers arrived from Calcutta on the labour transport ship, the Leonidas. After serving out their 2 year contracts, many of the workers decided to stay in Fiji. The Indo-Fijian population grew over the years and at one stage was as high as 45% of the Fijian peoples. The cultural input of these Indian workers and their descendants was enormous.

The Indo-Fijian food culture is a blend of southern Indian flavours and local ingredients making it unique to the Fijian region.

Tonight's magiti, or feast, is a tribute to these early Indian settlers and their continuing culture. Served to be shared, please sit back, relax and enjoy the varied flavours of our small Pacific nation.

MENU

traditional dhal soup

local vegetable samosa

crispy spiced fish, yoghurt raita

split pea bara, tamarind chutney

bhajia of moca spinach

lolo curry of mangrove crab, haldi, coriander

curry of kawakawa, coconut, toasted shallots.

chicken curry, okra, jeera, curry leaf

lamb shank curry, tomato, mint chutney

steamed lal jari rice, butter roti

passionfruit yoghurt lassi

gulab jamun, spiced orange syrup

mango kulfi, lakari methai



AMUSE BOUCHE

pakora of local vegetables, tamarind

ENTRÉE

steamed prawn dumplings, an aromatic broth of garden herbs
kokoda, cured local snapper, coconut cream miti, otta, chilli, lemon
salad of vitogo duck confit, hazelnut, baby fennel, cress

MAIN COURSE

char grilled beef tenderloin, rourou, shimeji, smoked bone marrow
roasted rack of lamb, garden pea, mint salsa verde, dried black olive
steamed saddleback, radish, ginger, shallot, white mushrooms

ACCOMPANIMENTS

honey roasted pumpkin, radish sprouts, chilli salt

DESSERT

baileys cheesecake, caramelised blueberry, toasted pistachio
hazelnut parfait, chocolate crumble, banana ice cream
gorgonzola dolce, sunflower seed lavosh, truffle honey



AMUSE BOUCHE

salad of local crab, heart of palm, lemongrass lolo

ENTRÉE

forest mushroom risotto, white truffle oil, brioche crumble
tartare of yellow fin tuna, prosciutto, almond, peppers, tabasco
lemongrass braised pork belly, pickled celery, chilli, mint, basil

MAIN COURSE

seared goldband snapper fillet, leek, spring onion, garlic chives
char grilled spring chicken, lovo roasted celeriac, chilli, za'atar, hazelnut
wood grilled 1kg rib eye on the bone for 2, béarnaise, fries, mustard

ACCOMPANIMENTS

steamed local greens, olive oil, sea salt

DESSERT

dark chocolate cake, blueberry ice cream, honeycomb
buffalo yoghurt parfait, sunflower seed, cranberry, almond
jindi camembert, sesame seed crackers, clementine



AMUSE BOUCHE

tempura of prawn, wasabi, ginger, coconut

ENTREE

drunken chicken, pickled cucumber, sesame, sichuan pepper oil
seared ocean scallops, kohlrabi, young coconut gel, finger lime, herbs
moca spinach risotto, goat cheese, almonds, porcini crumble

MAIN COURSE

slow roasted vuda pork belly, royal gala apple, celeriac, mustard
seared goldband snapper, organic barley, grilled squid, lemon, herbs
wood grilled wagyu flank, soubise, mushroom, bacon, sauce bordelaise

ACCOMPANIMENT

fried local cassava, paprika salt, tomato chutney

DESSERT

peanut butter parfait, salted chocolate, honeycomb
fijian vanilla crème brulee, shortbread, strawberry sorbet
jindi triple crème brie, pumpkin seed crackers, figs



AMUSE BOUCHE

summer time tofu, chicken, sesame

ENTRÉE

lightly pickled beetroot, rye, dill, salted walnut, goats cheese
salad of local coral lobster, moca spinach, sumac, ruby grapefruit
kaarage fried chicken, hot mustard, pickled ginger, nori, lemon

MAIN COURSE

seared pakapaka fillet, cauliflower, capers, fennel salsa verde
smoked vuda pork loin, local octopus, sauce romesco, lemon, oregano
char grilled beef fillet, jerusalem artichoke, bele spinach, green sauce

ACCOMPANIMENT

braised basmati rice pilaf, bay leaf, cassia

DESSERT

rocky road, hazelnut mousse, coconut marshmallow, raspberry jelly
musket cove mango bavarois, pineapple, mint, blueberry
bon taleggio, cumin seed crackers, candied fig