



## AMUSE BOUCHE

local lobster, cocktail sauce, celery, sumac

## ENTRÉE

pan fried potato gnocchi, cauliflower, almond, tea-soaked raisins  
salad of local mud crab, macadamia ajo blanco, cucumber, watercress  
tea smoked salmon, sweet pork, green papaya, chilli, lime, herbs

## MAIN COURSE

char grilled spring chicken, lovo roasted celeriac, chilli, za'atar, hazelnut  
steamed mama snapper fillet, grilled broccolini, bele spinach, lemon oil  
wood fire grilled beef tenderloin, smoked onion, king brown mushroom

## ACCOMPANIMENT

roasted kipfler potato, parsley, sea salt

## DESSERT

steamed cassava pudding, banana butterscotch, basil mascarpone  
chocolate and passionfruit, honey rosemary ice cream, cashew nut  
gorgonzola dolce, caraway seed lavosh, truffle honey



## AMUSE BOUCHE

yellowfin tuna sashimi, miso pickle

## ENTREE

moca spinach risotto, goat cheese, almond, porcini crumble

cyclone shelter prawns, chilli, jeera, coriander, sesame dressing

drunken chicken, pickled cucumber, black vinegar, sichuan pepper oil

## MAIN COURSE

red braised duck leg, smoked breast, star anise, gai lan, black fungi

slow cooked coral trout fillet, sugar snap pea, turnip, scallion, ginger

char grilled wagyu flank, sweet onion, mushroom, bacon, sauce bordelaise

## ACCOMPANIMENT

fried local cassava, paprika salt, tomato chutney

## DESSERT

peanut butter parfait, salted chocolate, honeycomb

fijian vanilla crème brulee, shortbread, forest berry sorbet

bon taleggio, pumpkin seed crackers, clementine



Likuliku  
LAGOON

FIJI

AMUSE BOUCHE

hand-picked crab, heart of palm, lemongrass lolo

ENTREE

forest mushroom risotto, porcini, truffle, brioche crumble  
tartare of yellowfin tuna, prosciutto, almond, red pepper, tabasco  
salt and pepper slipper lobster, pork belly, pickled celery, herbs

MAIN COURSE

duck from vitogo, braised green lentils, roasted grapes, pistachio  
seared flame snapper fillet, bora bean, organic tomato, salsa verde  
charcoal grilled 1kg rib eye on the bone for 2, béarnaise, potato, mustard

ACCOMPANIMENT

steamed local vegetables, olive oil, sea salt

DESSERT

bittersweet chocolate, beetroot, mascarpone, pistachio  
buffalo yogurt parfait, sunflower seed, cranberry, almond  
triple crème brie, oatcakes, green apple, walnut



## AMUSE BOUCHE

summer time tofu, chicken, spring onion, sesame

## ENTRÉE

tuna tataki, soba noodle, wakame seaweed, togarashi dressing  
smoked ricotta, spiced spinach mousse, garlic, pickled kohlrabi  
salad of smoked duck, braised leek, hazelnut, fennel, mustard

## MAIN COURSE

wood grilled beef scotch fillet, pickled bele, confit garlic, bele powder  
pan seared mangrove jack fillet, celeriac, enoki, nasturtium, lemon oil  
salt and pepper seafood for 2, local lobster, mud crab, prawns, chilli, lime

## ACCOMPANIMENTS

braised basmati rice pilaf, bay leaf, cassia

## DESSERT

chocolate brownie, honey rum, marshmallow, berries, hazelnut  
local banana, ginger and coconut strudel, caramel ice cream  
jindi triple crème brie, bush lemon crackers, fennel syrup



## AMUSE BOUCHE

pakora of local vegetables, tamarind

## ENTRÉE

steamed prawn dumplings, broccolini, basil, anise broth

kokoda, cured spanish mackerel, coconut miti, otta, bush lemon

kaarage fried chicken, hot mustard, pickled ginger, nori

## MAIN COURSE

pan fried goldband snapper fillet, pearl barley, fried squid, lemon oil

char grilled beef tenderloin, rou rou, shimeji, smoked bone marrow

roasted rack of lamb, garden pea, mint salsa verde, dried black olive

## ACCOMPANIMENTS

honey roasted local pumpkin, chilli salt

## DESSERT

baileys cheesecake, caramelised blueberry, toasted pistachio

hazelnut parfait, chocolate crumble, banana ice cream

jindi camembert, sunflower seed lavosh, truffle honey



## AMUSE BOUCHE

tempura of tiger prawn, ginger, coconut, wasabi

## ENTRÉE

lightly pickled beetroot, rye, dill, salted walnut, goats cheese  
salad of coral crayfish, moca, ruby grapefruit, sumac, shallots  
tartare of beef tenderloin, eggplant, sesame, szechuan pepper oil

## MAIN COURSE

seared king salmon fillet, cauliflower, capers, fennel salsa verde  
smoked vuda pork loin, local octopus, sauce romesco, preserved lemon  
confit of lamb shoulder, baby carrot, mint, feta, almond, jeera

## ACCOMPANIMENT

fried local dalo yam, tamarind, chilli, toasted shallots

## DESSERT

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