



APPETISER

red papaya and lime cooler

seared ocean scallop, fennel, pickled onion

MAIN COURSE

crumbed pork schnitzel, celeriac remoulade,
capers, aioli, parmesan, parsley

salad of organic brown rice, cold white cut chicken,
sesame, nori, marinated vegetables

indo-fijian curry of reef emperor, roti,
basmati rice, tomato relish

DESSERT

classic tiramisu, mascarpone, cocoa nib,
vanilla biscuit

spiced carrot cake, apricot ice cream,
pumpkin seed



APPETISER

iced strawberry and sweet basil cooler

crispy fried prawn, chilli jam, coriander

MAIN COURSE

classic chicken noodle soup, soya steamed chicken,
bok choy, spring onion, sesame

fish and chips, lightly battered reef emperor, french fries,
sauce gribiche, green pea, bush lemon

ciabatta panini of prosciutto, salami, formaggio,
sun dried tomato, artichoke, giardiniera

DESSERT

yoghurt and vanilla parfait, island fruit,
palm sugar, lemongrass jelly

baked chocolate tart, berry sorbet,
bittersweet cocoa tuille



APPETISER

ice mango and passionfruit cooler

seared walu mackerel, spiced eggplant relish

MAIN COURSE

char grilled yellowfin tuna fillet, roast tomato relish,
black olive, capers, herbs

classic caesar salad, cos lettuce, bacon, poached egg,
parmesan, croutons, anchovy

tea smoked chicken salad, pickled carrots, vermicelli,
garden herbs, roasted cashews

DESSERT

white peach custard, spiced pecan, vanilla,
brioche crumble

broken coconut cake, lemon, sour cream,
champagne jelly, coconut sorbet



APPETISER

iced coconut & pineapple cooler

crispy reef fish dumpling, hoisin sauce

MAIN COURSE

char grilled reef octopus, green papaya, snake bean,
chilli, mint, coriander

wood fire grilled beef sirloin, crying tiger dipping sauce,
garden herbs and crudités

crumbed chicken breast sandwich, cheddar, cucumber,
charred black sesame seed bun

DESSERT

likuliku donuts, lemon curd, berries, anglaise,
white chocolate mousse

caramelised almond financier, blueberry,
citrus mascarpone



APPETISER

iced pear and bush lemon cooler

salad of local lobster, red pepper, dill

MAIN COURSE

classic roast chicken, baked kipfler potato
garden herbs, fennel, bush lemon

pho noodle soup, rare grilled beef, straw mushroom,
chilli paste, table salad

crumbed local snapper burger, traditional coleslaw,
hot sauce mayonnaise

DESSERT

fijian vanilla panna cotta, apple jelly, meringue,
lemon chocolate malto

baked citrus cheese cake, passionfruit,
tropical fruit salad



APPETISER

iced watermelon and mint cooler

crispy fried squid, red pepper, shallot

MAIN COURSE

charcoal barbequed chicken, green papaya salad,
lime, chilli, steamed rice

smoked pork udon noodle soup, sesame, egg, bonito,
nori, soy, spring onion

salad of local coral lobster, baby fennel, red chard,
dill, mustard vinaigrette

DESSERT

honey and cardamom panna cotta,
crisp lemon sponge, lemongrass curd

local bush lemon tart, fijian vanilla,
citrus crème



APPETISER

iced blueberry and ginger cooler

marinated bean curd rice paper roll

MAIN COURSE

chinese style roast pork, steamed jasmine rice,
pickles, chilli soy, spring onion

char grilled yellowfin tuna fillet, eggplant, tomato,
smoked paprika soffrito, coriander

bush lemon crumbed chicken schnitzel, yoghurt,
cucumber salad, celery, dill, radish

DESSERT

mango cremeux mille feuille, filo pastry,
pistachio, mango curd

chocolate sphere, banana caramel mousse,
peppered berries, fennel seed