



Likuliku  
LAGOON

FIJI

AMUSE

fresh pea and ricotta cheese tartlet, mint  
crispy eggplant, almond butter, ginger

ENTRÉE

charcoal lobster  
macadamia, tarragon, brown butter hollandaise

chicken liver parfait  
toasted rye, pickled onion, petite herbs

MAIN COURSE

charcoal pork  
smoked maple, cabbage dressed with vinegar

roasted salmon  
shaved fennel, broccoli, herb dressing

ACCOMPANIMENT

leaf salad, white wine vinegar, honey

MAIN TO SHARE

local walu curry  
house masala, dahl, roti, rice, chutney and condiments

DESSERT

tiramisu, mascarpone, ladyfingers, coffee ice cream  
local banana and coconut strudel, coconut ice cream  
gorgonzola dolce, fig agro dulce, lavosh



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brandade, cassava, garlic chive

squid ink cracker

ENTRÉE

prawn toast

white sesame, mint, coriander

ricotta gnudi

heirloom tomato, leek, tarragon, garlic oil

MAIN COURSE

charc wagyu beef cooked over charcoal

mushroom confit, artichoke, beef jus

roasted snapper

chorizo, peas, black olive

ACCOMPANIMENT

roasted capsicum, garlic, hazelnut, red wine vinegar

MAIN TO SHARE

lamb curry

house masala, dahl, roti, rice, chutney, condiments

DESSERT

likuliku beach, lime leaf, vanilla bean ice cream, coconut ash

hazelnut mousse, hazelnut cake, crème diplomat, passion fruit ice cream

ash brie, apricot mustard, lavosh



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AMUSE

tuna tartare, pork skin cracker, xo  
scotch olives, soft cheese, saffron, paprika

ENTREE

potato gnocchi  
walnut butter, mushroom, moca, parmesan  
roasted beetroots  
smoked beet pickles, hazelnut, fresh curd, whole grain mustard

MAIN COURSE

coral trout  
lettuce hearts, peas, white beans, pistou broth  
charcoal roasted lamb  
hummus, black olive oil, roasting juices  
accompaniment  
roasted carrot, cashew butter, quinoa, sunflower

MAIN TO SHARE

porchetta  
grilled radicchio, fennel, lemon, pork jus

DESSERT

peanut butter parfait, peanut crunch, salted chocolate  
crème brulee, berry sorbet

CHEESE

Parmigiano Reggiano, honey  
Flinders triple cream brie, pecan



AMUSE

local kai “casino style “

puffed local rice, avocado, tomato

ENTREE

salmon “mi cuit”

finger lime, hearts of palm, salmon roe

beef tartare

dijonnaise, chili, roasted onion, cassava crisps

MAIN COURSE

roasted chicken

spring onions, bok choy, potato, roasting juices

queen scallops

cauliflower, caper, raisin, walnut, lemon

ACCOMPANIMENT

grilled broccoli shoots, ginger, mustard oil

MAIN TO SHARE

salt and pepper seafood platter

local prawn, slipper lobster, 3 spot crabs, xo sauce, curry leaf shelter

DESSERT

apple tart, almond, custard ice cream

chocolate marquis, roasted sesame, honeycomb ice cream

Ash brie, cumquat, seed crisp, lavosh