Likuliku
LAGOON
FIJI

Monday Dinner

AMUSE

gougere, chevre, cured egg yolk

ENTRÉE

mud crab risotto
tomato, likuliku herbs, bisque, shellfish oil

burrata cheese
palm heart, braised lentil, black truffle dressing

MAIN COURSE

confit duck leg
roasted purple cabbage, sunflower, pepitas, mustard jus

coconut husk smoked murray cod
macadamia, apple, pickled green tomato, dill oil

piperade
capsicum, slow cooked tomato, fennel, black olive, parsley

ACCOMPANIMENT
lovo roasted beetroot, hazelnut, beetroot pickles, brown butter

MAIN TO SHARE
2GR waygu beef cooked over charcoal
hollandaise, moca, taro leaves, roasting juices

DESSERT

mango bavarois, black sesame, roasted white chocolate, chocolate sorbet

milk chocolate lave tart, popcorn ice cream, vanilla sauce

gorgonzola, fig, grissini, charcoal lavosh

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Tuesday Dinner

AMUSE

hushpuppies, san danielle prosciutto, smoked maple syrup

ENTRÉE

abrolhos scallops
yuzu butter, finger lime, salmon roe, kombu oil

potato gnocchi
walnut butter, ash roasted onion, balsamic vinegar, local spinach, parmigiano

MAIN COURSE

local pakapaka
chinese cabbage, heirloom carrot, cannellini bean, basil “pistou”

roast chicken
jerusalem artichoke, parsnip, mushroom, grain mustard jus, black truffle

mushroom cooked over coconut charcoal
ponzu, smoked onion, seaweed salsa verde, crispy nori

ACCOMPANIMENT

broccoli, bush lemon, ginger soy dressing, mint, coriander

MAIN TO SHARE

reef fish curry
house masala, dahl, handmade roti, rice, chutney, condiments

DESSERT

hazelnut dacquoise, passionfruit mousse, coffee butter cream, hazelnut ice cream

lime leaf custard, honeycomb, roasted white chocolate, chocolate crumb, vanilla

truffled brie, likuliku honey, grissini, charcoal lavosh

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Wednesday Dinner

AMUSE

local kai “casino style “

ENTREE

yarra valley salmon caviar
buckwheat blini, nuef chatel, fennel

handmade fromage blanc
wild local fern, sweet basil, chia seed crisp, pine nut butter

MAIN COURSE

slow cooked lamb shoulder
ceci bean, black olive oil, lamb jus

local white snapper
vegetable giardiniera, polenta, celery leaf

saffron risotto
tuscan kale, goats curd, garden mint, chili oil

ACCOMPANIMENT

steamed local cabbages, snake bean, broccolini, mustard oil, bush lemon

MAIN TO SHARE

chili mud crab
tomato & roasted coconut sambal, curry leaf, bush lime

DESSERT

local milk chocolate, raspberry, toasted rice ice cream

basque cheesecake, mandarin cream, olive oil ice cream

cave aged gruyere, fig, grissini, charcoal lavosh

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Thursday Dinner

AMUSE

wild mushroom tartlet, black truffle, warm potato

ENTRÉE

steamed king prawn
macadamia nut, beurre noisette, tomato spice

pumpkin cappellacci
pine nut, oyster mushroom, parmigiano reggiano, onion brodo

MAIN COURSE

slow cooked beef cheek
leek, ginger, shaoxing wine, szechuan pepper, chili oil

yellowtail kingfish
chorizo, saffron broth, sweet pea, garden herbs

slow cooked carrot
cashew butter, labneh, quinoa, sunflower seed

ACCOMPANIMENT

paris mash, olive oil, flake salt from sigatoka

MAIN TO SHARE

butter chicken curry
house masala, dahl, handmade roti, rice, chutney, and condiments

DESSERT

sticky date pudding, whiskey butterscotch, banana ice cream

peanut butter parfait, salted chocolate fudge, peanut butter crunch

caved aged gruyere, apricot mustard, grissini, charcoal lavosh

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Saturday Dinner

AMUSE

coral crayfish, scallop, bongo chili glaze, furikake

ENTRÉE

heirloom tomato salad
gazpacho, strachiatella cheese, pickled green papaya, fragrant oil, basil

australian south coast oysters
finger lime, kombu oil, bush lemon

MAIN COURSE
beef tenderloin cooked over charcoal
garlic confit, king mushroom, spring onion, moca, beef jus

prawn spaghetti
garlic, bongo chili, bush lemon, pangratatto

pressed local eggplant
tomato sambal, roasted almond, caper berry, coriander, mint

MAIN TO SHARE

steamed coral trout, peanut chili condiment, hand scraped coconut lolo, dania

ACCOMPANIMENT

roasted local pumpkin, caramelised honey, goats curd, sea salt, beurre noisette

DESSERT

tiramisu, mascarpone, coffee, kahlua, roasted cocoa nib

“pavlova”, lemon & strawberry meringue, cream, macadamia ice cream

truffled brie cheese, fig agrodolce, charcoal lavosh, grissini

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Sunday Dinner

AMUSE

tomato cracker, local nama, hand scraped coconut miti

ENTRÉE

chicken liver parfait
cognac, pickled red onion, lemon thyme, kibbled rye crisp

handmade ricotta gnudi
roasted cherry tomato, baked leek cream, basil

MAIN COURSE

roastd vuda pork
sweet & sour grape, radicchio, swiss chard, whole grain mustard, pork jus

yellowfin tuna
sigatoka pineapple, harissa, roasted coconut chutney, chili oil

roasted local sweet potato
almond tahini, caper berry, bush lemon, garden herbs

ACCOMPANIMENT

cassava chips, tamarind chutney

MAIN TO SHARE

lamb curry
house masala, dahl, handmade roti, chutney, condiments

DESSERT

ginger creme brulee, island honey ice cream

apple poached in gewürztraminer, almond cake, roasted almond ice cream

taleggio, apricot mustard, grissini, charcoal lavosh