Likuliku
LAGOON
FIJI

Monday Lunch

AMUSE

mango and passionfruit cooler

vegetable crudités, ranch spice, salad cream

MAIN COURSE

vuda pork boa bun
hoisin sauce, salted cucumber, spring onion, tomato sambal

ceci bean hummus
tahina, harissa, pickled vegetables, wood baked pita

kokoda
local reef fish, hand scraped coconut, native coriander, tomato, cassava crisps

DESSERT

pineapple sorbet, coconut jelly, coconut espuma

citrus cheesecake, mascarpone ice cream, blackberry, roasted milk crumb

taleggio cheese, likuliku honey, grissini, charcoal lavosh

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Tuesday Lunch

AMUSE

watermelon and fresh mint

crispy vudi, avocado, coriander chutney

MAIN

chopped salad
marinated goat curd, house ferments, pickles, grains, nuts seeds

beef tartare
dijonnaise, cucumber pickle, crispy potato, herbs

charcoal roasted octopus
crushed potato, caper, celery heart, virgin olive oil

DESSERT

grapefruit sorbet, fennel cream, fennel seed crunch

chocolate banana dome, pistachio ice cream, banana crumb

gorgonzola cheese, figs agrodolce, grissini, charcoal lavosh

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Wednesday Lunch

AMUSE

pawpaw and lime cooler

wood baked pita cracker, labneh, onion spice, herb oil

MAIN COURSE

“vietnamese” style chicken salad
pickled green papaya, baby carrots, capsicum, herbs, coconut, peanut dressing

yellow tuna
tomato & eggplant agrodolce, celery heart, red onion, almond, garden herbs

black pepper tofu
steamed local rice, bok choy, radish, cucumber, cashew nut, bulldog sauce

DESSERT

mango sorbet, lime and white chocolate parfait, macadamia crunch

“apple pie “smoked maple ice cream, pumpkin seed praline

gorgonzola dolce, apricot mustard, grissini, charcoal lavosh

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Thursday Lunch

AMUSE

pear and bush lemon cooler

falafel made of split pea, green goddess, chili oil

MAIN COURSE

yellowtail kingfish
white soy butter, moca, long bean, kombu oil

fried local lal jari rice
ginger, garlic, sweet peas, oyster sauce, sunny side egg

zaatar lamb shoulder
roasted eggplant, harissa, labneh, wood baked flat bread

DESSERT

papaya sorbet, strawberry granita, bush lime

carrot cake, grain milk panna cotta, tea leaf crunch

taleggio cheese, cranberry, grissini, charcoal lavosh

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Friday Lunch

AMUSE

blackberry and ginger cooler

yellowfin tuna crudo, xo sauce

MAIN COURSE

handmade gnocchetti sardi
guanciale, confit egg yolk, carbonara sauce, black pepper

steamed local coral trout
steamed local greens, oyster sauce, ginger, sesame oil

dipshika's bowl
local rice, house made ferments, pickles, avocado, tea egg, tofu

DESSERT

coconut sorbet, dulce leche jam, toasted coconut

miso-milk chocolate mousse, coffee cremeux, roasted dark chocolate almond crumb

gorgonzola dolce, likuliku honey, grissini, charcoal lavosh

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Saturday Lunch

AMUSE

strawberry and sweet basil cooler

crispy calamari, coconut chutney, mint, dania

MAIN COURSE

northern territory barramundi cooked “a la plancha”
almond milk, fennel, cherry tomato green olive, sunflower, basil oil

falafel made from split pea
wood baked pita, cucumber, tomato, yoghurt dressing, baby cos lettuce

thai beef salad
glass noodle, cucumber, onion, cashew, lemon grass dressing, mint, basil

DESSERT

passion fruit sorbet, roasted white chocolate, basil

ricotta doughnuts, yoghurt ganache, chocolate mousse, freeze dried fruits

goats milk chevre, memebrillo, grissini, charcoal lavosh

Likuliku
LAGOON
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Sunday Lunch

AMUSE

coconut and pineapple cooler

crispy eggplant, almond butter, chili-ginger dressing, coriander

MAIN COURSE

likuliku sashimi
hamachi, yellow fin tuna, tasmanian salmon, wakame, ponzu, wasabi

local vegetable curry
eggplant, potato, snake bean, basmati rice, pappadum, condiments

chicken caesar salad
cos lettuce, anchovy-garlic dressing, parmigiano, bacon, soft egg, crouton

DESSERT

rock melon sorbet, mint, cucumber, goat cheese granita

lemon curd tart, white chocolate mousse, torched meringue, blueberry ice cream

taleggio cheese, liku honey, grissini, charcoal lavosh