

MONDAY DINNER

sommelier wine match

\$99pp

amuse

Vasse Felix Idee Fixe Blanc de Blanc Premier Brut, Margaret River AU

A perfect way to start - elegant in form, it bursts with crisp apple, vibrant lemon pith, citrus blossom, almond meal and nougat.

entree

Belvento Vermentino, Toscana IT

An excellent companion to light, maritime dishes. Its lively freshness and mineral aroma make it a perfect match for fresh seafood and salads.

main

Oyster Bay Sauvignon Blanc, Marlborough NZ

It just so happened to win the best Sauvignon Blanc in the world. Its brilliant clarity, extraordinary aromatic flavors and refreshing zest are both thrilling and enthralling. Oyster Bay Sauvignon Blanc features enticing citrus notes and tropical flavors - youthful, elegant, and fresh with a lingering, zesty finish.

or

Edmeades Zinfandel, Mendocino County, California US

A medium to full-bodied Zinfandel with ripe blackberry, boysenberry and black raspberry aromas and flavors along with silky chocolate notes on the finish and soft and supple tannins. The perfect match with the confit duck or ohau sirloin.

dessert

Misha's Vineyard The Gallery Gewurztraminer, Central Otago NZ

An enjoyable wine. Off dry, fruity and well balanced. Compliments the mango bavaois for something adventurous.

or

Yalumba Antique Tawny, South Australia AU

Fantastic balanced wine. Small bottle, big flavour. Think toffee, caramel, fig, molasses. Perfectly matched with the peninsula blue cheese or the chocolate mousse.

tonights bottle recommendation

Edmeades Zinfandel, Mendocino County, California US

\$160 btl

Zinfandel is a versatile red wine that pairs well with a wide range of foods due to its bold flavors and robust character. This wine in particular is very fruit driven, slight oak and easy to drink. It really pairs well with the menu this evening. It really sings when paired with the duck, beef, cheese or even the chocolate mousse.

Start off with a glass of Idee Fixe followed by the Edmeades Zinfandel.

HEAD SOMMELIER - KELE

MONDAY DINNER

fijiana

amuse

"chaud-froid" egg - cultured cream - maple - black truffle - chive

entree

coral crayfish ravioli - handmade squid ink pasta - mascarpone - fermented tomato butter - fennel - tarragon - lemon

snow pea salad - pistachio - celery heart - charred zucchini - pomelo - mint - radish - smoked yoghurt

main

steamed spanish mackerel - broccoli puree - malabar spinach - puffed wild rice - cabbage oil - roasted onion - truffle broth

confit duck leg - red cabbage - savory orange puree - pumkin seed praline - local cumquat - ruby port jus

fennel cooked "en barigoule" - tomato confit, sprouted lentil, quinoa, roasted onion oil, fennel sauce

side

cauliflower - beurre noisette - almonds - dates - parsley

to be shared

lake ohau sirloin - charcoal roasted - horseradish - taro leaf - local spinach - black truffle jus

dessert

mango bavaois - black sesame - roasted white chocolate - chocolate sorbet

smoked milk chocolate mousse - orange anglaise - caramelized cacao

peninsula blue cheese - fig agrodolce - condiments - grissini - lavosh

TUESDAY DINNER

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amuse

Jansz Premium Rose NV, Pipers Brook, Tasmania AUS

Crisp, dry, pale blush pink - balanced acidity, berry notes. Currently listed in the Top 25 Sparkling wines in Australia.

entree

Dr Loosen Blue Slate Dry Riesling, Mosel, DE

Mosel, Germany is considered to be one of the best Riesling regions in the world with its famous characteristics - light, floral, high acidity.

main

Valdo Le Tenute DOC Pinot Grigio, Friuli Venezia Giulia, IT

In Italy these Pinot Grigio grapes grow 70 meters above sea level. A reasonably full bodied wine but a hit of freshness to finish. White flowers on the nose - pear, tropical fruits to taste compliments the gurnard.

or

Gemtree Small Batch SBE Grenache, McLaren Vale, SA

Balanced, earthy and textural. Best served chilled. Gemtree are known for their experimental batches made from small parcels of organic and biodynamic fruit. This wine has undergone maturation in a concrete egg (SBE) rather than an oak barrel (SBO). The benefits of using concrete eggs in winemaking include softer tannins, greater depth of flavor, and the ability to create a natural bâtonnage, rolling the lees in the bottom of the tank.

dessert

Seppelstfield Para Grand Tawny, Barossa Valley AU

The crowd pleaser. Australia has mastered the Tawny. Dried fruit, raisins, rich caramel, chocolate to finish. A delightful match whichever way you choose to go.

or

Belvento Vermentino, Toscana IT

The creamy texture of the lime leaf custard harmonises with the Belvento Vermentino's citrus and floral aromas, creating a bright, refreshing finish.

tonights bottle recommendation

J. Moreau & Fils Gloire de Chablis, Bourgogne FR

\$190 btl

Chablis is 100% Chardonnay made in a lean style with minerality unlike any other. The J. Moreau & Fils Gloire de Chablis is very refreshing. Notes of wet stone, pear, grass, mandarin & orange. Medium finish, vivid acidity ending with citrus and mineral character. Delightful with the scallop crudo, gurnard, poultry, mushroom and our salt baked reef fish.

EXECUTIVE CHEF - GREGORY

TUESDAY DINNER

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amuse

aerated tomato - tomato leaf oil - parmigiano reggiano

entree

abrolhos scallop crudo - green apple - basil - white radish - finger lime-salmon roe

pumpkin cappellacci - pine nut - mushroom - parmigiano reggiano - onion brodo - rosemary

main

pan roasted gurnard - bouillabaisse jus - orange oil - fennel - black olive

roasted breast of chicken - parsnip puree - smoked mushroom - black truffle - grain mustard jus

side

charcoal roasted mushroom - ponzu - garlic confit - smoked onion - seaweed salsa verde - crispy nori

pomme puree - sea salt from sigatoka

to be shared

salt baked reef fish - caviar butter - dill - bush lemon - hand picked salad greens

dessert

lime leaf custard - crispy chocolate mousse - meringue - honeycomb - vanilla bean ice cream

laurel leaf mousse - cinnamon roasted oat - dried raspberry

smoked gouda cheese - apricot mustard - grissini - lavosh - dried grapes - spiced pecans

WEDNESDAY DINNER

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Santa Margherita Prosecco, Veneto IT

Prosecco, an Italian sparkling wine made from the Glera grape, is crisp, lightly acidic, and subtly fruity, making it an excellent match for mussels, which are briny, tender, and slightly sweet.

entree

Jim Barry The Florita Reisling, Clare Valley AUS

Clare Valley produces some of the best Rieslings in Australia. Like the name 'Florita', this wine shows the hallmarks of being youthful but restrained with a promise of more to come.

main

Mt Difficulty Pinot Noir Bannockburn, Central Otago NZ

Relatively light, smooth, high acidity. Bannockburn is home to New Zealand Pinots with true depth and brilliance. If you are indulging in the Lamb tonight, then look no further. Fine elegant textural tannins frame fruit and acidity on a lengthy finish.

or

Errazuiz The Blend Roussane, Marsanne, Viognier, Aconcagua Valley CL

Marsanne 60% Roussanne 26% Viognier 14% - it seems complicated. An interesting Chillian blend with a long, linear, and mineral palate. Mandarin orange and other citrus flavours appear on the long and pleasing finish.

dessert

Dr Loosen Blue Slate Dry Riesling, Mosel DE

Mosel, Germany is considered to be one of the best Riesling regions in the world with its famous characteristics - light, floral, high acidity.

or

Yalumba Antique Muscat, South Australia AU

A full pallet of coffee, syrup, raisins, walnuts. Quite lovely actually! Delightful match with the hazlenut cremeux.

tonights bottle recommendation

Rockburn Stolen Kiss Rose, Central Otago NZ

\$115 btl

There are dry french Rose and then there is the Stolen Kiss. It truly is something else! The palate is juicy and well-balanced, with fine tannins, lively acidity, and a satin-cream texture that makes it ideal for summer sipping. Rockburn Stolen Kiss was first created in 2006 when winemaker Malcolm Rees-Francis "stole" some Pinot Noir grapes intended for Rockburn's flagship Central Otago Pinot Noir, (also featured on our list) resulting in a flirty, pink rosé. Stolen Kiss, Caviar, Seafood Platter and Brie to finish - perfection.

DIRECTOR OF FOOD & BEVERAGE - TEGAN

WEDNESDAY DINNER

fijiana

amuse

escabeche of mussels - roasted tomato oil - sofrito

entree

yarra valley salmon caviar - potato waffle - potato crisps - "onion dip", egg yolk jam

handmade coconut fromage blanc - local spinach - otta fern - sweet basil - chia seed crisp - pine nut butter

main

assiette of lamb - pressed lamb shoulder - roasted rack - goats curd - sweet peas, black olive - red wine jus

hot smoked salmon - sprouted island coconut - malabar spinach - coconut espuma - kaffir lime oil

side

saffron risotto - brassicas - green peas - goats curd - mint - chili oil

broccolini - pepita seed - laver - japanese mustard - bush lemon

to be shared

seafood platter - dressed mub crab - steamed coral crayfish - king prawn - dosa - chili sambal

dessert

hazelnut cremeux - coffee crisp - pear ice cream

basque cheesecake - mandarin creme - black licorice - olive oil ice cream

morton de brie cheese - baked pear - grissini - lavosh - dried grape - spiced pecan

THURSDAY DINNER

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amuse

Vinoque Willoughby Bridge Fiano Greco, Heathcote AU

Its smoky, waxy, and hazelnut - like notes also make mushrooms feel fitting.

entree

Cloudy Bay Sauvignon Blanc, Marlborough NZ

An excellent Sauvignon Blanc from Marlborough, New Zealand. A very aromatic wine with passionfruit, juicy pineapples and basil. You will fall in love with this Sauvignon Blanc.

main

Oldenburg CL Chenin Blanc Chardonnay, Stellenbosch SA

This is a lovely white blend - 68% Chardonnay 22% Chenin Blanc. It's light on its feet and clean as a whistle. Apple, pear, grapefruit and lemon sherbet on the finish.

or

Banfi Lárđi d'Ácqui Dolcetto, Piemonte IT

Dry, soft acidity, tiny tannins and a medium body. Notes of black cherry, plum, clove and earthy. An elegant partner to the Slow Cooked Beef.

dessert

De Bortoli Deen Vat 5 Botrytis Sémillon, Riverina AU

Smells good. Tastes great. Not too sweet, yet sweet enough. Better yet served with the Peninsula Blue Cheese.

or

Trapiche Broquel Malbec Mendoza, Argentina

Sticky Date Pudding paired with this intense ruby red Malbec. Rich and spicy on the palate providing a long and pleasant finish.

tonights bottle recommendation

Oldenburg CL Chenin Blanc Chardonnay, Stellenbosch SA \$186 btl

This wine comes all the way from Stellenbosch, South Africa to Likuliku. The nose is very attractive with mango and pineapple. The palate has a refreshing green apple element. The palate is not overly acidic. If you are just not sure what to drink - you can be sure this wine will compliment tonights menu and is a standout with the Cantonese Chicken. We were quick to snap up these bottles - it may be a few years before this wine reaches our shores again.

BEVERAGE MANAGER - PITA

THURSDAY DINNER

fijiana

amuse

wild mushroom tartlet - black truffle - warm potato - chive

entree

king prawn - paella rice socarrat - chorizo - capsicum - crispy chicken skin - bush lemon - chili oil

garden spinach pappardelle - arrabbiata sauce - dashi braised mushroom - bele - bush lemon - garlic crisps

main

slow cooked beef cheek - shaoxing wine - ginger - szechuan pepper - malabar spinach - potato pave - leek

charcoal roasted bar cod - sake - shimeji - shiitake - spring onion - hot and sour sauce

side

confit carrot - carrot juice glaze - smoked yoghurt - carrot top chimichurri - pecan - barbeque onion

roasted pumpkin - pear - pecan - savoury orange

to be shared

cantonese 'crown' roast chicken - pickled cucumber, spring onion ginger condiment

dessert

sticky date pudding - whiskey butterscotch - banana-cardamon ice cream

spiced white chocolate mousse - sunflower seed praline - brown butter ice cream

peninsula blue cheese - fig agrodolce - grissini - lavosh - dried grapes - spiced pecan

SATURDAY DINNER

sommelier wine match

\$99pp

amuse

Soho Jagger Pinot Gris, Marlborough NZ

Luscious - pear honey honey grapefruit, fresh and vibrant. Baked apple on the nose which is a strong characteristic of a Marlborough Pinot Gris. Don't think about this wine too much - just enjoy it.

entree

Xanadu Estate Chardonnay, Margaret River AU

Chardonnay with a little zip, but still rounded with some oak. The nose is divine - butter, hazelnut and toasty vanilla. The palate is creamy, medium bodied with peach and lemon zest. Another solid wine from a very good producer - perfect with fresh oysters.

Cloudy Bay Sauvignon Blanc Marlborough, NZ

An excellent Sauvignon Blanc from Marlborough, New Zealand. A very aromatic wine with passionfruit, juicy pineapples and basil. An absolute standout with our Handmade Prawn Spaghetti.

or

Gibson Dirtman Shiraz Barossa Valley, SA

This wine is criminally underrated. Very gentle, smooth and earthy Shiraz. Dark berries and earthy notes of soil and leather, with a slight pepperiness. A Barossa Shiraz and a Beef Tenderloin - what could go wrong?

dessert

De Bortoli Deen Vat 5 Botrytis Sémillon, Riverina AU

Smells good. Tastes great. Not too sweet, yet sweet enough. There is nothing it doesn't compliment tonight.

or

Yalumba Antique Tawny, South Australia, AU

Fantastic balanced wine. Small bottle, big flavour. Think toffee, caramel, fig, molasses. Pair it with the Tiramisu.

tonights bottle recommendation

Rockford Local Growers Sémillon, Barossa Valley AU

\$190 btl

The Rockford Local Growers Sémillon is a white wine from the Barossa Valley, South Australia, known for its rich history and exceptional characteristics. The wine is characterized by notes of apple, lime, and lemongrass, with a zesty acidity and a powdery texture. Definitely an interesting wine. Paired exceptionally well with tonight's seafood dishes.

RESORT MANAGER - LAISANI

SATURDAY DINNER

fijiana

amuse

local sweet corn "ribs" - miso butter - aleppo pepper

entree

heirloom tomatoes - black sesame tahini - stone fruit - shiso leaf - basil - gazpacho gelee

australian south coast oysters - grapefruit mignonette - black pepper, finger lime - roasted kombu oil

main

beef tenderloin cooked over charcoal - bone marrow - bele - black truffle puree - king mushroom - spring onion - beef jus

handmade spaghetti - roasted prawn - garlic - bongo chili - yuzu - shellfish butter - pangrattato

side

pressed local eggplant - white sesame - pickled celery - palm heart - tomato oil

earth oven roasted beets - smoked beetroot pickle, beetroot crisp, vintage cheddar

to be shared

steam reef fish - crispy collar - hand scraped coconut lolo - green curry broth

dessert

tiramisu - almond dacquoise - mascarpone - coffee - roasted coca nib - coffee ice cream

"pavlova" - white chocolate - lemon leaf ice cream - sugar biscuit

double brie cheese - truffle honey - grissini - lavosh - dried grapes - spiced pecan

SUNDAY DINNER

sommelier wine match

\$99pp

amuse

AIX Rose, Coteaux d'Aix-en Provence France

AIX Rosé is a premium rosé wine from the Provence region of France, celebrated for its elegance, freshness, and vibrant character. Crafted primarily from Grenache, Syrah, and Cinsault grapes, it embodies the sunny, Mediterranean spirit of its origin.

entree

St Pauls Kellerei Trentino DOC Pinot Grigio

This Pinot Grigio is zippy and fresh, like the mountain it comes from, with aromas of tart green apple, lemon zest and flinty minerality.

main

Pascal Jolivet Attitude, Pinot Noir Loire Valley France

Pascal Jolivet Attitude Pinot Noir is a vibrant wine from the Loire Valley, known for its bright ruby color and elegant aromas of red fruits such as cherries and raspberries with a spicy finish perfect partner to the Vuda Pork.

or

Errazuiz The Blend Roussane, Marsanne, Viognier, Aconcagua Valley, CL

Marsanne 60% Roussanne 26% Viognier 14% - it seems complicated. An interesting Chillian blend with a long, linear, and mineral palate. Mandarin orange and other citrus flavours appear on the long and pleasing finish.

dessert

De Bortoli Noble One Botrytis Semillon, Riverina AU

De Bortoli Noble One Botrytis is an acclaimed Australian dessert wine crafted from Semillon grapes affected by "noble rot." This wine is celebrated for its unique characteristics and has become a symbol of excellence in the Australian wine industry.

or

Misha's Vineyard The Gallery Gewurztraminer, Central Otago NZ

This off-dry style of Gewurztraminer is a very easy-drinking style as it has a clean hint of citrus freshness at the end of the palate. Rated as one of New Zealand's top Gewurztraminers. Combined with a poached pear for the full affect.

tonights bottle recommendation

De Bortoli Melba Reserve Cabernet Sauvignon, Yarra Valley AU \$190 btl

The De Bortoli Melba Vineyard' at Dixons Creek has a rich history of exceptional Cabernet Sauvignon dating back to the 1970's. The 'Melba' brand pays tribute to renowned operatic soprano diva, Dame Nellie Melba. The rich flavor and high tannin content make Cabernet Sauvignon ideal for pairing with grilled meats, peppery sauces, and hearty dishes. Its structure also complements aged cheeses and robust, flavorful cuisine.

GENERAL MANAGER - BRAD

SUNDAY DINNER

fijiana

amuse

charred green tomato - tomatillo - parmesan - polenta crisp

entree

cured spanish mackerel - yellow beetroot - roasted shallot - cultured cream - lager- rye crisp

roasted parsnip salad - parsnip puree - wild mushrooms - red wine glazed fig - hazelnut noisette

main

local vuda pork loin chop - watermelon mostarda - charred pak choy - garden greens - mustard oil - grain mustard jus

seared yellowfin tuna - ponzu butter - daikon - roasted island coconut - pea tendrils - corn shoots

side

wood roasted cauliflower - caper - raisin - almond puree - purslane - fermented chili - onion oil

"creamed" local corn - miso - parmigiano reggiano - crispy garlic

to be shared

lamb barbacoa - mole negro - tomatillo - cultured lime crema - salsa matcha - epazote - corn totilla

dessert

gewurztraminer poached apple - gingerbread - roasted oat strudel - almond ice cream

dark chocolate-roasted peanut fudge - local sweet potato ice cream - vanilla sauce

vintage cheddar cheese - apple-date mostarda - grissini - lavosh - dried grape - spiced pecan