

Commencements

	FJD	AUD
Soup of the Day (Changes Daily). Enquire at the table with your service staff.	\$13.85	\$7.75
Traditional Fijian Kokoda Traditional Fijian dish of fresh fish marinated in lime juice and coconut, tomato, spring onion and chilli		
Entrée:	\$16.90	\$9.46
Main Course:	\$32.80	\$18.37
Summer Salad grilled chicken or white fish fillet, mixed greens, tomato, coriander lime and honey dressing		
Entrée	\$10.50	\$5.88
Main Course	\$19.50	\$10.92
Thai Fish Cake lemon grass, ginger, spring onion and coriander spiced tuna cakes served with sweet chilli sauce	\$17.00	\$9.52
Bamboo Beef strips of beef, bamboo shoots and capsicum tossed with red curry served in papadum cup on steamed rice	\$17.40	\$9.74

Continuations

Beer Battered Fish & Chips walu fillet double dipped in fiji beer batter deep fried golden with tartar sauce	\$19.30	\$10.81
Barbecue Pork Ribs oven baked tender baby backs basted in a pacific barbecue sauce	\$22.35	\$12.52
Sizzling Fajitas hot spicy marinated "beef or chicken" and veggies with sour cream, guacamole and tortillas	\$20.30	\$11.37
Rosemary Roast Beef with red wine jus and yorkshire pudding served with potato and vegetables of the day	\$37.30	\$20.89
Panfried Local Snapper fillet of snapper pan fried topped with salted cucumber, dill and cream salad, match stick potato and vegetables of the day	\$35.20	\$19.71



MONDAY DINNER DINING MENU

Continuation

	FJD	AUD
Vegetable Penne julienne of carrots, chilli, onion, zucchini, bok choy, cabbage tossed with creamy garlic sauce served with a side garden salad	\$27.70	\$15.51
Char grilled Yellow Fin Tuna cooked to your liking with lemon butter sauce, served with rice and vegetables of the day	\$35.20	\$19.71

Finales

Hideaway Banana Split banana split length wise with a scoop of ice cream, chopped peanuts, whipped cream and cherry	\$10.25	\$5.74
Cheese Platter a selection of cheeses, crackers and array of seasonal fruit cuts	\$14.90	\$8.34
Sticky Date Pudding stewed dates baked to perfection pudding style on brandied butter scotch and ice cream	\$15.30	\$8.57
White Chocolate Mousse white chocolate, cream, sugar and egg yoke jelled together on orange sauce and sugar spiral	\$15.30	\$8.57
Black Forest Sundae succulent black cherries on ice cream	\$15.30	\$8.57

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Main Course	\$32.80	\$18.37
Caesar Salad cos lettuce, bacon, anchovies, croutons, anchovy dressing, parmesan and poached egg with grilled cajun spiced chicken breast or grilled fish add FJD\$4.00	\$16.20	\$9.07
Popcorn Coconut Shrimp coated with coconut, served with spicy mango and chilli dipping sauce		
Entrée	\$18.40	\$10.30
Main Course	\$35.75	\$20.02
Bacon Wrapped Chicken Tenderloin on skewers accompanied by a coconut and basil pesto cream		
Entrée	\$17.40	\$9.74
Main Course	\$36.40	\$20.38
Continuation		
Sizzling Fajitas hot spicy marinated "beef or chicken" and veggies with sour cream, guacamole and tortillas	\$20.30	\$11.37
Stir Fry Beef with Rice and Salad beef stir fry with sesame, chillies, ginger, garlic and sweet soy over steamed rice	\$20.00	\$11.20
Island Steak & Prawns char grilled marinated sirloin steak in tropical flavours with garlic tiger prawns	\$26.15	\$14.64

TUESDAY DINNER DINING MENU

Continuations

	FJD	AUD
Hawaiian Pizza (Your choice of Chicken or Ham) shredded ham or chicken, pineapple, red and green bell pepper on tomato with moza cheese	\$20.00	\$11.20
Roast Leg of Lamb with red wine jus and mint jelly and vegetables of the day	\$36.80	\$20.61
Garlic Chicken garlic, soy and lemongrass marinated chicken atop sweet potato crisps with herbed aioli and oven roasted tomatoes	\$36.25	\$20.30
Thai Style Prawn char grilled prawn cutlets on lemon grass skewers served With a thai green curry sauce, jasmine rice and vegetables of the day	\$39.80	\$22.30

Finales

Ice Cream Sundae your choice of chocolate, caramel or strawberry topping and whipped cream	\$9.70	\$5.43
Tropical Fruit Plate of seasonal local fruit with fruit yoghurt	\$10.25	\$5.74
Pineapple Jubilee spears of pineapples with a scoop of ice cream and strawberry coulis	\$10.25	\$5.74
Dutch Apple Pie apples, sugary cinnamon encased in sweet pastry baked to perfection with seasonal fruits and ice cream	\$15.30	\$8.57
Brandied Dark Chocolate chocolate blended with cream and brandy on ganache	\$15.30	\$8.57

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\$13.85	\$7.75

Traditional Fijian Kokoda Traditional Fijian dish of fresh fish marinated in lime juice, coconut, tomato, spring onion and chilli

Entrée

\$16.90	\$9.46
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Main Course

\$32.80	\$18.37
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Coconut Pistachio Chicken tender chicken pieces tossed with black sesame seed, coconut, toasted pistachio with honey garlic glazed

\$18.00	\$10.08
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Homemade Chicken Spring Rolls deep fried chicken spring rolls serve over salad with prawn crackers

Entrée

\$9.50	\$5.32
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Main Course

\$17.20	\$9.63
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Prawn and Papaya Salad tiger prawns tossed with chilli mayonnaise sauce and spring onion in papaya salad

\$18.90	\$10.58
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Continuation

Island Steak & Prawns char grilled marinated sirloin steak in tropical flavours with garlic tiger prawns

\$26.15	\$14.64
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Sweet & Sour Fish thinly battered golden fish finger with vegetables and sweet and sour sauce

\$19.00	\$10.64
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Chilli Chicken in Oyster Sauce stir fry chicken with chilli, garlic & fresh garden vegetables

\$19.00	\$10.64
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WEDNESDAY DINNER DINING MENU

Continuation

	FJD	AUD
Chicken & Mushroom Fettuccine sautéed tender chicken & mushrooms, tossed in a creamy alfredo with fettuccine finished with tomato, spring onion served side salad and focaccia	\$21.00	\$11.76
Char grilled Yellow Fin Tuna cooked to your liking with lemon butter sauce, serve with rice and vegetables of the day	\$35.20	\$19.71
Tequila Chicken oven roasted chicken breast smothered in tequila infused bbq sauce served on polenta with peppered pineapple salsa and vegetables of the day	\$36.25	\$20.30
Garlic Prawns sautéed with garlic white wine cream served with lemon rice and vegetables of the day	\$39.80	\$22.29

Finales

Hideaway Banana Split banana split lengthwise with a scoop of ice cream, chopped peanuts, whipped cream and cherry	\$10.25	\$5.74
Coconut Snowballs ice cream tossed in toasted coconut with your choice of toppings	\$10.25	\$5.74
Pecan Caramel Hot Cakes layered hot cakes with banana, pecan and caramel sauce	\$10.25	\$5.74
Blueberry Financier almond based cup cake laced with blue berries on raspberry sauce and sugar stick	\$15.30	\$8.57
Crepes Tropicana homemade crepes filled with tropical seasonal fruit mousse and ice cream	\$15.30	\$8.57

Thursday Night

LOVO BUFFET

In Fijian Lovo means "Earth Oven", and in keeping with tradition our Chefs prepare a fire in the ground lined with heat-resistant stones.

When the stones are hot, the food is wrapped and placed in the pit, covered with soil and left to cook.

The result is an irresistible buffet of local cuisine.

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Entrée	\$16.90	\$9.46
Main Course	\$32.80	\$18.37
Roasted Pumpkin Salad pan roasted pumpkin with caramelised red onion, lime dressing and ricotta crostini	\$14.30	\$8.01
Thai Barbeque Chicken Salad coconut and curry infused chicken on mixed greens, capsicum, spring onion, cucumber with island style dressing		
Entrée	\$17.85	\$10.00
Main Course	\$35.75	\$20.02
King Prawn Salad Whole prawns sheared in garlic, lime juice and coconut cream, mixed salad greens with sweet and sour dressings		
Entrée	\$14.00	\$7.84
Main Course	\$20.30	\$11.37

Continuation

Crispy Chicken Burrito in a flour tortilla, crumbed chicken, salad greens, pineapple, vegetables and mayonnaise	\$19.30	\$10.81
Barbecue Pork Ribs oven baked tender baby backs basted in a pacific barbecue sauce	\$22.35	\$12.52

Continuation	FJD	AUD
Garden of Eden Pizza pineapple, basil, avocado, feta, mushroom, chicken, capsicum, red onion and cracked pepper	\$21.30	\$11.93
Chicken and Cashews stir fried chicken with carrot, onion, celery and toasted cashews served with jasmine rice and papadums	\$20.00	\$11.20
Asian Styled Mahimahi grilled fish fillet on spiced cassava patties finished with gingered soya butter sauce	\$35.20	\$19.71
Filo Chicken tender chicken breast and brie cheese wrapped in crispy filo pastry on gratin potato with port wine and cranberry demi glace	\$36.25	\$20.30
Apple Pork apple and prune filled local pork tenderloin finished with caramelized apple and brandy cream reduction and vegetables of the day	\$34.70	\$19.43
Finales		
Tropical Fruit Plate of seasonal local fruits with fruit yoghurt	\$10.25	\$5.74
Cheese Plate a selection of cheeses, crackers and an array of seasonal fruit cuts	\$14.90	\$8.34
Hot Chocolate Truffle gooey styled chocolate cake on summer berry sauce & ice cream	\$15.30	\$8.57
Coconut Cream Short Cake toasted freshly grated coconuts combined with custard baked in pastry shell with summer fruits and ice cream	\$15.30	\$8.57
Crème caramel baked caramel custard with cream and garnish	\$15.30	\$8.57

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Main Course:

\$32.80	\$18.37
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Pepper Lime Chicken cayenne and lime spiced chicken breast barbequed served on a watermelon and mint salad

Entrée

\$11.80	\$6.61
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Main Course

\$19.80	\$11.09
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Summer Salad grilled chicken or white fish fillet, mixed greens, tomato, coriander lime and honey dressing

Entrée:

\$10.50	\$5.88
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Main Course:

\$20.30	\$11.37
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Butterfly Prawns lightly battered and shallow fried prawns served with lime and chilli dipping sauce

Entree

\$20.30	\$11.37
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Dozen

\$39.80	\$22.29
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Continuations

Spanish Quesadilla flour tortilla, "spicy beef or chicken" tomato, corn, capsicum, avocado and mozza cheese ,served with guacamole and sour cream

\$20.50	\$11.48
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Pasta Carbonara sautéed julienne Danish bacon and green peas tossed with penne and a delicious white wine garlic cream parmesan served with a side salad and focaccia

\$20.00	\$11.20
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SATURDAY DINNER DINING MENU

Continuation

	FJD	AUD
Chicken Parmigiano tender chicken breast breaded and fried golden, topped with pomodoro sauce and melted mozzarella cheese served with fries and salad garnish	\$20.30	\$11.37
Barbecue Pork Ribs oven baked tender baby backs basted in a pacific barbecue sauce	\$22.35	\$12.52
Island Steak & Prawns char grilled marinated sirloin steak in tropical flavours with garlic tiger prawns	\$26.15	\$14.64
Wild Mushroom Risotto a rich reduction of mushrooms, garlic, white wine and a touch of cream risotto and salad	\$30.25	\$16.94
Horse Raddish Salmon crusted with bread crumbs served with tomato balsamic vinegar sauce, rice and vegetables of the day	\$35.20	\$19.71

Finales

Pineapple Split pineapple spears with ice cream and your choice of toppings	\$10.25	\$5.74
Tropical Fruit Plate of seasonal local fruits with fruit yoghurt	\$10.25	\$5.74
Banana Fritters deep fried sweet battered banana golden rolled in cinnamon sugar ice cream	\$12.30	\$6.89
Chocolate Marquise chocolate, cream and sugar jelled tower on orange sauce and sugar spiral	\$15.30	\$8.57
Tiramisu wafers of sponge soaked in cuppa chino syrup crusted in mocha filling	\$15.30	\$8.57

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\$13.85	\$7.75

Traditional Fijian Kokoda Traditional Fijian dish of fresh fish marinated in lime juice coconut, tomato, spring onion and chilli

Entrée

\$16.90	\$9.46
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Main Course

\$32.80	\$18.37
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Popcorn Coconut Shrimp coated with coconut served with spicy mango and chilli dipping sauce

Entrée

\$18.40	\$10.30
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Main Course

\$35.75	\$20.02
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Tropical Chicken Salad bacon, peppers, spring onion, rice noodles, sprouts, pineapple, lettuce, tomato and cucumber with a peanut coconut dressing

Entrée

\$10.50	\$5.88
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Main Course

\$19.50	
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Fresh Vietnamese Spring Rolls spring onion, zucchini, carrot, glass noodles, mint basil filled rolls served with black and red vinegar

\$16.20	\$9.07
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Continuation

Spaghetti Bolognese Classic meat sauce with spaghetti pasta with green side salad and focaccia

\$17.95	\$10.05
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Tomato Basil Mozzarella Pizza tomato, basil, roasted garlic, feta, cheese base on tomato with cheese

\$19.50	\$10.92
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Continuation

	FJD	AUD
Stir Fry Chicken with Rice and Salad chicken stir fry with sesame, chillies, ginger, garlic, and sweet soy over steam rice	\$20.00	\$11.20
Moroccan Rubbed Lamb smoky spiced rubbed lamb skewers with wild bok choy, vegetable couscous and minted yoghurt sauce and vegetables of the day	\$36.80	\$20.61
Macadamia Crusted Mahimahi lemon peppered macadamia and butter crusted mahimahi with capsicum, jam and potato leek fondue with vegetables of the day	\$35.20	\$19.71
Garlic Chicken garlic, soy and lemongrass marinated chicken atop sweet potato crisps with herbed aioli and oven roasted tomatoes	\$36.25	\$20.30
Sweet and Sour Snapper pan seared snapper fillets with tropical sweet and sour glaze, atop kumala mash and vegetables of the day	\$35.20	\$19.71

Finales

Coconut Snow Balls ice cream tossed with toasted coconut with your choice of toppings	\$10.25	\$5.74
Cheese Platter a selection of cheeses, crackers and an array of seasonal fruit cuts	\$14.90	\$8.34
Banana Flambe banana stewed in butter and orange flamed with Grand Marnier	\$14.20	\$7.95
Black Forest Crepes crepes filled with dark cherries on chocolate sauce and grated chocolate	\$15.30	\$8.57
Hideaway Fruit Flan glazed fruits arranged on custard cream in a pastry shell	\$15.30	\$8.57