



TERRACE DINNER

TO START

CRUDO	38
mustard oil, cultured cream, chilli, rice cracker (GF)	
BEEF TARTARE	36
onion, chilli, crispy cassava (GF)	
SALT & PEPPER CALAMARI	32
black bean, bongo chilli, coriander, aioli, lemon, basil	
KOKODA	32
cured reef fish, coconut, lemongrass, tapioca cracker (GF)	
MANGO SALAD	36
tomato, shellfish, almond, basil, mint (GF)	

PASTA

POTATO GNOCCHI	39
local spinach, lemon basil, macadamia nuts	
HANDMADE CAVATELLI PASTA	39
bolognese, tomato sugo, parmesan cheese	

MAIN PLATES

QUEEN SCALLOPS	51
shellfish butter, moca, lemon leaf (GF)	
ROASTED PUMPKIN	39
grains, nuts, seeds, pickled onion (GF)	
OLIVE OIL POACHED REEF FISH	49
romesco, tomato dressing (GF)	
INDO FIJIAN CHICKEN CURRY (GF)	41
coconut milk, curry leaf, tomato, local rice roti, condiments	
FIJIAN FISH CURRY (GF)	41
coconut milk, coriander, masala, roti, local rice condiments	

MAIN PLATES

ROASTED CHICKEN creamed potato, ota fern, whole grain mustard jus (GF)	45
SLOW COOKED LAMB SHOULDER zaatar, butter bean, spinach, lemon (GF)	47
SMOKED VUDA PORK maple, apple, pork jus (GF)	45
WAGYU SIRLOIN 250G roasted garlic, spinach, beef jus (GF)	110 (45 MP)
BEEF SCOTCH FILLET 250G roasted garlic, spinach, beef jus (GF)	95 (35 MP)
BEEF EYE FILLET 200G roasted garlic, spinach, beef jus (GF)	85
SIDES (GF)	
ROASTED CARROT cashew butter, moca	14
FRENCH FRIES Sigatoka sea salt	12
ROASTED BEET hazelnut butter, red wine vinegar, mandarin	14
EGGPLANT mint oil, roasted onion	13
PRESSED POTATO cultured cream, garlic chives, sea salt	13
LEAF SALAD herbs, Malolo honey, white wine vinegar, Sigatoka sea salt	14
HAND DIVED LOCAL LOBSTER salt & pepper, aromatic oil, typhoon crumb	210 (155 MP)
HAND DIVED LOCAL LOBSTER wood grilled, garlic butter, lemon	210 (155 MP)
SEAFOOD PLATTER FOR TWO sashimi, kokoda, coral crab, slipper lobster, crayfish, scallops, condiments, sauces, leaf salad, hot chips	295 (230 MP)

LOBSTER AND SEAFOOD PLATTER REQUIRE 24 NOTICE PLEASE