



TERRACE DINNER

TO START

30g YARRA VALLEY GOLDEN TROUT ROE CAVIAR 85 (MP45)
cultured cream, blini

REEF FISH CRUDO 43
fermented chilli, papaya, lime, coriander (GF)

BEEF TARTARE 42
roasted onion spice, chilli, crispy cassava (GF)

LOCAL AVOCADO & TOMATO 39
white sesame, goat milk feta, basil, tomato vinegar (GF)

KOKODA 36
cured reef fish, coconut, lemongrass, crispy cassava (GF)

GRILLED OCTOPUS 47
crushed potato, caper, celery, extra virgin olive oil

PASTA

POTATO GNOCCHI 43
local spinach, smoked cheddar, bush lemon, walnut, brown butter

CAVATELLI PASTA 43
bolognese, tomato sugo, ricotta cheese

SWEET PEA & LEEK RISOTTO 41
carnaroli rice, lemon, miso, parmesan cheese

MAIN PLATES

ROASTED PUMPKIN 39
grains, nuts, seeds haldi pickled onion (GF)

LOCAL REEF FISH 55
salsa verde, bush lemon (GF)

INDO FIJIAN CHICKEN CURRY (GF) 44
coconut milk, curry leaf, tomato, local rice, roti, condiments

FIJIAN FISH CURRY (GF) 44
coconut milk, coriander, house masala, roti, local rice, condiments



MAIN PLATES

ROASTED CHICKEN creamed potato, whole grain mustard jus (GF)	48
SLOW COOKED LAMB SHOULDER zaatar, butter bean, spinach, lemon (GF)	51
SMOKED VUDA PORK maple, apple, pork jus (GF)	49
WAGYU SIRLOIN 250G roasted garlic, spinach, beef jus (GF)	75
BEEF SCOTCH FILLET 300G roasted garlic, spinach, beef jus (GF)	95(MP 45)
BEEF EYE FILLET 250G roasted garlic, spinach, beef jus (GF)	110(MP 55)

SIDES

ROASTED CARROT (GF) cashew butter, moca	16
FRENCH FRIES Sigatoka sea salt	14
ROASTED BEET hazelnut butter, red wine vinegar	16
STEAMED LONG BEAN lemon, mustard oil	16
PRESSED POTATO cultured cream, leek	15
LEAF SALAD Malolo honey, white wine vinegar, Sigatoka sea salt	18
HAND DIVED LOCAL LOBSTER salt & pepper, aromatic oil, typhoon crumb	225(MP140)
Or wood grilled, garlic butter, lemon	225(MP140)
SEAFOODPLATTER FOR TWO sashimi, kokoda, coral crab, slipper lobster, crayfish, scallops, condiments, sauces, leaf salad, hot chips	325(MP245)

LOBSTER AND PLATTER REQUIRE 24HRS NOTICE PLEASE