

Most dishes are available in small or large sizes. Ideal for sharing or smaller / larger appetites. All meals are cooked to order therefore main course only orders may take 40+ minutes.

ENTRÉES		Large
Seafood chowder - w. grilled sourdough	F\$19.	F\$28
House cured salmon - green pea, apple, baby leaf salad, salmon roe gf	F\$28	F\$38
Mushroom Arancini – chili tomato chutney, rocket	F\$21	F\$29
Sesame crusted Tuna tataki – avocado, wasabi creme, ginger, soy.	F\$26.	F\$36
Kokoda – lime marinaded walu, chilli, spring onion, capsicum, tomato, house pressed coconut cream gf	F\$28	
Peppered beef carpaccio - lemon, olive oil, rocket, truffle croutons	F\$28.	F\$38
Chilled king prawns - green pawpaw, palm heart & coconut salad, chili lime dressing gf	F\$34	F\$40
Charred calamari - rocket salad, lime dressing, aoili gf	F\$26	F\$30
Honey glazed pork belly – potato, herb salad & orange dressing gf	F\$29	F\$39
Island baked focaccia - bubbling garlic butter	F\$14	
From the fryer - French fries / wedges / casava chips / sweet potato fries gf	F\$12	
VEGETARIAN FROM OUR ISLAND FARM		Large
Coconut pot pie - sweet potato, chili, coconut lolo, coriander, rice	F\$32	
Island tomato & buffalo mozzarella linguini – with basil and hint of chili	F\$26	F\$34
Musket Cove salad - shaved heart of palm, coconut, green pawpaw, coral lettuce w. tomato coriander coulis gf	F\$23	F\$30
Roast beet & chickpea Salad – rocket, feta, mint & honey, balsamic dressing gf	F\$25	F\$32
Goat cheese & walnut tortellini - pumpkin velouté, brown butter pepitas	F\$26	F\$35
Mushroom Risotto - arborio, parmesan crisps gf	F\$28	F\$36

Prices include 25% Fiji taxes & levies
Fiji Dollar = 66 Aust cents, 70 NZ cents & 47 US Cents (subject to vary)

FROM THE OCEAN

Small

Fish of the Day - from local fishermen, see your waiter		Fishermans Price
Tuna steak - seared rare, snake beans, kalamata olives, cherry tomatoes, herbed baby potato, lemon, caper vinaigrette & aoili gf	F\$49	
Coriander coconut Laksa - crisp skinned snapper, seafoods, rice noodles gf	F\$48	F\$38
Linguini Allo Scoglio – calamari, mussels, king prawns tossed with marinara sauce	F\$46	F\$38
Dukkah crusted salmon fillet – roast beetroot, rocket & cucumber salad. gf	F\$52	
Seafood pot pie - in coconut w. cheesy mash, puff pastry lid, vege	F\$46	

FROM THE LAND

Fiji Curry - see your waiter for todays flavour (sometimes seafood)	F\$44	
Double braised pork belly – miso braise, radish & crisp sweet potato gf	F\$48	
Seared duck breast - pressed potato, asparagus, orange, thyme compote gf	F\$59	
Rack of NZ lamb – cumin & thyme marinated, potato gratin, vege & madera jus.	F\$64	
Confit chicken maryland - spinach, potato fondant, oyster mushrooms	F\$45	

FROM THE CHARGRILL - served with handcut chips or mash, 1 sauce & 1 side

300gm New Zealand grain fed scotch fillet – chargrilled to your liking. gf	F\$72
300gm Thick cut pork chop – brined in lemongrass & cane sugar gf	F\$56
Reef & Beef - Australian Savannah beef sirloin, lobster tail. garlic, herb butter gf.	F\$85

Choose your sauce – pepper sauce / jus / mushroom & thyme / herb butter

Choose your Side – lemon, parmesan broccoli / musket farm salad w. vinaigrette / toasted sesame slaw / creamy mash / fries

gf – Gluten Free

We endeavour to supply as much fruit and vegetable as possible from our organic island farm

Fish is line caught, sustainable and supplied fresh by local fisherman.

With respect to diners with allergies, we cannot guarantee that dishes will be completely free of nut or shellfish residue.

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