

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

## Entrée

	S	L
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 marinated 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

Coconut pot pie ~ sweet potato & farm vege, coconut curry w.chili	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 FIJI TAXES - 9% VAT, 6% STT AND 10% ENVIRONMENT LEVY.  
AUSTRALIAN CONVERSION IS GUIDE ONLY

## From the Ocean

	S	L
Fish of the Day ~ from local fishermen, see your waiter		Fishermans Price
Tuna steak ~ seared rare, kalamata olives, cherry tomatoes, 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 & 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 ~ w. confit duck, asparagus, orange, thyme compote		F\$59
Rack of NZ lamb ~ cumin & thyme marinated, potato gratin, vege & maderia jus.		F\$64
Confit chicken maryland ~ spinach, potato fondant, oyster mushrooms		F\$45

## From the Chargrill

<b>served with handcut chips or mash, 1 sauce &amp; 1 side</b>		
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.		

*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.*