

Dinner

FIRST WAVE

- fijian kokoda (GF / DF)**46
mahī mahī and prawn ceviche, coconut, capsicum, coriander, chilli
- herb & coconut crusted**44
yellowfin tuna
pickled cucumber, radish, edamame beans, coconut dressing
- lobster bisque**46
mud crab dumpling, garlic & herb crouton, tomato
- crab tian**46
avocado, poached prawn, cucumber, orange, compressed watermelon, spicy aioli

MAINS

- mahi mahi (GF)**.....69
scallops, broad beans, potato, duck ham, local clam juices
- sous vide beef filet (GF / DF)**79
asparagus, rosemary potato, brown lentil, beetroot, zucchini chili jus
- lamb back strap**86
charred eggplant puree, balsamic zucchini, green peas, mushroom, port jus
- pork filet (GF)**.....64
edamame beans, carrot ginger puree, cranberry pearls, apple cream sauce
- lobster risotto (GF)**78
saffron, tossed local spinach, tomato, parmesan, truffle oil

ENTREE

- torched ora king salmon (GF)**48
green pea puree, fennel, salmon roe, daikon, orange dressing
- smoked pork belly (GF / DF)**48
seared scallops, duck ham, apple puree

MAINS

- prosciutto wrapped chicken (GF)**58
roulade
cream cheese, spinach, pumpkin puree, mushroom, edamame beans, red wine jus
- smoked duck breast (GF)**72
celeriac puree, baby beets, balsamic pearls, honey glazed baby carrot, cherry jus

SEAFOOD MARKET DISPLAY

served with your choice of 1 sauce & 1 side

- local daily catch**mp
- rock lobster**mp
- bay bug tails**mp

SMOKED CORNER

SHARING FOR TWO

- seafood platter**445
grilled 600g lobster, plate size whole fish, seared scallops, garlic prawns, seared tuna, baked pumpkin and sweet potato, salad, garlic butter sauce, lolo sauce
- meat platter**325
scotch fillet, grilled lamb rack, half confit chicken, pork chops, roasted rosemary potatoes

FROM THE LAND

served with your choice of 1 sauce & 1 side

teys' certified black angus beef

- tenderloin 200g**95
- 'teys' certified black angus beef scotch filet 300g**98
- 'teys' certified black angus beef sirloin 250g**86
- half roast chicken**59

SIDES

- baked pumpkin & sweet potato, feta cheese (GF)**.....14
- creamy mashed potato (GF)**14
- sautéed broccoli, garlic, almonds**16
(GF / DF)
- handcut spicy wedges (GF / DF)**14
- mixed garden salad,**14
balsamic glaze, parmesan (GF)

SAUCES

fijian bongo chili sauce, red wine jus, peppercorn sauce, lolo sauce (GF / DF)
mushroom ragout, béarnaise sauce, fijian bush lemon butter (GF)

LAST WAVE

- passionfruit parfait (GF)**.....26
passionfruit mousse, macaroon, chocolate, passionfruit curd
- chocolate delice**26
honey comb, tulie, chili mascarpone cream
- bush lemon tart**26
lemon curd, lemon sorbet, candied lime
- banoffee pie**26
pecan nuts, local banana, cream, toffee

*All prices are inclusive of 12.5% Fiji government taxes. There is a 10% public holiday surcharge for all restaurant and bars. If you have any concerns regarding food allergies, please alert your server prior to ordering as our chefs would be happy to discuss these in person with you. (GF - gluten free / DF - dairy)

