

TATAVU

GRILL & BAR

WOOD FIRE FAMILY STYLE MENU

SET MENU 1

FJD90 | USD40 PER PERSON

APPETIZER

Caesar Salad

Caesar Salad - Pancetta, anchovies, iceberg lettuce, croutons, pine nuts, grilled lime, parmesan, homemade Caesar dressing

Crumbly Calamari

Spicy peppers, lime aioli

Wood-fired Vegetables V

Zucchini, asparagus, eggplant, and red pepper, Goat cheese

MAIN COURSE

Chef's Charcoal Board

300g Scotch fillet, Whole fish (seasonal availability)
Half-Roasted chicken, wild mushrooms, Denarau farm's
veggies, Mash potatoes, flavored rice,
Chili dusted fries, Mix of sauces.

DESSERT

Chef's Sweets Selection

Served as family style for a minimum of 10 guests.

All prices are charged in Fiji dollars and are inclusive of 12.5% Government Tax. A 10% surcharge is applicable on Public Holidays.

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SET MENU 2

AT FJD115 | USD51 PER PERSON

Kokoda

Lime juice, coconut dressing,
charcoaled bell pepper,
sweet potato, roasted corn

Caesar Salad or Chopped Salad VG

Caesar Salad - Pancetta, anchovies, iceberg lettuce,
croutons, pine nuts, grilled lime, parmesan,
homemade Caesar dressing

Crumbly Calamari

Spicy peppers, lime aioli

Wood Fire Grilled Vegetables V

Grilled vegetables served in flatbread and cheese

MAIN COURSE

Chef's Charcoal Board

200g Striploin, 300g Scotch fillet, Whole fish (seasonal availability) Half-Roasted chicken, wild mushrooms, Denarau farm's veggies, Mash potatoes, flavored rice, Chili dusted fries, Mix of sauces.

DESSERT

Chef's Sweets Selection

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SET MENU 3

FJD130 | USD51 PER PERSON

APPETIZER

Tuna Salad

Ponzu marinade, avocado mix, greens, lime, peanut dressing

Denarau Farm V

Cauliflower, cheese & beer dip, sourdough crackers

Kokoda

Lime juice, coconut dressing, charcoaled bell pepper, sweet potato, roasted corn

Crumbly Calamari

Spicy peppers, lime aioli

MAIN COURSE

Chef's Charcoal Board

Lamb Chop, Fijian Rock Lobster tail, fresh river prawns, 300g Scotch fillet, Whole fish (seasonal availability) Half-Roasted chicken, wild mushrooms, Denarau farm's veggies, Mash potatoes, flavored rice, Chili dusted fries, Mix of sauces.

DESSERT

Chef's Sweets Selection

Served as family style for a minimum of 10 guests.

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