

ENTRÉES AND SMALLER PORTIONS

SMALL

Island Baked Focaccia - bubbling garlic butter	F\$14	
Beef Tataki – seared rare beef, ponzu, vegetable julienne	F\$30	
Kokoda – lime marinated walu, chilli, spring onion, capsicum, tomato, house pressed coconut cream - GF	F\$26	
Chilled king prawns - green pawpaw, palm heart & coconut salad, chili lime dressing - GF	F\$32	
Charred calamari - rocket salad, lime dressing, aoili	F\$26	F\$20
Cumin Smoked Lamb Rump - roasted eggplant, capsicum, rocket salad, pine nuts & mint dressing	F\$29	
Honey glazed pork belly – potato, herb salad & orange dressing - GF	F\$29	
Taste of the Pacific - shared selection. Fish two ways, kokoda & fish in lolo, palisami, ota fern salad, cassava chips	F\$59	
From the fryer - French fries / wedges / casava chips / sweet potato fries	F\$12	

VEGETARIAN FROM OUR ISLAND FARM

SMALL

Farfalle pasta - mint, green peas, zucchini, brown butter, lemon zested ricotta	F\$29	F\$22
Musket Cove Salad - shaved heart of palm, coconut, green pawpaw, coral lettuce w. tomato coriander coulis - GF	F\$26	
Roasted beet salad - feta, chickpea, rocket, honey roasted macadamia nuts, balsamic dressing	F\$25	
Fiji Moca & Feta Spanakopita – zucchini, tomato, pine nuts & herb oil	F\$30	
Mushroom Risotto- arborio, parmesan w. sml rocket salad	F\$34	F\$26

Prices include Fiji taxes - 9% VAT, 10% STT and 6% Environment Levy

Fiji Dollar = 63 Aust cents, 70 NZ cents & 48 US Cents (subject to vary)

FROM THE OCEAN

SMALL

Fish of the Day - from local fisherman, see your waiter		Fishermans Price
Coriander Coconut Laksa - crisp skinned snapper, seafood, rice noodles	F\$46	F\$38
Linguini Allo Scoglio – calamari, mussels, king prawns in marinara sauce	F\$46	F\$38
Panfried Snapper Fillet – cassava chili cake, coconut, lemongrass broth	F\$48	
Seafood Pot Pie - in coconut w. cheesy mash & puff pastry lid	F\$49	

FROM THE LAND

Fiji Curry - see your waiter for todays flavour (sometimes seafood)	F\$42	
Crackling Pork Loin - Fiji honey rum & pineapple compot, roast potatoes, glazed garden vegetables	F\$49	
Miso, Gochugaru Glazed Half Chicken - roast sweet potato, sesame, bok choy	F\$52	
Braised New Zealand Lamb Shank – rosemary red wine sauce, mash, ratatouille	F\$49	

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

300gm new zealand grain fed scotch fillet	F\$72
300gm thick cut pork chop – brined in lemongrass & cane sugar	F\$54

Choose your sauce – pepper sauce / jus / chimichurri / herb butter

Choose your Side - sesame bok choy / 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.

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