



# **LUNCH MENU**

## Serving daily from 11.30AM TO 4PM

### **COLD STARTER**

#### **CLASSIC CAESAR SALAD**

Iceberg lettuce, crispy croutons, parmesan cheese, soft poached eggs + anchovies \$22

- + Bacon + Grilled chicken \$5
- + Grilled prawns \$7

### TRADITIONAL KOKODA GF, DF

Marinated walu fish in bush lime, coconut milk, tomato, fresh coriander, ota + fresh nama sea grapes \$28

### CHILLY TOMATO MUSSELS GF

Half dozen mussels cooked with fresh tomato + bongo Chilly \$32

#### QUINOA HEALTH SALAD V GF\*

Quinoa, black beans, cucumber, capsicum, tomato, spring onion, carrot, olive oil, lime +fresh cilantro \$20

> + Shrimps + Grilled chicken \$5 + Tofu

## SCAN ME USING YOUR CAMERA



### BETWEEN BREADS

### **GLUTEN FREE BREAD AVAILABLE UPON PRE-REQUEST**

Serves with chips option of small green salad or classic American coleslaw on the side

#### **ROAST CHICKEN SANDWICH**

Shredded chicken, gherkin pickles, garlic sauce in ciabatta bread.

#### \$18

#### **CHICKEN BURGER**

Grilled marinated chicken breast, gherkins, pickles, lettuce, tomato + coleslaw in brioche buns \$25

### **FISH BURGER**

Breaded fish of the day, gherkins, lettuce, tomato + tartar sauce in brioche buns \$25

### **CLASSIC AMERICAN BURGER**

House made beef patty, gherkins, cheddar cheese, lettuce, tomato + onion in brioche buns \$20

+ Bacon \$5 + Fried Egg \$5

### AUTHENTIC FALAFEL WRAP V

Marinated minced chickpeas, tomato, cucumber, parsley, mint leaves + tahini sauce wrapped in homemade bread \$23

### THE CLUB WYNDHAM

Grilled chicken breast, fried egg, cheddar cheese, crispy bacon, lettuce, tomato + cocktail sauce, layered between bread \$25

### **BUFFALO BLUE CHEESEBURGER**

House made beef patty, gherkins, blue cheese, buffalo sauce + lettuce in brioche buns \$31

### **AUSSIE STEAK SANDWICH**

Turkish bread loaf, beef sirloin, fresh tomato, iceberg lettuce + mayonnaise

> homemade BBQ \$35

## CHEFS SPECIALTY

### VEGETABLE CURRY OF THE DAY V\*

Fijian style fresh vegetable curry &roti jasmine rice pappadum, tomato chutney +raita \$20

### FISH + CHIPS DF\* GF\*

Fiji bitter battered **OR** grilled fish served <u>w</u> tartare + side of chips + salad \$23

### SLOW COOKED LAMB SHANK GF\*

24 hours slow cooked lamb shank w roasted potatoes + vegetables \$62

### **CHICKEN PARMIGIANA**

Brest chicken served with spaghetti napolitana <u>or</u> chips with a side of green salad \$28

### WYNDHAM WINGS

Served with celery sticks + ranch sauce. Your choice if buffalo or BBQ or Sticky Honey Ginger sauce

> Small - 6 pieces \$24 Medium - 12 pieces \$44 Family - 18 pieces \$60

#### **PORK RIBS**

Served with celery sticks + ranch sauce. Your choice if buffalo <u>or</u> BBQ <u>or</u> Sticky Honey Ginger sauce

> Quarter Rack - \$35 Half Rack - \$52 Whole Rack - \$93

**ASK OUR FRIENDLY STAFF** FOR DAILY BLACKBOARD **SPECIALS** 

HAPPY HOUR EVERYDAY 5PM - 6PM Fiji Gold + Bitter \$6.5 Cocktails of the Week \$12 Pitchers of Tropical Red or White Sangria \$20

All prices are in Fijian dollars + include government 15% VAT. This venue is a cashless operation. We accept room charge and major credit cards. Credit cards incur a 2.5% additional charge excluding Amex 3%. Produce is subject to availability, in the unlikelihood that produce is unavailable it will be substituted like for like.



### COCKTAILS

#### **MUDSLIDE \$18**

Coffee liqueur, crème de cacao white, creme de cacao dark, ice cream + milk

#### WYNDHAM SPLICE \$18

Melon liqueur, coconut liqueur topped w pineapple juice + coconut cream

#### DAIQURI \$18

Strawberry, banana or mango liqueur + white rum

#### MAI TAI \$18

Dark rum, white rum, orange curacao topped w pineapple + orange juice

#### **COSMOPOLITAN \$20**

Vodka, Triple Sec, fresh lime topped w cranberry juice

#### **ESPRESSO MARTINI \$19**

Vodka + coffee liqueur w a shot of fresh coffee

#### PINA COLADA \$20

White rum, coconut liqueur, pineapple juice+ coconut cream

#### NANA COLADA \$20

White rum, coconut + banana liqueur w pineapple juice + fresh banana

#### **MOJITO \$20**

White rum, sugar syrup, mint leaves, fresh lime, lime juice + soda water

### **CLASSIC MARGARITA \$22**

Tequila <u>w</u> triple se<u>c</u>, fresh lime juice, sugar syrup, lime wedge + a salt rim served either frozen or shaken

#### **HAPPY FIJIAN \$18**

White rum, melon liqueur, triple sec, lime mix topped up w lemonade

### **KAIVITI BLUE \$18**

Vodka, blue curacao topped w lemonade + lime mix

#### **ZOMBIE \$20**

Dark rum, apricot liqueur, topped with ginger ale + pineapple juice with a dash of grenadine

### **LONG ISLAND ICED TEA \$25**

Vodka, white rum, gin + tequila topped up w coke + a lime wedge

### **LONG ISLAND PINK TEA \$25**

Vodka, white rum, gin + tequila topped up w lemonade + a lime wedge + dash grenadine

## MOCKTAILS

#### **PASSION TWIST \$10**

Fresh pineapple slices + juice w banana + passionfruit topped w ice-cream

#### SHIRLEY TEMPLE \$10

Pink lemonade, vanilla ice cream + strawberry topping

#### VIRGIN MANGOCOLADA \$10

Coconut milk w pineapple juice + mango nectar

### **TROPICAL FRUIT PUNCH \$10**

Seasonal fruits w a dash of grenadine

### **FIJIAN FIRE ENGINE \$10**

Passion fruit nectar, pineapple juice topped w lemonade + lime mix

### **NUKU ISLAND \$10**

Fresh pawpaw, mango + passionfruit pulp + orange juice

### **CINDERELLA \$10**

Pineapple juice, fresh lime topped w ginger ale + grenadine

#### **GINGER LIFTER \$10**

Mango nectar w pineapple juice a dash of ginger + fresh mint leaves

### SUMMER DELIGHT \$10

Mango nectar, pineapple juice, fresh pawpaw and coconut cream

## SPIRITS

## **BOURBON**

Jack Daniel	\$12
Jim Beam	\$12
Wild Turkey	\$12

### WHISKEY

Regal Whiskey	\$12
Johnnie Walker Black Label	\$12
Johnnie Walker Red Label	\$12
Chivas Regal	\$12
Canadian Club	\$12
Glenfiddich	\$12
VODKA Czarina	\$8

\$12

\$12

\$18

40

# **RUM**

**Absolute** 

Vula Viti

42 Below

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Bounty White	\$8
Bounty Dark	\$8
Bati Coconut	\$10
Bati Banana	\$10
Bati Spiced	\$10
Kalo Kalo	\$12
Bacardi	\$12
Bundaberg	\$12

#### GIN

Regal	\$8
Bombay Sapphire	\$12
Gordons	\$12
Blue Turtle	\$12

#### CIDER

James Square Orchard	
Crush Apple Cider	\$12

## **GINGER BEER**

Bundaberg \$10

### RFFRS

DEENS	
Fiji Gold Draft Fiji Bitter Draft Fiji Gold Can Fiji Bitter Can Vonu Corona Heineken	\$7 \$7 \$8 \$8 \$10 \$12 \$12
FIZZY DRINKS + MIXERS Coke\ Coke Zero\ Diet Coke Sprite Fanta Orange Soda Water Tonic Water Dry Ginger Ale \$5	\$5 \$5 \$5 \$5 \$5
JUICES Apple\ Orange\ Pineapple Tropical	\$5
<b>GET HYDRATED</b> Fiji Water 500mL Fiji Water 1.5L Aquam Insula Sparkling 1L	\$5 \$8 \$24
SMOOTHIES \$12 Pawpaw\ Banana\ Mango Tropical *Juice Base	
MILKSHAKES \$12 Chocolate\ Strawberry Mango\ Vanilla *Milk Base	

\*Milk Base

Soy & Almond Milk Available \$2.5 Extra Ice Cream \$2

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