



## TEKIVU TO START

TENDER BEEF MEATBALLS \$15  
cooked in Napoli sauce,  
basil + parmesan

GRILLED EGGPLANT ROLLS \$10  
w pico de gallo, coriander +  
preserved lemon

SMOKED CHICKEN CROQUETTES \$10  
w spiced tomato relish + micro  
greens

SALT + PEPPER CALAMARI \$18  
lightly fried + served w lime aioli

BUFFALO WINGS \$25  
w pickled celery + ranch sauce

## DROKADROKA GREEN

TUNA POKE BOWL \$20  
sashimi tuna, sushi rice, carrot, apple +  
radish slaw, pickled celery, spring  
onion, cucumber + marinated seaweed  
(vegetarian option available w salt +  
pepper tofu)

KOKODA \$25  
fresh walu w coconut cream, lime juice,  
tomato, coriander, ota + nama

## VAKAVITI BE FIJIAN

IKA URA VAKALOLO \$38  
poached walu + prawns in coconut cream  
w ota, tomato, vudi vakasoso + nama  
salsa.

HONEY PORK KOVU \$30  
served w kumala mash, glazed  
vegetables, grilled corn, sweet + sour  
shallots + a local peppercorn sauce

WYNDHAM CHICKEN CURRY \$25  
Fijian style curry served w roti, jasmine  
rice, pappadum, tomato chutney + raita

## GAGA SPICY

LAKSA \$25  
w chicken, prawns, local vegetables + rice  
noodles in a spicy curry coconut milk broth

THAI RED BEEF CURRY \$18  
tender beef cheeks in red chili coconut  
curry w coriander, green beans, pumpkin  
+ peanuts

## TALI MAGIMAGI A LONG STORY

TWICE COOKED LAMB SHANK \$60  
48 hour slow cooked lamb, kumala mash,  
seasonal local greens, red wine jus +  
soused raisins

SEARED TUNA STEAK \$35  
w panzanella salad + olive tapenade

PROSCIUTTO WRAPPED CHICKEN \$35  
twice cooked w soubise, green beans,  
roasted provincial potatoes + red wine  
jus

## TAVU GRILL

200G AUSTRALIAN TEYS SIRLOIN STEAK \$60

300G YAQARA RIB EYE FILLET \$57

*Both served w a choice of side,  
topper + sauce*

SIDES  
Kumala mash + steamed local greens  
Chips + salad

TOPPERS  
Creamy garlic prawns  
Tempura spiced onion rings

SAUCES  
Peppercorn  
Red Wine Jus

All prices are in Fijian dollars and include government 15% VAT.

Produce is subject to availability, in the unlikelyhood that produce is unavailable it will be substituted like for like.



## GASAGASA TASTY

**SPICY FISH SPAGHETTI** \$28  
fish tossed through Napoli sauce, chili + olives, parmesan + fresh basil

**CARBONARA LINGUINI** \$28  
traditional carbonara served w bacon, white wine, cream + parmesan

**LOCAL CASSAVA GNOCCHI** \$28  
w dehydrated tomato, braised onions + green noodles w cashew alfredo + moca spinach pesto

## BILO VATA TO SHARE

**DESIGNED TO SHARE BETWEEN TWO**

**PESCATORE PLATTER** \$160  
Selection of seafood from the local islands of the pacific served w mixed leaf salad + chips  
– BBQ lobster  
– Chili garlic prawns  
– Salt + pepper calamari  
– Sofrito mussels  
– Grilled whole Tilapia fish  
– Walu kokoda

**CARNIVORE PLATTER** \$120  
mixed meat grill platter served w spicy potato wedges, tomato relish, sour cream + sweet chili  
– Twice cooked lamb shanks  
– Crispy chicken buffalo wings  
– Baby pork ribs  
– Slow cooked beef cheeks

**PLANTBASED PLATTER** \$70  
Selection of homemade hummus, roasted local vegetables, pesto, freshly baked flat bread, falafel, marinated olives, feta + flour dusted tofu w tomato salsa

## GAROVA TO DESIRE

**SPICY POTATO WEDGES** \$10  
spiced w our own flavours + served w sweet chili + sour cream

**CHIPS** \$7  
sprinkled w nama seasoning + served w a side of tomato sauce

**TEMPURA SPICED ONION RINGS** \$8  
served w tomato chutney

**MOCA PESTO + MOZZARELLA FLAT BREAD** \$10

## BATI KAMICA SWEET END

**PASSIONFRUIT TART** \$18  
w grilled pineapple + Italian meringue buttercream

**HOT CHOCOLATE FONDANT** \$22  
w a Bati rum + salted caramel sauce served w double cream

**CREME BRULEE** \$22  
Fijian vanilla bean brulee w fresh seasonal fruits + sesame tuile

**VUDI VAKASOSO** \$22  
Baked plantain w coconut caramel + ginger pecan brittle

**PINA COLADA PANNA COTTA** \$22  
w lime + pineapple

**DESSERT GRAZING PLATTER** \$32  
a portion of all of the sweet ends to sweeten & delight your taste buds!

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## GLOSSARY

### PICO DE GALLO

A Spanish salsa or side dish translated in English means “Beak of the Rooster”. Pico De Gallo is a spicy mix of tomato, onion + jalapeño peppers.

### KOKODA

A traditional Fijian dish made from raw fish marinated in citrus and enriched w coconut milk. Similar to a ceviche.

### OTA

One of the fern edible vegetables found in Fiji, it is usually eaten as a salad.

### NAMA

Also known as sea grapes, Nama is a type of edible seaweed gathered in unspoiled shallow waters in Fiji. Nama has a slightly salty taste + is molded into tiny spheres.

### KOVU

A Fijian cooking technique where the food is steamed in banana leaves.

### PANZANELLA

A traditional Italian tomato and bread salad using stale bread w extra virgin olive oil, vinegar and salt.

### SALSA VERDE

A green sauce made w tomatillos, green chili peppers and cilantro, ranging in flavour from mild to spicy.

### SUGO

Sugo is made from ripe tomatoes cooked w extra virgin olive oil, onions and garlic.

### MOCA

A green leafy Fijian spinach.

### PLANTAIN

A type of banana grown in Fiji which is delicious cooked in desserts.

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## BEVERAGE MENU

### COCKTAILS

#### MUDSLIDE

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

\$18

#### HAPPY FIJIAN

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

\$18

#### WYNDHAM SPLICE

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

\$18

#### DAIQURI

Strawberry, banana or mango liqueur + white rum

\$18

#### MAI TAI

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

\$18

#### BLUE LAGOON

Vodka, blue curacao topped w lemonade + lime mix

\$18

#### ESPRESSO MARTINI

Vodka + coffee liqueur w a shot of fresh coffee

\$19

#### BANANA COLADA

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

\$20

#### MOJITO

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

\$20

#### PINA COLADA

White rum, coconut liqueur, pineapple juice + coconut cream

\$20

#### LONG ISLAND ICED TEA

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

\$25

#### MARGARITA

Tequila + triple sec w fresh lime juice, sugar syrup, lime wedge + a salt rim

\$22

#### BEER

Fiji Bitter + Fiji Gold

\$8

Vonu

\$10

Corona

\$12

Heineken

\$12

#### CIDER

James Squire Apple Cider

\$12

#### SPIRITS

##### BOURBON

Jack Daniels

\$12

Jim Beam

\$12

Wild Turkey

\$12

##### WHISKEY

Regal Whiskey

\$8

Johnnie Walker Red Label

\$12

Johnnie Walker Black Label

\$12

Chivas Regal

\$12

Canadian Club

\$12

Glenfiddich

\$18

##### VODKA

Czarina

\$8

Absolute

\$12

42 Below

\$18

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## BEVERAGE MENU

### RUM

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

### GIN

Regal	\$8
Bombay Sapphire	\$12
Gordons Gin	\$12

### FIZZY DRINKS + MIXERS

Coke, Coke Zero, Diet Coke, Fanta, Sprite, Soda, Tonic Water, Dry Ginger Ale	\$5
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### GET HYDRATED

Fiji Water 500mL	\$5
Fiji Water 1.5L	\$8
Santa Victoria Sparkling Water 500mL	\$12

### JUICES

Apple, Orange, Pineapple or Tropical	\$5
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### SMOOTHIES

Strawberry, Banana, Mango or Tropical	\$12
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### MILKSHAKES

Chocolate, Strawberry or Vanilla	\$12
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### MOCKTAILS

<b>VIRGIN MANGOCOLADA</b>	\$10
Coconut milk <u>w</u> pineapple juice + mango nectar	

<b>TROPICAL FRUIT PUNCH</b>	\$10
Seasonal fruits <u>w</u> a dash of grenadine	

<b>FIJIAN FIRE ENGINE</b>	\$10
Passionfruit nectar, pineapple juice topped <u>w</u> lemonade + lime mix	

<b>BLUSHING CHERRY</b>	\$10
Milk, lime mix, dash of grenadine <u>w</u> vanilla ice-cream + coconut milk	

<b>CAT + MOUSE</b>	\$10
Lemon juice, pineapple juice <u>w</u> vanilla ice-cream + coconut cream	

<b>GINGER LIFTER</b>	\$10
Mango nectar <u>w</u> pineapple juice, a dash of ginger + fresh mint leaves	

<b>TOM + JERRY</b>	\$10
Mango nectar, pineapple juice, fresh pawpaw + coconut cream	

<b>TROPICAL PASSION</b>	\$10
Fresh pineapple slices + juice <u>w</u> banana + passionfruit topped <u>w</u> ice-cream	

<b>SHIRLEY TEMPLE</b>	\$10
Pink lemonade, vanilla ice cream + strawberry topping	

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## WINE MENU

### HOUSE BUBBLES | BY THE GLASS

De Bortoli Family Selection Sparkling  
Brut, Riverina, AU \$12

### HOUSE WHITE | BY THE GLASS

Leonard Rd Semillon Sauvignon Blanc,  
NSW, AU \$12

Leonard Rd Chardonnay, NSW, AU \$12

### HOUSE RED | BY THE GLASS

Leonard Road 'Villa 116' Shiraz, NSW, AU \$12

Leonard Road 'Villa 116' Cabernet  
Merlot, NSW, AU \$12

### SPARKLING | MOSCATO | ROSE | BOTTLE

De Bortoli Family Selection Sparkling  
Brut, Riverina. AU \$50

Jean Pierre Sparkling Brut NV, NSW, AU \$60

Jean Pierre Sparkling Rosé NV, NSW, AU \$60

Beach Hut Pink Moscato, AU \$60

Moet & Chandon Imperial Brut NV, Fran \$250

### WHITE | BOTTLE

#### Sauvignon Blanc

Leonard Rd Semillon Sauvignon Blanc,  
NSW, AU \$50

Beach Hut Semillon Sauvignon Blanc,  
South Eastern, AU \$60

Matua Valley Sauvignon Blanc,  
Marlborough, NZ \$60

### Chardonnay

Leonard Rd Chardonnay, NSW, AU \$50

Beach Hut Chardonnay, South Eastern, AU \$60

Taylors Estate Chardonnay, Clare Valley, AU \$75

### Pinot Gris

Saddleback Pinot Gris, Central Otago, NZ \$105

### RED | BOTTLE

#### Shiraz

Leonard Road 'Villa 116' Shiraz, NSW, AU \$50

Beach Hut Shiraz, Mudgee NSW, AU \$60

Taylors Jaraman Shiraz, Clare Valley &  
Mclare Vale, AU \$105

#### Merlot

Leonard Road 'Villa 116' Cabernet  
Merlot, NSW, AU \$50

Beach Hut Merlot, South East, AU \$60

Taylors Wakefield Estate Merlot,  
Clare Valley, AU \$75

#### Pinot Noir

Matua Valley Pinot Noir, Marlborough, NZ \$70

Saddleback Pinot Noir, Central Otago, NZ \$110

#### Cabernet Sauvignon

Taylors Wakefield Estate Cabernet  
Sauvignon, Clare Valley, AU \$75

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