



ISLAND GRILL & COASTAL KITCHEN

Land's End is a modern island grill shaped by fire, sea and sunset. From fresh seafood and premium cuts to carefully crafted cocktails and wines, our menu reflects the flavours of Fiji with a subtle sense of adventure.

SUNSET SPRITZ & BALLOON SERVES

GREEN FLASH SPRITZ Midori, dry vermouth, prosecco, lime, soda	28	ISLAND GIN SPRITZ 23rd Street Violet Gin, cucumber, lime, soda	28
COCONUT CITRUS SPRITZ Gin, coconut water, lime, mint	26	APEROL AND ELDERFLOWER SPRITZ Aperol, prosecco, elderflower, soda	25

ISLAND COCKTAILS

MODERN DAIQUIRI Bati white rum, fresh lime	24	MANGO AND BONGO CHILLI MARGARITA Tequila, lime, mango, bongo chilli	27
SMOKED PINEAPPLE HIGBALL Dark rum, grilled pineapple, soda	22	DARK AND STORMY Bati spiced rum, lime, ginger elixir	23
VULA VITI MARTINI Vula Viti vodka, dry vermouth	22		

SUNSET REFRESHER

VIRGIN PIÑA COLADA A vibrant blend of tropical fruit juices served chilled	15	WATERMELON MINT COOLER Fresh watermelon, mint and lime topped with apple juice	16
TROPICAL FRUIT PUNCH A vibrant blend of tropical fruit juices served chilled	15	SHIRLEY TEMPLE Lemonade, grenadine and ice cream	15
BERRY TWIST Mixed berries, ice cream and honey	15		



STARTERS

<p>KOKODA VUDA (DF, GF) Yellowfin tuna, coconut cream, lime, red onion, chilli, dalo chips</p>	29	<p>ISLAND STYLE GRILLED OCTOPUS (DF, GF) coconut chilli dressing, charred pineapple salsa, fresh coriander</p>	25
<p>TANDOORI SPICED CHICKEN (GF) Ota ferns, citrus vinaigrette, chilli banana salsa</p>	26	<p>ROASTED ISLAND ROOTS (V, DF, GF) Taro, cassava, Kumala, Ota greens, pawpaw herb dressing</p>	21

FRESH SALADS

<p>ICEBERG WEDGE (N) Blue cheese dressing, caramelised walnuts, crispy bacon</p>	21	<p>CHARRED CORN AND AVOCADO (V, DF, GF) Grilled corn, avocado, red onion, lime, herbs</p>	23
<p>TROPICAL GREEN SALAD (V, DF, GF) Baby leaves, cucumber, papaya, toasted coconut, citrus dressing</p>	26	<p>Add Grilled chicken +6 Prawns +10 Reef fish +8</p>	

MAINS

<p>CHICKEN SPATCHCOCK (GF) Coconut and chilli marinade, grilled, brown butter mash, roasted vegetables, mango and bongo chilli sauce</p>	58	<p>ISLAND FISH FILLET Catch of the day, lime and island herbs, steamed rice, garlic beans, lemon butter</p>	48
<p>ROSEMARY & GARLIC LAMB CUTLETS (GF) Chargrilled, warm island spice, honey roasted Kumala, sautéed beans, mushroom sauce</p>	70	<p>PENNE ARRABIATA (V, GF*) Tomato, garlic, chilli, parmesan</p>	25
<p>BBQ BEEF RIB Slow cooked, smoky glaze, roasted shallot mash, charred bok choy</p>	75	<p>Add Grilled vegetables +6 Chicken +6 Prawns +10</p>	

GF: Gluten-free **V:** Vegetarian **N:** Contains nuts/seeds **DF:** Dairy-free ***:** Upon request

All prices are in Fijian dollars and include 12.5% government VAT. Produce is subject to availability, in the unlikely event that produce is unavailable, it will be substituted like for like.



FROM THE GRILL

PREMIUM CUTS

RIBEYE 300G Flame grilled, coconut herb butter	95
SIRLOIN 300G Grass fed, open flame grilled	90
YASAWA ISLAND LOBSTER per 100G Chargrilled, tamarind butter	29
WHOLE LINE-CAUGHT FISH Grilled over open flame, lime, island herbs	68

FIRE CUTS

GREENHAM BEEF RUMP Island spice rub, herb oil	68
PORK TOMAHAWK Calamansi glaze	60
ISLAND CHICKEN SKEWERS Coconut and lime marinade	39
GRILLED VEGETABLE SKEWERS (N) Chargrilled seasonal vegetables, basil pesto, lemon	32

CHOOSE YOUR FINISH

1 side and 1 sauce are included in our grill options

SIDES 10	SAUCES 5
Cassava and dalo chips, chilli crisp	Chimichurri
Honey roasted Kumala	Red chermoula
Brown butter mash	Charred pineapple relish
Long beans, garlic and sesame (N)	Mango and bongo chilli sauce
Charred bok choy (DF)	Mushroom sauce
Steamed rice	Red wine jus

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DESSERTS

BANANA AND COCONUT CRUMBLE	16	LEMON CRÈME BRÛLÉE (GF*)	16
Baked ripe banana layered with toasted coconut and golden crumble, served warm with vanilla ice cream		Silky vanilla custard infused with fresh lemon zest and topped with a delicate layer of caramelised sugar	
PASSIONFRUIT CHEESECAKE	16	TROPICAL FRUIT PLATTER (V)	16
Classic baked cheesecake topped with fresh passionfruit pulp for a bright tropical finish		A selection of seasonal Fiji fruits, lightly chilled and served fresh	
CASSAVA COCONUT CAKE (GF)	16		
Traditional Fijian cassava cake baked with coconut milk and finished with a light sugar syrup glaze			

WHISKY & RUM AFTER DINNER

RATU SPICED OLD FASHIONED	26	COASTAL WHISKY SOUR	22
Ratu 5 yrs spiced rum, demerara, bitters		Whisky, lemon, light sweetness, saline	
RUM MANHATTAN	24	ISLAND BOULEVARDIER	31
Bati dark rum, sweet vermouth, bitters		Johnnie Walker Red, bitter aperitif, vermouth	
CLASSIC RUM PUNCH	24	WHISKY HIGHBALL	28
Bati spiced rum, citrus, island spice		Chivas Regal 12 yrs, soda, citrus peel	

TO FINISH FORTIFIED WINES

GRAHAM'S 10-YEAR TAWNY PORT	22
Caramel, dried fruit and toasted nuts, smooth finish.	
GRAHAM'S SIX GRAPES RESERVE PORT	27
Dark berries, plum and spice, rich and velvety.	
MCWILLIAM'S ROYAL RESERVE SWEET	12
Raisin, toffee and gentle spice, smooth and easy drinking.	

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