



COLD STARTER

CLASSIC CAESAR SALAD GF*

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

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

TRADITIONAL KOKODA GF, DF

Marinated fish in bush lemon, coconut milk, onion, tomato, fresh chili, coriander, ota + fresh nama sea grapes **Š28**

TUNA POKE BOWL V* GF*

Sashimi tuna, brown rice, green onion + ginger pickles, cucumber + avocado wasabi sauce \$20

(vegetarian option available w tofu) \$20

TRADITIONAL MEZZA PLATTER V GF*

Selection of homemade hummus baba ganouj, muhammara, falafel w táhini sauce + \$40

SCAN ME USING YOUR CAMERA



LUNCH MENU

Serving daily from 11.30am - 4pm

BETWEEN BREADS

GLUTEN FREE BREAD AVAILABLE UPON PRE-REQUEST

Serves with a choice of chips or green salad or classic American colesiaw

ROAST CHICKEN SANDWICH GF*

Shredded chicken, gherkin pickles, garlic sauce in ciabatta bread. \$18

CHICKEN BURGER GF*

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

FISH BURGER GF*

Breaded fish of the day, gherkins, lettuce, tomato + tărtar sauce in brioche buns

CLASSIC AMERICAN BURGER GF*

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

+ Bacon \$5 + Fried Egg \$5

AUTHENTIC FALAFEL WRAP GF* V

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

THE CLUB WYNDHAM GF*

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

BUFFALO BLUE CHEESE BURGER GF

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

AUSSIE STEAK SANDWICH GF*

Turkish bread loaf, beef sirloin, fresh tomato, iceberg lettuce + mayonnaise + homemade BBQ \$35

CHEFS SPECIALTY

VEGETABLE CURRY OF THE DAY GF* V

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

FISH + CHIPS GF* DF*

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 <u>w</u> roasted potatoes + vegetables **\$62**

MIDDLE EAST GRILLED CHICKEN GF*
Marinated chicken served w
garlic sauce, roast potatoes + green salad Half chicken \$50 Whole Chicken \$99

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 Cocktail of the Day \$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 3% additional charge. Produce is subject to availability, in the unlikelihood that produce is unavailable it will be substituted like for like.

GF - Gluten Free

V - Vegetarian

DF - Dairy Free

* Upon Request



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 \underline{w} pineapple + orange juice

COSMOPOLITAN \$20

Vodka, Triple Sec, fresh lime topped w cranberry juice

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 \underline{w} lemonade + lime mix

NUKU ISLAND \$10

Fresh pawpaw, mango + passionfruit pulp + orange juice

CINDERELLA \$10Pineapple juice, fresh lime topped <u>w</u> ginger ale + grenadine

GINGER LIFTER \$10

Mango nectar <u>w</u> 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

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 <u>w</u> pineapple juice + fresh banana

MOJITO \$20

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

CLASSIC MARGARITA \$22

Tequila w triple sec, fresh lime juice, sugar syrup, lime wedge + a salt rim served either frozen or shaken

\$12

\$12

WHISKEY

Regal Whiskey

Johnnie Walker Black

Label Johnnie Walker Red Label Chivas Regal Canadian Club Glenfiddich	\$12 \$12 \$12 \$12 \$12
VODKA Czarina Absolute Vula Viti 42 Below	\$8 \$12 \$12 \$18
RUM Bounty White Bounty Dark Bati Coconut Bati Banana Bati Spiced Kalo Kalo Bacardi Bundaberg	\$8 \$8 \$10 \$10 \$10 \$12 \$12 \$12

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

CIDER

James Square Orchard Crush Apple Cider

GINGER BEER

Bundaberg \$10

GRASS HOPPER \$18

White rum, melon liqueur, triple sec, lime mix topped up <u>w</u> lemonade

KAIVITI BLUE \$18

Vodka, blue curacao topped \underline{w} lemonade + lime

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 \underline{w} coke + a lime wedge

LONG ISLAND PINK TEA \$25

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

BEERS

Fiji Gold Fiji Bitter Vonu Corona Heineken	\$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 \$5 \$5
JUICES Apple\ Orange\ Pineapple Tropical	e \$5
GET HYDRATED Fiji Water 500mL Fiji Water 1.5L Santa Vittoria Sparking 500mL	\$5 \$8 \$12
SMOOTHIES Pawpaw\ Banana\ Mango Tropical *Juice Base	\$12
MILKSHAKES Chocolate\ Strawberry Mango\ Passionfruit\ Vanilla *Milk Base	\$12
Soy & Almond Milk Available Extra Ice Cream	\$2.5 \$2

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