



## 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.

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### SUNSET SPRITZ & BALLOON SERVES

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

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### ISLAND COCKTAILS

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

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### SUNSET REFRESHER

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



## STARTERS

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

## FRESH SALADS

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

## MAINS

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

**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 unlikelihood that produce is unavailable, it will be substituted like for like.*



## FROM THE GRILL

### PREMIUM CUTS

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

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### FIRE CUTS

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

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## CHOOSE YOUR FINISH

1 side and 1 sauce are included in our grill options

### SIDES 10

- Cassava and dalo chips, chilli crisp
- Honey roasted Kumala
- Brown butter mash
- Long beans, garlic and sesame (N)
- Charred bok choy (DF)
- Steamed rice

### SAUCES 5

- Chimichurri
- Red ohermoula
- Charred pineapple relish
- Mango and bongo chilli sauce
- Mushroom sauce
- Red wine jus

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## DESSERTS

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

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

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