



TEKIVU TO START KATAKATA HOT APPERTIZER

WYNDHAM MUSSELS

Half dozen mussels cooked in fresh tomato + fresh bongo chilli and served with garlic bread.

FJ\$32

FRIED SHRIMP POPCORN

Baby battered shrimps, served with tomato chutney + crunchy noodle vegetables.

FJ\$32

WYNDHAM WINGS

Spicy buffalo wings + ranch sauce

FJ\$25

BATABATA COLD APPERTIZER

KOKODA GF, DF

fresh local fish with coconut cream, lime juice, tomato, coriander, ota + nama

FJ\$28

CLASSIC CAESAR SALAD

Iceberg lettuce, crispy croutons, parmesan cheese, soft poached eggs + anchovies.

FJ\$30

- + Bacon \$2
- + Grilled chicken \$5
- + Grilled prawns \$7

QUINOA HEALTH SALAD

Quinoa, black beans, cucumber, capsicum, tomato, spring onion, carrot, olive oil, lime

FJ\$20

- + Shrimps \$5
- + Grilled chicken \$5
- + Tofu \$3

WAI TUI FROM THE OCEAN

All from the ocean dishes are served with mashed potatoes + seasonal steamed vegetables.

FJ\$42

CATCH OF THE DAY

Local whole fish, cooked to your choice, grilled or fried and served with fresh coconut miti sauce.

GF: Gluten Free

NF: Nut Free

*: Upon Request

V: Vegetarian

DF: Dairy Free

WYNDHAM GRILLED FILLET

Local fresh fish grilled with middle eastern sauces, onion, garlic, capsicum, tomato, black olives and cilantro

FJ\$20

SEARED TUNA STEAK GF, DF

served rare with panzanella salad and lemon capers sauce. Can be cooked to diners' preference.

FJ\$35

VAKAVITI BE FIJIAN CURRY LOVERS

Roti, jasmine rice, pappadum, tomato chutney + raita

WYNDHAM CHICKEN CURRY GF*, NF

FJ\$25

SHRIMPS CURRY FIJIAN

FJ\$40

LAMB CURRY

FJ\$36

VEGETARIAN CURRY OF THE DAY

FJ\$22

GASAGASA TASTY PASTA FAVOURITES

SEAFOOD RISOTTO

Shrimps, mussels, calamari, green peas + cheese parmesan

FJ\$24

PENNE ARRABIATA

Penne pasta serves with authentic Italian ARRABIATA sauce + parmesan cheese, garlic bread

FJ\$20

SPAGHETTI DI MANZO ALLA BOLOGNESE

Spaghetti pasta served with beef Bolognese, parmesan cheese + garlic bread

FJ\$22

CARBONARA LINGUINI NF

traditional carbonara served with bacon, white wine, cream + parmesan cheese

FJ\$28



CHEFS' FAVOURITES

CRISPY PORK BELLY FJ\$35
Served with mashed potatoes, grilled corn, Sweet + sour shallots + honey garlic sauce

CHICKEN PARMIGIANA FJ\$28
Breast chicken served with spaghetti napolitana or chips with a side of green salad

IKA URA VAKALOLO GF, DF FJ\$38
poached local fish + prawns in coconut cream w moca, tomato, vudi vakasoso + salsa

BRAISED MOROCCAN LAMB SHANK FJ\$60
Served with mashed potatoes + seasonal vegetables.

TAVU GRILL

All served with mash potatoes or chips + Sigatoka steamed vegetable with herbs

400G RIB EYE FILLET FJ\$65

200G TEYS SIRLOIN STEAK FJ\$60

300G SCOTCH FILLET FJ\$64

With a choice of 1 sauce: Mushroom \ Peppercorn \ Blu Cheese \ Butter Herb \ Red Wine Jus

ADD TOPPER

- Creamy garlic prawns GF, N FJ\$10
- Tempura spiced onion rings NF,V FJ\$6

ADDITIONAL SIDES

- Cassava & dalo chips with tomato chili sauce FJ\$10
- Onion rings with tomato chutney FJ\$10
- Garlic butter crispy Bread FJ\$10

BATI KAMICA SWEET END

FIJIAN CAKE FJ\$15
Fijian banana and coconut cake with caramel sauce

CHEESECAKE FJ\$22
Bailey's cheesecake with strawberry sauce, white crumble and vanilla ice cream.

WYNDHAM BROWNIE FJ\$15
Wyndham chocolate brownie cake + vanilla ice cream.

CRÈME BRULÉE FJ\$22
Lemon grass cream brulee + short bread.

FIJIAN FRUIT PLATTER FJ\$22
With fruit compote and chocolate sauce

GLOSSARY

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 and is molded into tiny spheres.

VAKALOL

This classic Fijian dish is prepared by simmering in lolo – which is the Fijian word for coconut milk.

PANZELLA

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

MOCA

A green leafy Fijian spinach.

VUDI

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

IKA

Fish

URA

Prawns

KAIVITI

Fijian

