




















The
LOBBY LOUNGE

Food Menu

Lobby Classics

Taveuni Grilled Haloumi  	35
Warmed turkish bread, hummus, tapenade	
Crisp Crumbed Calamari   	30
Tartare, lemon, rocket	
Prawn Cocktail   	35
Chilled banana prawns, cocktail sauce, lemon iceberg	
Hearts of Romaine   	30
Romaine hearts, crips pancetta, shaved grana, spanish anchovy, poached egg	
Black Angus Burger  	45
Black angus patty, brioche bun, cheese, egg, bistro fries	
Penne Bolognaise  	35
Penne pasta, braised beef ragout, grana	
The Club  	45
Toasted square tin, grilled chicken, cheddar cheese, bacon, lettuce tomato, bistro fries	
Steak and chips  	85
Charred tenderloin, bistro fries, golden greens, bistro gravy	

Sweets

Burnt Vanilla Brulee  	25
Lemon Curd Pavlova  	25
Chocolate Fudge 	25
Fresh Seasonal Fijian Fruits  	30

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- Please see our wait staff for assistance with any dietary requirements.
 - Some dishes may contain traces of nuts.
 - Prices are inclusive of 15% Fiji government taxes. All prices will be charged in Fiji dollars.
 - Per our cashless policy, we only accept payments via local credit cards, VISA, MasterCard & AMEX.
 - A 10% Public Holiday surcharge applies to all food & beverage items during public holidays.



Vegetarian



Contains Dairy



Contains Nuts



Contains Seafood



Gluten



Dairy Free



Gluten Free

Drinks Menu

Champagne & Sparkling

	glass	bottle
Mionetto DOC Treviso Brut, Veneto, IT	23	90
Charles Roux Blanc de Blanc, Burgandy, FR	15	65
Mumm Cordon Rouge Rose NV Reims, FR		295
Veuve Clicquot NV Reims, FRA		350
Janz Premium Cuvee NV, Tasmania, AU		150

Sauvignon Blanc

Te Henga, Sauvignon Blanc, Marlborough NZ	19	85
Oxford Landing Sauvignon Blanc, South, AU	16	70
Ata Rangi, Martinborough, NZ		140
Vasse Felix, Sauvignon Semillon Blanc Margaret River, AU		95

Riesling

Pewsey Vale Riesling, Eden Valley, AU		120
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Pinot Gris/Grigio

Te Henga, Pinot Grigio, Marlborough, NZ	19	85
Oxford Landing, Pinot Grigio, South, AU	16	70
Greywacke, Pinot Gris, Marlborough, NZ		145
Roaring Meg, Pinot Gris, Central Otago, NZ		100

Chardonnay

Oxford Landing, Chardonnay, South Australia, AU	16	65
Vasse Felix, Chardonnay Filius Margaret River, AU		120

Shiraz

Oxford Landing, Shiraz, AU	16	65
Vasse Felix, Shiraz, Margaret River, AU		95
Errazuriz Max Reserva Shiraz, Aconcagua Valley, Chile		120

Pinot Noir

Te Henga, Pinot Noir, Marlborough, NZ	19	85
Little Yering Pinot Noir, Yarra Valley, AU		110
Nanny Goat, Pinot Noir, Central Otago, NZ		190

Merlot

Craggy Range, Gimblet Gravels, Hawke's Bay, NZ		140
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Cabernet Sauvignon

The Cigar, Yalumba Cabernet Sauvignon, Coonawarra, AU		155
Luis Felipe Edwards, Cabernet Sauvignon, Santiago, Chile	16	65

Red Varietals

John Duval, Plexus, Shiraz Grenache Marato, Barossa, AUS		210
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Rose

Gato Negro, Rose, Central Valley, Chile	16	65
M Minuty Rose Cotes de Provence, FR		180

Unleaded

Wailoaloa Fresh

Basil leaves, cucumber and fresh watermelon

Kamikamica

Mango juice, cranberry juice, lime, mint leaves and sugarcane syrup

Tovolea

Fresh ginger, simple syrup, lemon and lime juice

Virgin Mojito

Fijian bush lemon, lime juice, sugar syrup muddled with fresh mint leaves and soda water

Colada Crush

Coconut cream, pineapple juice, simple syrup and fresh lime juice

Virgin Mary

Tomato juice, lemon juice, celery, tabasco worcestershire sauce, cilantro, pepper & salt

Beer & RTD

Fiji Bitter	12
Fiji Gold	12
Vonu Original	14
Vonu Ultra Low Carb	13
Corona Extra	16
Heineken Beer Bottle	18
Heineken 0.0 Beer Bottle	14
Asahi Super Dry 0.0%	14
Tribe Lime & Soda	16
Tribe Raspberry & Watermelon	16
Peroni Nastro Azzuro	15

Draught Beer

Fiji Gold	12
Hahn Super Dry	18
Byron Bay lager	18
James Squires 150 Lashes Pale Ale	20
Steinlager Classic	18
Tooheys New	18
Asahi Super Dry	18
Pure Blonde Ultra Low Carb	19

Cocktails

Island Beauty

Bati spiced rum, Bati coconut, ginger ale and lime cordial

22

Tequila Mule

Tequila, ginger beer, fresh lemon & lime juice

22

Frozen Margarita

Tequila, triple Sec, lemon juice, rimmed with organic sea salt

22

Slushy Pina Colada

White rum, coconut liquor, coconut cream and pineapple juice

24

Espresso Martini

VulaViti kofi, simple syrup with a shot of espresso

22

Cosmopolitan

VulaViti vodka, cointreau, cranberry juice and a dash of lime

22

Manhattan Cocktail

Bourbon whiskey, vermouth and bitters

24

Passionfruit Martini

VulaViti vodka, passionfruit with soda water

19

Mojito

White rum, lime muddled with sugar crystals and mint leaves

18

Smoke Old Fashioned

Jameson, sugarcane juice, fresh orange and a dash of bitters

24

Coral Collision

VulaViti vodka with creme de cassis with lemon & lime

22

Wailoaloa Twist

Bati rum, passionfruit, cranberry juice and soda water

19

Sea Breeze

VulaViti vodka, chambord and uplifted with lemon & lime

22

Ocean Waves

VulaViti surfing, passionfruit and apple juice

18

Long Island Ice Tea

Czarina vodka, kalokalo rum, regal gin, jose cuervo silver, triple sec, lime juice and coke

25

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