

harvest





to start

FJ\$

Cured tasmanian ocean trout

40

Avocado mousse, pickled melon, sesame slaw

Grilled banana prawns

40

Smoked romesco, crumbled feta gremolata, preserved lemon

Southern fried chicken wings

35

Sambal, curry leaves, blue cheese

Warmed turkish bread

25

Hummus, marinated calamata olives, grilled haloumi, grilled pied bread.

Crisp spiced squid

30

Yuzu mayonnaise, grilled lemon

soup

New england clam chowder

Braised clam, potatoes, pork lardons, spring onions

Braised lamb shank

40

Spilt peas, barley, vegetables, dhal

55

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raw natures farms greens

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Hearts of romaine	30
Romain hearts, pancetta, shaved grana, spanish anchovy, poached egg	
Plant power	30
Shaved broccoli, edamame, avocado, pickled white radish, sweet potato, spinach yoghurt	
Iceberg prawns	35
Sumac grilled prawns, iceberg, spanish onion, blue cheese yuzu oil	
Chopped salad	25
Marinated feta, chickpeas, pickled cucumber, vine ripened tomatoes, oregano, oil	
ADD	
Grilled chicken	6
Smoked salmon	15
Prawns	15

the classic

Craft beer battered snapper	40
Fat chips, asian slaw, tartare, gilled lemon	
Chicken parmigiana	42
Panko crumbed chicken breast roma tomato sauce, smoked ham, cheese, golden greens, bistro fries	
Braised lamb shank	80
Fluffy whipped mash, english peas, roasted carrots	
Surf and turf	95
Charred tenderloin, grilled prawns, garlic cream, bistro fries	
Lincolnshire sausages	60
Colcannon potatoes, caramelized onions, mums' gravy, english peas	
Scotch eggs	45
Lamb crumbed eggs, panko crumbed, onion gravy, bistro fries, golden greens	

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burgers, wraps, sandwiches

Black angus burger	45
Black angus beef patty, brioche bun, cheddar, pickles, lettuce, tomato, grilled bacon, bistro fries	
Creole chicken burger	45
Blackened corn-fed chicken breast, brioche bun, lettuce, lime crème fraiche, spiced black eye peas, bistro fries	
The club	45
Toasted square tin brioche, grilled chicken, cheddar, grilled bacon, lettuce, tomato, caramelized onion, bistro fries	
Philly cheese steak	65
Grilled farmhouse sourdough, roasted grass fed sirloin, roasted peppers, aged cheddar, caramelized onions, bistro fries	

pasta

Rigatoni	45
Wagyu bolognese, grana padano	
Pappardelle	45
Forest mushrooms, chicken chunks, parmigiano cream	
Linguine	55
Wilted spinach, leader prawns, blue swimmer crab, cold pressed olive oil, chili, garlic, tomatoes	

meat from the char-grill.

Cape grim tenderloin- 250 g	85
Cape grim sirloin – 350 g	85
Cape grim rib eye – 350 g	95

All steaks are served with garden greens, bistro fries and Choice of Sauce

Red wine/ pepper/onion gravy

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local curries

Butter chicken	45
Naan, house made chutneys, papadums, basmati rice	
Village vegetarian subzee	30
Lentil soup, roti, papadums, lemon rice V	
Fijian chicken curry	45
Papadum, house made chutneys, puri, basmati rice	
Beef korma	45
Garlic naan, papadums, house made chutneys, pickled onion and coriander	
Coconut masala fish	45
Papadums, smoked coconut chutney, cucumber kachumber, cumin rice	

Sides

<i>Bistro fries</i>	15
<i>Sauteed garden greens</i>	15
<i>Baked potato, sour cream</i>	14
<i>Garden salad</i>	15

the sweet stuff

Lemon curd pavlova	25
Braised berries, vanilla ice cream	
Burnt vanilla crème brûlé	25
Pistachio biscotti, whipped raspberry mascarpone	
Orange chocolate Tart	25
Valrhona chocolate cream, yoghurt sorbet	
Chocolate brownies	25
Hot fudge, vanilla ice cream	
Artisan farmhouse house cheese	30
Quince, walnut bread	

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wines by the glass/ bottle

	Glass	Bottle
Champagne & Sparkling		
Canti Prosecco Extra Dry DOC, IT	21	90
Canti Moscato Spumante V.S.Q.A Heritage, IT	18	75
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 Reisling, Eden Valley, AU		120
Pinot Gris / Grigio		
Te Henga, Pinot Grigio, Marlborough, NZ	19	
Greywacke, Pinot Gris, Marlborough, NZ		
Roaring Meg, Pinot Gris, Central Otago, NZ		
Chardonnay		
Oxford Landing, Chardonnay, South, AU	16	65
Vasse Felix, Chardonnay Filius Margeret River, AU		120
Shiraz		
Oxford Landing , Shiraz, AU	16	65
Vasse Felix, Shiraz, Margaret River , AU		120
Errazuriz Max Reserva Shiraz , Aconcagua, Chile		

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wines by the glass/ bottle

Glass Bottle

Pinot Noir

Te Henga, Pinot Noir, Marlboroough, 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

Luis Felipe Edwards, Rose, Santiago, Chile	16	65
M Minuty Rose Cotes de Provence, South, FR		180

Single Malt Whiskey

Glenfiddich 12YO		18
The Balvenie 12YO Triple Cask		22
Dalwhinnie 15YO		20

Blended & Other Whiskey

Ballentine's		14
Jameson Irish		14
Canadian Club		12
Jack Daniels		16
Southern Comfort		22
Makers Mark		13

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rum

Bundaberg Original	12
Kalo Kalo Pure White Rum	9
Bati Dark Rum	12
Bati White Rum	12
Bati Spiced Rum	12
Ratu Spiced Rum	15
Sailor Jerry Spiced Rum	14
Ratu Dark Rum	14
Malibu White Rum	12

vodka

VulaViti Pure Fijian Vodka	9
Beluga Noble Vodka	14
Grey Goose Original Vodka	15
Belvedere Vodka	16
Absolut Vanilla	12
Absolut Peach	13
Absolut Mango	11
Czarina	10

gin

Blue Turtle Gin	10
Hendricks	15
Suntory Roku Japanese Craft Gin	14
Bombay Sapphire	12
Four Pillars Bloody Shiraz	16
Regal London Dry Gin	10

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tequila

Jose Cuervo Especial Reposado Gold	12
Patron Silver	12
Patron Reposado	15
Patron Anejo	16

soft drink

Coke	7
Coke Zero	7
Sprite	7
Fanta Orange	7
Fanta Pineapple	7

water

Fiji Water 500ml	5
Fiji Water 1 liter	10
VaiWai Sparkling 750ml	14

beers & rtds can/btl

Fiji Bitter	10
Fiji Gold	10
Vonu Original	12
Vonu Ultra Low Carb	11
Corona Extra	14
Heineken Beer Bottle	16
Heineken 0.0 Beer Bottle	14
Tribe Lime & Soda	16
Tribe Raspberry & Watermelon	15
James Squires 150 Lashes Pale Ale	16
Peroni Nastro Azzuro	15

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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 Vula Viti vodka, chambord and uplifted with lemon & lime	22
Ocean waves VulaViti surfing, passionfruit and apple juice	18

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unleaded

Wailoaloa fresh Basil leaves, cucumber and fresh watermelon	9
Kamikamica Mango juice, cranberry juice, lime, mint leaves and sugarcane syrup	9
Tovolea Fresh ginger, simple syrup, lemon and lime juice	9
Virgin mojito Fijian bush lemon, lime juice, sugar syrup muddled with fresh mint leaves and soda water	9
Colada crush Coconut cream, pineapple juice, simple syrup and fresh lime juice	9
Virgin mary Tomato juice, lemon juice, celery, tobasco worcestershire sauce, cilantro, pepper & salt	9

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