

RAW | HEALTHY

KOKODA OF MAHI-MAHI	FJD	AUD
Lime juice, coconut milk, capsicum, coriander, lemongrass	39	27
TERIYAKI CHICKEN POKE BOWL	31	21
Sushi rice, vegetables, miso vinaigrette, sesame		
OMEGA 6 POKE BOWL	33	22
Sushi rice, avocado, boiled egg, salmon, sunflower seeds, vegetables, miso vinaigrette, sesame		
VEGETABLE POKE BOWL	29	20
Quinoa, brown rice, tofu, miso, wakame salad		
CAESAR SALAD	30	20
Cos lettuce, croutons, crispy bacon, shaved parmesan, boiled egg, anchovies Add grilled cajun chicken Add garlic prawns	39 43	27 29
TOMATO SALAD WITH ANCIENT GRAINS	35	24
Grains, cherry tomato, shallots, quinoa, pumpkin seeds, sunflower seeds, feta, herb vinaigrette		
CAULIFLOWER SALAD	35	24
Sunflower seed purée, cauliflower, greens, golden raisins, tomato, orange, macadamia nuts, herb vinaigrette		
NATADOLA SEAFOOD SALAD	44	29
Local lettuce, tomatoes, bean shoots, onions, avocado, mixed seafood, sherry vinaigrette, orange		
FAVOURITE SNACKS	FJD	AUD
CASSAVA BRAVAS	29	20
Aioli sauce, spicy sauce, chilli flakes, lime		
MAHI-MAHI FISH TACOS	41	28
Crispy fish, avocado, vegetable slaw, tomato chutney		
LAMB TACOS	29	20
Braised lamb, avocado salsa, chimichurri, crisp sweet potato		
VEGETARIAN TACOS	29	20
Stewed borlotti beans, tofu, black bean sauce, garlic, sweet potato crisp		
AYAM GORENG	35	24
Indonesian fried chicken, spicy Fijian tomato chutney		
KHOW SUEY	33	22
Burmese soup, crispy onion, cashew nuts, lime, coriander, spring onion, shredded chicken, boiled egg, rice noodles		

FROM THE PAN

SESAME SEARED TUNA	FJD	AUD
Soba noodle salad, wasabi aioli, miso	55	37
TOBA FISH & CHIPS	38	26
Beer-battered fish fillet, chips, tartare sauce, caramelised bush lemon		
BASIL PRAWNS	44	30
Stir fried, soya, oyster, steamed rice, black bean sauce		
CHOOZA MAKHANI	44	30
Makhani sauce, basmati rice, pappadum, roti		
POTATO & CHICKPEA MASALA	34	23
Chickpeas, potato, masala gravy, basmati rice, roti, pappadum		
RIGATONI NORMA	37	25
Eggplant, basil, tomato, fresh breadcrumb, garlic, parsley		
SPAGHETTI CARBONARA	41	28
Black pepper, bacon, cream, parsley		
LINGUINE GAMBERI	48	33
Local prawns, zucchini, basil, tomato, olive oil, pangrattato		
FETTUCCINE BOLOGNAISE	43	29
Bologna beef ragout, tomato, parmesan		
ZUCCHINI SPAGHETTI	32	22
Strips of zucchini, pumpkin, curry sauce, mint		
CHICKEN & CASHEW NUTS	46	31
Onion, peppers, chilli paste, cashew nuts, jasmine rice		
Tofu & cashew nuts <i>(Vegan option)</i>	37	25
SINGAPORE NOODLES	46	31
Vegetables, rice noodles, chicken, prawns, sambal, curry powder		
SIDES	FJD	AUD
INSPIRED FRIES	20	14
Cajun fries	20	14
Truffle fries	22	15
Parmesan fries		
All served with chipotle and turmeric aioli		
CUP OF FRIES	16	11
Fijian sea salt, tomato ketchup		
SWEET POTATO WEDGES	16	11
Cajun spice, sour cream, sweet chilli		
SEASONAL MIXED VEGETABLES	15	10
Garlic, olive oil, Fijian sea salt		

STONE BAKED PIZZA

Gluten free pizza base available. Add extra \$5	FJD	AUD
MARGHERITA	30	20
Tomato sauce, basil, mozzarella		
SMOKEY HAWAIIAN	37	25
Pineapple, leg ham, tomato, mozzarella		
PEPPERONI	38	26
Tomato sauce, pepperoni, onion, chilli		
QUATTRO STAGIONI	37	25
Zucchini, peppers, eggplant, olives, tomato sauce, mozzarella, pesto		
PACIFIC RIM	39	27
Tomato sauce, chilli prawn, mushroom, naam prik pao		
TANDOORI CHICKEN	33	22
Chicken tikka, mushroom, red onion, yoghurt, coriander, green chilli		
NATADOLA REEF PIZZA	41	28
Tomato sauce, local reef fish, sea prawns, octopus, mussels, coriander, mozzarella		
QUATTRO FORMAGGI	41	28
Tomato sauce, mozzarella, brie, blue cheese, parmesan		

SUNSET SELECTIONS

AVAILABLE FROM 5:30 PM DAILY	FJD	AUD
NESPRESSO BRAISED BEEF RIBS	63	43
Oyster sauce, Asian slaw, sesame, kumala wedges		
GRILLED RIBEYE STEAK	73	50
Roasted sweet potato, bok choy, Asian pepper sauce		
BAKED KING FISH	61	41
Lemongrass, ginger, coriander, turmeric, garden salad		
GRILLED SALMON	64	44
Greens, sautéed potato, orange hollandaise		
STIR FRIED QUINOA	34	23
Local greens, tofu, sweet potato chips		

BETWEEN THE LAYERS

<i>All served with French Fries</i>	FJD	AUD
• Gluten free burger buns available. Add extra \$5 • Sweet potato wedges available. Add extra \$5		
TOBA CHEESE BURGER	38	26
Beef patty, Asian pepper sauce, tomato, cheese, caramelised onion, pickles		
POLYNESIAN CHICKEN BURGER	33	22
Marinated slow-cooked chicken, nespresso coffee, BBQ sauce, grilled pineapple		
THE HEART HEALTH BURGER	31	21
Beetroot, ancient grain, avocado, garden leaves, sautéed sweet potato, wakame		
SHAWARMA WRAP	32	22
Marinated chicken with arabic spices, five spice, smooth garlic sauce, pickles, fermented chilli paste		
STEAK SANDWICH	42	29
Turkish loaf, garlic butter, rocket, aioli, brie cheese		
OMEGA 6 BURGER	43	29
(Our tribute to the “Land of the Rising Sun”) Teriyaki salmon, greens, chuka wakame, avocado, whole wheat burger bun		

SWEET DECADENCE

THE CLASSICS	FJD	AUD
CHEESECAKE	18	12
Cookie crumb, berry couli		
SAVUSAVU CHOCOLATE & HAZLENUT CAKE	20	14
Hazelnut sponge, chocolate paté, hazelnut		
OREO & NUTELLA CHEESECAKE	20	14
Oreo cookie crumble		
WALNUT BROWNIE	19	13
Caramel ganache		
VEGAN CHEESECAKE	19	13
Pineapple compot		



TOBA SPECIALS

SCAN HERE TO DISCOVER OUR HOUSE SPECIALS

SIGNATURE COCKTAILS

	FJD	AUD
East & West Taste the vibrant blend, cultures intertwine, Vodka, Aperol, fruits of yellow, a divine fusion.	26	18
Bay Swing Sour A flavor-driven swing on Natadola's fairway, lemongrass Rum, green apple, and ginger are in perfect display.	26	18
Pink Coconut A sip of castaway's respite, where Wilson's whispers dwell, pomegranate, coconut, pineapple, a taste of the island's spell.	26	18
Fijiana A warm Fijian embrace, the culture's essence blooms, hibiscus and strawberries dance, a taste that enthralles and consumes.	27	18
High Tide Bourbon's allure, pineapple's sweet taste, and whiskey ananas cocktail in harmonious tropical grace.	27	18
Ratu's Kofi From Fijian leaders' spirit, a potion takes form, spiced rum, banana, coffee, a legacy reborn.	27	18
Yadra A tropical symphony, as morning's first rays, bitter, pineapple, rum, a vibrant blend that plays.	27	18
Tiki Marama A royal elixir, fit for a Pacific queen's grace, mango, amaretto, gin, a regal tribute in each taste.	29	20
Sweet Heat A fiery fusion, tequila's embrace, passionfruit dances, Fijian heat they chase.	29	20
Sleeping Giant The garden stirs, flavours awaken in stride, mystic spirits, passionfruit, melon, Fiji's essence personified.	30	20
Island Rhapsody A melody of taste, harmonious and bold, orgeat, pine, rhubarb, licorice, a symphony untold.	25	17
Bula Paloma Where grapefruit's tang meets Fijian sun's kiss, tequila's essence in a non-alcoholic bliss.	25	17

Speak to our team for tips on what to try or ask us about shaking up a classic.

- Mojito
Classic | Passionfruit | Mango

Kofi Martini
Fijian Mule
Pina Colada
Mai Tai
Hurricane
Fiji Levu Ice Tea
- *Frozen Daiqiri
Classic | Strawberry

*Frozen Margarita
Classic | Tropical

Shaken Margarita
Classic | *Grapefruit | *Tommy's | Coconut

*Aperol Spritz

*Available in non-alcoholic

BEERS / RTD'S

DRAUGHT BEER				FJD	AUD
	S	L		S	L
Reef Island Lager (Fiji)	13	17		9	12
Reef Island Pale Ale (Fiji)	13	17		9	12
Reef Island Pilsner (Fiji)	13	17		9	12
Asahi Super Dry (Japan)	17	22	12	15	
James Squire 150 Lashes Pale Ale (Australia)	19	23	13	16	
CAN / BOTTLE				FJD	AUD
Fiji Bitter (Fiji)				13	9
Fiji Gold (Fiji)				13	9
Vonu Lager (Fiji)				14	10
Corona (Mexico)				18	12
Heineken (Netherlands)				18	12
Asahi Super Dry (Japan)				19	13
James Squire 150 Lashes Pale Ale (Australia)				19	13
Peroni (Italy)				19	13
Isaac Cider (New Zealand)				18	12
James Squire Ginger Beer (Australia)				19	13
Heaps Normal Another Lager (Australia)				18	12
RTD's					
Pals (New Zealand)				16	11
Vodka, Peach, Passionfruit & Soda					
Vodka, Red Peach, Yuzu & Soda					
Vodka, Mango, Pineapple & Soda					
Vodka, Watermelon, Mint & Soda					

SPIRITS (30ml)

GIN			FJD	AUD	VODKA			FJD	AUD
Blue Turtle	15	10			Vula Viti	15	10		
Bombay Sapphire	16	11			Vula Viti Chilli Coffee	15	10		
Beefeater 24	17	12			Absolut	16	11		
Four Pillars	19	13			Tito's	17	12		
Hendricks	19	13			Grey Goose	18	12		
RUM			FJD	AUD	WHISKY			FJD	AUD
Bati Coconut	14	10			Canadian Club	16	11		
Banana Kalo Kalo	15	10			Jack Daniels 101	17	12		
Havana 3	16	11			Wild Turkey	17	12		
Especial Sailor	17	12			Chivas Regal 12	17	12		
Jerry Spiced Ratu	18	12			Johnnie Walker Black	20	14		
Dark Spiced	19	13							
Kraken Spiced									
OTHERS									
Cazadores Blanco Tequila	18	12			Kahlua	16	11		
Courvoisier VS Cognac	19	13			Baileys	16	11		
Fireball Red Hot Cinnamon	17	12			Jägermeister	17	12		

MIXERS (When adding to spirits)

Coca Cola, Coke Zero, Fanta, Sprite, Soda	3	2
Tonic, Ginger Ale, Ginger Beer, Chilled Juices, Freshly Squeezed Juices	4	3
	6	4

WINES

SPARKLING & CHAMPAGNE		GLS	BTL	GLS	BTL
Lyre's Classico Grande		22	119	15	81
Apple, Lime, Peach flavored					
Garfish Prosecco		20	88	14	60
South Australia					
Jansz Premium Cuvee NV		28	160	19	109
Tasmania, Australia					
Taittinger Brut Reserve NV		59	342	40	233
Reims - Champagne, France					
WHITE					
Deep Woods 'Ivory'		19	83	13	56
Semillon Sauvignon Blanc					
Margaret River, Australia					
Duck Hunter Sauvignon Blanc		22	117	15	80
Marlborough, New Zealand					
MWC Pinot Gris		20	186	14	126
King Valley, Australia					
Mt Difficulty 'Roaring Meg'		28	132	19	90
Chardonnay					
Central Otago, New Zealand					
Rutherglen Estate 'Renaissance'		28	132	19	90
Viognier Roussanne Marsanne					
Rutherglen, Australia					
Mt Difficulty 'Roaring Meg' Riesling		30	142	20	97
Central Otago, New Zealand					
ROSÉ					
McPherson Family 'Lucies Promise'		22	108	15	73
Grenache Rose					
South-Eastern Australia					
Rylstone Estate 'Match Point' Rose		27	127	18	86
Rylstone, Australia					
Maison Saint AIX Rose		31	152	21	103
Coteaux d'Aix-en-Provence, France					
RED					
Deep Woods 'Ebony' Cabernet Shiraz		19	83	13	56
Margaret River, Australia					
Duck Hunter Pinot Noir Marlborough		22	117	15	80
New Zealand					
Rymill Cabernet Sauvignon		24	122	16	83
Coonawarra, Australia					
Jim Barry 'Lodge Hill' Shiraz		29	137	20	93
Clare Valley, Australia					
Trivento Reserve Malbec		30	142	20	97
Mendoza, Argentina					
Mommessin Gamay		28	127	19	86
Regnie Cru de Beaujolais, France					

MOCKTAILS

	FJD	AUD
Golden Fiji Golden whispers of Fiji's shores, a mocktail divine, grapefruit, pineapple, coconut cream, a taste of island time.	17	12
Coral Coast Beneath Coral Coast's waves, an underwater dream, cranberry, orange, ginger, a mocktail's vibrant gleam.	17	12
Pacific Colada From Pacific's blend, a virgin colada unfolds, banana's sweetness, a taste that enlivens and beholds.	17	12
Royal Oasis Within this elixir's embrace, orchard's gems and melon's grace intertwine, a liquid poetry that transports to Pacific shores divine.	17	12

SOFT

	FJD	AUD
Coca Cola, Coke Zero, Fanta, Sprite	7	5
Schweppes Ginger Ale, Soda, Tonic	9	6
Bundaberg Ginger Beer	11	7

COLD DRINKS

	FJD	AUD
Sugar Cane Lemonade	15	10
Mango Lassi	15	10
Iced Tea (Mango Passionfruit)	15	10
Lemon, lime & bitter	15	10
Iced chocolate	15	10
Iced coffee	15	10
Milkshakes	15	10
(Vanilla Chocolate Strawberry Tropical)		
Isle Culture Kombucha	24	16
Passionfruit Ginger-Lemon Strawberry		
Chilled Juices	9	6
Orange Pineapple Apple Mango Guava Tropical		
Freshly Squeezed Juices	14	10
Pineapple Watermelon Grapefruit Green Apple		
Mineral Water		
Fiji Water 500ml	7	5
Fiji Water 1Ltr	13	9
Santa Vittoria 500ml	17	12
Santa Vittoria 1Ltr	22	15

COFFEE & TEA

	REG	LRG	FJD	AUD
Espresso	7	8	5	5
Macchiato	9	10	6	7
Long Black	9	10	6	7
Flat White	9	10	6	7
Café latte	9	10	6	7
Cappuccino	9	10	6	7
Mochaccino Hot Chocolate	9	10	6	7
Chai Latte	9	10	6	7
Affrogato	10	12	7	8
Tea Selection	8	9	5	6

Add your favourite milk	1	1
Almond, Soy, Oat or Lactose Free		

Please note that all our outlets are cashless venues and we only accept payment by room charge or credit card (includes a surcharge of 2.5%). All prices in the resort are inclusive of all government taxes and levies. AUD prices are as a guide and based on currency conversions at the time the menu was printed. The room charge option will be added to your room folio which is to be settled at check out.

