

**RAW | HEALTHY**

<b>KOKODA OF MAHI-MAHI</b>   	<b>FJD</b>	<b>I</b>	<b>AUD</b>
Lime juice, coconut milk, capsicum, coriander, lemongrass	<b>40</b>		<b>27</b>
<b>TERIYAKI CHICKEN POKE BOWL</b>  	<b>32</b>		<b>22</b>
Sushi rice, vegetables, miso vinaigrette, sesame			
<b>OMEGA 6 POKE BOWL</b>  	<b>32</b>		<b>22</b>
Sushi rice, avocado, boiled egg, salmon, sunflower seeds, vegetables, miso vinaigrette, sesame			
<b>VEGETABLE POKE BOWL</b>   	<b>30</b>		<b>20</b>
Quinoa, brown rice, tofu, miso, wakame salad			
<b>CAESAR SALAD</b> 	<b>30</b>		<b>20</b>
Cos lettuce, croutons, crispy bacon, shaved parmesan, boiled egg, anchovies			
Add grilled cajun chicken	<b>40</b>		<b>27</b>
Add garlic prawns	<b>44</b>		<b>30</b>
<b>TOMATO SALAD WITH ANCIENT GRAINS</b>  	<b>36</b>		<b>24</b>
Grains, cherry tomato, shallots, quinoa, pumpkin seeds, sunflower seeds, feta, herb vinaigrette			
<b>CAULIFLOWER SALAD</b>   	<b>36</b>		<b>24</b>
Sunflower seed puree, cauliflower, greens, golden raisins, tomato, orange, macadamia nuts, herb vinaigrette			
<b>NATADOLA SEAFOOD SALAD</b>   	<b>42</b>		<b>28</b>
Local lettuce, tomatoes, bean shoots, onions, avocado, mixed seafood, sherry vinaigrette, orange			

**FAVOURITE SNACKS**

<b>CASSAVA BRAVAS</b>   	<b>FJD</b>	<b>I</b>	<b>AUD</b>
Aioli sauce, spicy sauce, chilli flakes, lime	<b>30</b>		<b>20</b>
<b>MAHI-MAHI FISH TACOS</b>  	<b>40</b>		<b>27</b>
Crispy fish, avocado, vegetable slaw, tomato chutney			
<b>LAMB TACOS</b>  	<b>30</b>		<b>20</b>
Braised lamb, avocado salsa, chimichurri, crisp sweet potato			
<b>VEGETARIAN TACOS</b>   	<b>30</b>		<b>20</b>
Stewed borlotti beans, tofu, black bean sauce, garlic, sweet potato crisp			
<b>AYAM GORENG</b>  	<b>36</b>		<b>24</b>
Indonesian fried chicken, spicy Fijian tomato chutney			
<b>KHOW SUEY</b>   	<b>34</b>		<b>23</b>
Burmese soup, crispy onion, cashew nuts, lime, coriander, spring onion, shredded chicken, boiled egg, rice noodles			

**FROM THE PAN**

<b>SESAME SEARED TUNA</b>   	<b>FJD</b>	<b>I</b>	<b>AUD</b>
Soba noodle salad, wasabi aioli, miso	<b>55</b>		<b>37</b>
<b>TOBA FISH &amp; CHIPS</b> 	<b>38</b>		<b>26</b>
Beer battered fish fillet, fries, tartare sauce, caramelized bush lemon			
<b>BASIL PRAWNS</b>  	<b>45</b>		<b>30</b>
Stir fried, soya, oyster, steamed rice, black bean sauce			
<b>CHOOZA MAKHANI</b> 	<b>45</b>		<b>30</b>
Makhani sauce, basmati rice, pappadum, roti			
<b>POTATO &amp; CHICKPEA MASALA</b>  	<b>35</b>		<b>24</b>
Chickpeas, potato, masala gravy, basmati rice, roti, pappadum			
<b>RIGATONI NORMA</b> 	<b>38</b>		<b>26</b>
Eggplant, basil, tomato, fresh breadcrumb, garlic, parsley			
<b>SPAGHETTI CARBONARA</b> 	<b>42</b>		<b>28</b>
Black pepper, bacon, cream, parsley			
<b>LINGUINE GAMBERI</b> 	<b>48</b>		<b>32</b>
Local prawns, zucchini, basil, tomato, olive oil, pangrattato			
<b>FETTUCINE BOLOGNAISE</b>	<b>44</b>		<b>30</b>
Bologna beef ragout, tomato, parmesan			
<b>ZUCCHINI SPAGHETTI</b>   	<b>33</b>		<b>22</b>
Strips of zucchini, pumpkin, curry sauce, mint			
<b>CHICKEN &amp; CASHEW NUTS</b>  	<b>45</b>		<b>30</b>
Onion, peppers, chilli paste, cashew nuts, jasmine rice			
With tofu   	<b>38</b>		<b>26</b>
<b>SINGAPORE NOODLES</b>  	<b>45</b>		<b>30</b>
Vegetables, rice noodles, chicken, prawns, sambal, curry powder			

**SIDES**

<b>INSPIRED FRIES</b>	<b>FJD</b>	<b>I</b>	<b>AUD</b>
Cajun fries 	<b>20</b>		<b>14</b>
Truffle fries 	<b>20</b>		<b>14</b>
Parmesan cheese 	<b>22</b>		<b>15</b>
Served with chipotle and turmeric aioli  			
<b>CUP OF FRIES</b> 	<b>15</b>		<b>10</b>
Fijian sea salt, tomato ketchup			
<b>SWEET POTATO WEDGES</b> 	<b>15</b>		<b>10</b>
Cajun spice, sour cream, sweet chilli			
<b>SEASONAL MIXED VEGETABLES</b>   	<b>15</b>		<b>10</b>
Garlic, olive oil, Fijian sea salt			

**STONE BAKED PIZZA**

Gluten free pizza base available. Add extra \$5

<b>MARGHERITA</b>	<b>FJD</b>	<b>I</b>	<b>AUD</b>
Tomato sauce, basil, mozzarella	<b>30</b>		<b>20</b>
<b>SMOKEY HAWAIIAN</b> 	<b>38</b>		<b>26</b>
Pineapple, leg ham, tomato, mozzarella			
<b>PEPPERONI</b> 	<b>38</b>		<b>26</b>
Tomato sauce, pepperoni, onion, chilli			
<b>QUATTRO STAGIONI</b>  	<b>38</b>		<b>26</b>
Zucchini, peppers, eggplant, olives, tomato sauce, mozzarella, pesto			
<b>PACIFIC RIM</b> 	<b>40</b>		<b>27</b>
Tomato sauce, chilli prawn, mushroom, naam prik pao			
<b>TANDOORI CHICKEN</b>	<b>38</b>		<b>26</b>
Chicken tikka, mushroom, red onion, yoghurt, coriander, green chilli			
<b>NATADOLA REEF PIZZA</b> 	<b>42</b>		<b>28</b>
Tomato sauce, local reef fish, sea prawns, octopus, mussels, coriander, mozzarella			
<b>QUATTRO FORMAGGI</b> 	<b>42</b>		<b>28</b>
Tomato sauce, mozzarella, brie, blue cheese, parmesan			

**SUNSET SELECTIONS**

AVAILABLE FROM 5:30 PM DAILY

<b>NESPRESSO BRAISED BEEF RIBS</b>	<b>FJD</b>	<b>I</b>	<b>AUD</b>
Oyster sauce, Asian slaw, sesame, kumala wedges	<b>62</b>		<b>42</b>
<b>GRILLED RIB EYE STEAK</b>  	<b>75</b>		<b>51</b>
Roasted sweet potato, bok choy, Asian pepper sauce			
<b>BAKED KING FISH</b>  	<b>62</b>		<b>42</b>
Lemongrass, ginger, coriander, turmeric, garden salad			
<b>GRILLED SALMON</b>  	<b>65</b>		<b>44</b>
Greens, sautéed potato, orange hollandaise			
<b>STIR FRIED QUINOA</b>  	<b>35</b>		<b>24</b>
Local greens, tofu, sweet potato chips			







**BETWEEN THE LAYERS**

*All served with French Fries*

- Gluten free burger buns available. Add extra \$5
- Sweet potato wedges available. Add extra \$5

<b>TOBA CHEESE BURGER</b>	<b>FJD</b>	<b>I</b>	<b>AUD</b>
Beef patty, Asian pepper sauce, tomato, cheese, caramelised onion, pickles	<b>38</b>		<b>26</b>
<b>POLYNESIAN CHICKEN BURGER</b> 	<b>34</b>		<b>23</b>
Marinated slow-cooked chicken, nespresso coffee BBQ sauce, grilled pineapple			
<b>THE HEART HEALTH BURGER</b>  	<b>32</b>		<b>22</b>
Beetroot, ancient grain, avocado, garden leaves, sautéed sweet potato, wakame			
<b>SHAWARMA WRAP</b> 	<b>33</b>		<b>23</b>
Arabic marinated chicken, five spices, garlic sauce, pickles, fermented chilli paste			
<b>STEAK SANDWICH</b>  	<b>42</b>		<b>28</b>
Turkish loaf, garlic butter, rocket, aioli, brie cheese			
<b>OMEGA 6 BURGER</b>  	<b>44</b>		<b>30</b>
(Our tribute to the "Land of the Rising Sun") Teriyaki salmon, greens, Chuka wakame, avocado, whole wheat burger bun			

**SWEET DECADENCE**

<b>THE CLASSICS</b>	<b>FJD</b>	<b>I</b>	<b>AUD</b>
<b>BERRY CHEESECAKE</b> 	<b>29</b>		<b>20</b>
<b>CHOCOLATE BROWNIE</b> 	<b>29</b>		<b>20</b>
<b>IN A JAR</b> (only served in the restaurant)			
<b>LOCAL CASSAVA TRIFLE</b> 	<b>30</b>		<b>20</b>
Local cassava cake, passionfruit jelly, coconut cremeux			
<b>VEGAN CHEESECAKE</b>   	<b>30</b>		<b>20</b>
Dates, almonds, cashew cheese, pineapple compote			

**TOBA SPECIALS**



SCAN HERE TO DISCOVER OUR HOUSE SPECIALS

## SIGNATURE COCKTAILS

FJD | AUD

- East & West** 27 18  
Taste the vibrant blend, cultures intertwine, vodka, Aperol, fruits of yellow, a fusion divine.
- Bay Swing Sour** 27 18  
A flavour-driven swing on Natadola's fairway, lemongrass rum, green apple, ginger in perfect display.
- Pink Coconut** 27 18  
A sip of castaway's respite, where Wilson's whispers dwell, pomegranate, coconut, pineapple, a taste of the island's spell.
- Fijiana** 28 19  
A warm Fijian embrace, the culture's essence blooms, hibiscus and strawberries dance, a taste that enravels and consumes.
- High Tide** 28 19  
Bourbon's allure, pineapple's sweet taste, whiskey ananas cocktail in harmonious tropical grace.
- Ratu's Kofi** 28 19  
From Fijian leaders' spirit, a potion takes form, spiced rum, banana, coffee, a legacy reborn.
- Yadra** 28 19  
A tropical symphony, as morning's first rays, bitter, pineapple, rum, a vibrant blend that plays.
- Tiki Marama** 30 20  
A royal elixir, fit for a pacific queen's grace, mango, amaretto, gin, a regal tribute in each taste.
- Sweet Heat** 30 20  
A fiery fusion, tequila's embrace, passionfruit dances, Fijian heat they chase.
- Sleeping Giant** 31 21  
The garden stirs, flavours awaken in stride, mystic spirits, passionfruit, melon, Fiji's essence personified.
- Island Rhapsody** 26 18  
A melody of taste, harmonious and bold, orgeat, pine, rhubarb, licorice, a symphony untold.
- Bula Paloma** 26 18  
Where grapefruit's tang meets Fijian sun's kiss, tequila's essence in a non-alcoholic bliss.

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

- Mojito** Classic | Passionfruit | Mango  
**Kofi Martini** Classic | Tropical  
**Fijian Mule** Classic | Tropical  
**Pina Colada** Classic | \*Grapefruit | \*Tommy's | Coconut  
**Mai Tai** Classic | \*Grapefruit | \*Tommy's | Coconut  
**Hurricane** Classic | \*Grapefruit | \*Tommy's | Coconut  
**Fiji Ilevu Ice Tea** Classic | \*Grapefruit | \*Tommy's | Coconut
- \*Frozen Daiquiri** Classic | Banana | Strawberry | Pina Mango  
**\*Frozen Margarita** Classic | Tropical  
**Shaken Margarita** Classic | \*Grapefruit | \*Tommy's | Coconut  
**\*Aperol Spritz** Classic | \*Grapefruit | \*Tommy's | Coconut
- \*Available in non-alcoholic

## BEERS / RTD'S

### DRAFT BEER

	FJD	AUD
<b>Reef Island Lager</b> (Fiji)	13 / 17	9 / 11
<b>Reef Island Pale Ale</b> (Fiji)	13 / 17	9 / 11
<b>Reef Island Crimson Red Ale</b> (Fiji)	14 / 18	9 / 12
<b>JS 150 Lashes Pale Ale</b> (Australia)	19 / 24	13 / 16

### CAN / BOTTLE

	FJD	AUD
<b>Fiji Bitter</b> (Fiji)	13	9
<b>Fiji Gold</b> (Fiji)	13	9
<b>Vonu Lager</b> (Fiji)	14	9
<b>Vonu Ultra Low Carb</b> (Fiji)	14	9
<b>Corona</b> (Mexico)	18	12
<b>Heineken</b> (Holland)	18	12
<b>Heaps Normal Another Lager</b> (Australia)	18	12
<b>James Squire 150 Lashes Pale Ale</b> (Australia)	19	13
<b>Peroni</b> (Italy)	19	13
<b>James Squire Ginger Beer</b> (Australia)	19	13
<b>Isaac Cider</b> (New Zealand)	18	12

### RTD'S

	FJD	AUD
<b>Pals</b> (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
<b>Blue Turtle</b>	15	10	<b>Vula Viti</b>	15	10
<b>Bombay Sapphire</b>	16	11	<b>Vula Viti Chill   Coffee</b>	15	10
<b>Beefeater24</b>	17	11	<b>Absolut</b>	16	11
<b>Four Pillars</b>	19	12	<b>Tito's</b>	17	11
<b>Henricks</b>	19	12	<b>Grey Goose</b>	18	12

### MIXERS (When adding to spirits)

	FJD	AUD
<b>Coca Cola, Coke Zero, Fanta, Sprite, Soda, Tonic, Ginger Ale, Ginger Beer, Chilled Juices, Freshly Squeezed Juices</b>	3	2
	4	3
	6	4

RUM	FJD	AUD	WHISKY	FJD	AUD
<b>Bati</b> Coconut   Banana	14	9	<b>Canadian Club</b>	16	11
<b>Kalo Kalo</b>	15	10	<b>Jack Daniels</b>	17	11
<b>Havana 3   Especial</b>	16	11	<b>101 Wild Turkey</b>	17	11
<b>Sailor Jerry Spiced</b>	17	11	<b>Chivas Regal 12</b>	17	11
<b>Ratu Dark   Spiced</b>	18	12	<b>J Walker Black</b>	20	14
<b>Kraken Spiced</b>	19	12			

### OTHERS

	FJD	AUD		FJD	AUD
<b>Cazadores Blanco Tequila</b>	18	12	<b>Kahlua</b>	16	11
<b>Courvoisier VS Cognac</b>	19	13	<b>Baileys</b>	16	11
<b>Fireball Red Hot Cinnamon</b>	17	11	<b>Jägermeister</b>	17	11

## WINES

FJD | AUD

### SPARKLING & CHAMPAGNE

	GLS/BTL	GLS/BTL
<b>Lyre's Classico Grande</b> Apple, Lime, Peach Flavoured	22 / 122	15 / 82
<b>Jansz Premium Cuvee NV</b> Tasmania, Australia	29 / 164	20 / 111
<b>Taittinger Brut Reserve NV</b> Reims - Champagne, France	60 / 350	40 / 236

### WHITE

	FJD	AUD
<b>Deep Woods 'Ivory' Semillon Sauvignon Blanc</b> Margaret River, Australia	19 / 85	13 / 57
<b>Te Tera Pinot Gris</b> Martinborough, New Zealand	25 / 115	17 / 78

	FJD	AUD
<b>Mt Difficulty 'Roaring Meg' Chardonnay</b> Central Otago, New Zealand	29 / 135	19 / 91

	FJD	AUD
<b>Rutherglen Estate 'Renaissance' Viognier Roussanne Marsanne</b> Rutherglen, Australia	29 / 135	19 / 91

	FJD	AUD
<b>Mt Difficulty 'Roaring Meg' Riesling</b> Central Otago, New Zealand	31 / 145	21 / 98

### ROSE

	FJD	AUD
<b>McPherson Family 'Lucies Promise' Grenache Rose</b> South-Eastern Australia	22 / 110	15 / 74

	FJD	AUD
<b>Rylstone Estate 'Match Point' Rose</b> Rylstone, Australia	28 / 130	19 / 88

### RED

	FJD	AUD
<b>Deep Woods 'Ebony' Cabernet Shiraz</b> Margaret River, Australia	19 / 85	13 / 57

	FJD	AUD
<b>De Bortoli Estate Pinot Noir</b> Yarra Valley, Australia	28 / 130	19 / 89

	FJD	AUD
<b>Vidal Cabernet Sauvignon Merlot</b> Hawkes Bay, New Zealand	30 / 140	20 / 94

	FJD	AUD
<b>Jim Barry Lodge Hill Shiraz</b> Clare Valley, Australia	30 / 140	20 / 94

	FJD	AUD
<b>Trivento Reserve Malbec</b> Mendoza, Argentina	31 / 145	21 / 98

## MOCKTAILS

FJD | AUD

- Golden Fiji** 17 11  
Golden whispers of Fiji's shores, a mocktail divine, grapefruit, pineapple, coconut cream, a taste of island time.
- Coral Coast** 17 11  
Beneath Coral Coast's waves, an underwater dream, cranberry, orange, ginger, a mocktail's vibrant gleam.
- Pacific Colada** 17 11  
From Pacific's blend, a virgin colada unfolds, banana's sweetness, a taste that enlivens and beholds.
- Royal Oasis** 17 11  
Within this elixir's embrace, orchard's gems and melon's grace intertwine, a liquid poetry that transports to Pacific shores divine.

## SOFT

FJD | AUD

	FJD	AUD
<b>Coca Cola, Coke Zero, Fanta, Sprite, Schweppes Ginger Ale, Soda, Tonic, Bundaberg Ginger Beer</b>	7	5
	9	6
	11	8

## COLD DRINKS

FJD | AUD

	FJD	AUD
<b>Sugar Cane Lemonade</b>	15	10
<b>Mango Lassi</b>	15	10
<b>Iced Tea</b> (Mango   Passionfruit)	15	10
<b>Lemon, lime &amp; bitter</b>	15	10
<b>Iced chocolate</b>	15	10
<b>Iced coffee</b>	15	10
<b>Milkshakes</b> (Vanilla   Chocolate   Strawberry   Tropical)	15	10
<b>Isle Culture Kombucha</b>	25	17
Passionfruit   Ginger-Lemon   SuperBerry		
<b>Chilled Juices</b>	9	6
Orange   Pineapple   Apple   Mango   Guava   Tropical		
<b>Freshly Squeezed Juices</b>	14	9
Pineapple   Watermelon   Grapefruit   Green Apple		
<b>Mineral Water</b>		
Fiji Water 500ml	7	5
Fiji Water 1Ltr	13	9
Santa Vittoria 500ml	17	11
Santa Vittoria 1Ltr	22	14

## COFFEE & TEA REG/LRG

FJD | AUD

	FJD	AUD
<b>Espresso</b>	5 / 6	3 / 4
<b>Macchiato / Long Black</b>	7 / 8	4 / 5
<b>Flat White / Café latte</b>	7 / 8	4 / 5
<b>Cappuccino / Mochaccino</b>	7 / 8	4 / 5
<b>Hot Chocolate / Chai Latte</b>	7 / 8	4 / 5
<b>Affogato</b>	8 / 10	5 / 7
<b>Tea Selection</b>	7 / 8	4 / 5

	FJD	AUD
<b>Add your favourite milk</b> Almond, soy or lactose free	1	0.70

*The*  
**CELLAR**  
SCAN HERE TO DISCOVER  
A WIDER RANGE OF  
PREMIUM WINES  
AVAILABLE BY THE BOTTLE



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 (15%) and levies. AUD prices are as a guide and based on currency conversions at the time menu was printed. The room charge option will be added to your room folio which is to be settled at check out.