



BREADS FJD\$ / AUD\$

garlic baguette NF 16.00 / 10.30
roasted garlic + black pepper & olive dip

olive oil & pepper flat bread NF 16.00 / 10.30
sundried tomato pesto + mint yoghurt
+ smoked eggplant relish

STARTERS FJD\$ / AUD\$

roast duck salad GF/NF 30.00 / 19.40
selected greens w_ oranges, gherkins, red onion + soft brie

coconut vodka sizzled scallops GF/DF/NF 36.00 / 23.30
Greek salad & reduced balsamic

almond crusted prawns 36.00 / 23.30
avocado papaya salad w_ lime aioli

grilled beef kebabs GF/NF 30.00 / 19.40
rolled around sugar cane + a refreshing tomato, onion & basil salad

grilled baby lamb cutlets GF/ NF 36.00 / 23.30
crisp garlic vegetables & mint raita dip

Persian feta & spinach summer roll GF/NF 28.00 / 18.10
avocado & green pea puree

SIDES FJD\$ / AUD\$

- salt & vinegar smashed potato **GF/NF** 10.00 / 6.50 each
- paprika spiced steak fries **GF/DF/NF**
- panko crumbed onion rings **NF**
- blistered corn on the cob - salt paprika **GF/NF**
- green beans with shallots & almonds
- mixed vegetables w_ touch of oyster sauce **NF**
- summer garden salad +olive oil & vinegar dressing **GF/DF/NF**

GRILL (+\$16.00/10.30 for guests with meal vouchers)

Sundowner bar & grill proudly uses the finest quality beef cuts from **Cape Grim & Greenham - Tasmania, Australia.**

250g grass-fed rib eye steak FJD\$ / AUD\$
62.00 / 40.10

250g grass-fed eye fillet 69.00 / 44.60

250g rump steak 60.00 / 38.80

300g grain-fed sirloin steak 64.00 / 41.40

400g OP beef prime rib 69.00 / 44.60

chicken breast 'supreme' 58.00 / 37.50
basted w_ lime & thyme

signature sausage 45.00 / 29.10
roasted tomato & onion infused

tuna fillet 58.00 / 37.50
grilled pink

mixed grill 69.00 / 44.60
homemade sausage, eye medallion, chicken breast

'surf n turf' 69.00 / 44.60
eye medallion & garlic prawns

all grill items served w_ mushy peas, wood-fired baby potatoes or spiced steak fries w_ your choice of sauces:
• classic red wine jus • creamy mushroom • béarnaise
• creamy pink peppercorn • dianne sauce • roasted garlic & thyme butter

MAINS FJD\$ / AUD\$

bbq pork ribs GF/NF 56.00 / 36.20
beer braised & flame grilled +steak fries

garlic butter king prawns GF/NF 56.00 / 36.20
crisp vegetables julienne + caramalised onion mash

succulent lamb shanks NF 60.00 / 38.80
rosemary marinated shanks braised in pinot jus w_ smashed potato & steamed bok choy

slow braised beef cheeks NF 56.00 / 36.20
in rich tomato & onion jus w_ smashed potato & green beans

creamy sweet corn, spinach & red pepper risotto GF/NF
w_ fried shallots +Persian feta 38.00 / 24.60
+ garlic prawns 46.00 / 29.70
+ grilled chicken 42.00 / 27.10

PIZZAS FJD\$ / AUD\$

Presenting our **gourmet wood-fired pizzas!!** homemade bases topped w_ the fresh & best uniquely selected ingredients timely cooked using untreated fire wood in a very rustic style.

Gourmet 39.00 / 25.20

lamb tzatziki masala sautéed grounded lamb w_ red onions, garlic, coriander + grilled eggplant & Greek tzatziki

Fiji's lobster mornay fresh local spinach, tomatoes, onions + mornay sauce

meat lovers supreme Cape - Grim beef, shaved smoked ham, pepperoni, peppers. kalamata olives + buffalo mozzarella

hoisin duck confit caramelized chili onion jam, 5 spiced mushroom, scallions & soft brie

extra virgin coconut poached chicken breast feta, avocado, cherry tomato, red onion + fresh herb salad

Classic 34.00 / 22.00

mama's margarita fresh tomatoes, torn basil + melting mozzarella

aloha shaved ham, pineapple + melting mozzarella

spiced Indian Bombay chicken, tomato, onion, coriander + roasted cashews & yoghurt raita

pepperoni homemade tomato sauce, slices of pepperoni + melting mozzarella

valley vegetarian avocado, onion, capsicum, coriander + chili

*DIETARY INDICATION: **GF** - Gluten Free **DF** - Dairy Free **NF** - Nut Free

All prices are in Fijian dollars and include all Government taxes including import duty plus 9% VAT, 6% STT & 10% ECAL. AUD conversion rates should be used as a guide only & are accurate as at August 2017.