

SHARE PLATES

(we recommend 3-4 dishes per 2 guests)

Thai Fish Cakes <i>sweet chili coriander dipping & petite salad</i>	FJD/AUD 29.0/18.0
Crispy Salt & Pepper Calamari <i>lemon lime aioli</i>	30.0/18.6
Chicken Cordon Bleu <i>shaved ham & aged cheddar with tomato basil salsa</i>	28.0/17.4
Smoked Ham & Camembert Croquette <i>roasted garlic aioli</i>	27.0/16.8
Truffle Oil Scented Potato Fries <i>with parmesan sprinkle</i>	20.0/12.4
Goat's Cheese & Vegetable Strudel <i>honey balsamic roasted pumpkin, red onion & Fijian spinach</i>	25.0/15.5

MORE SUBSTANTIAL

Vegetarian Risotto <i>thyme scented tomatoes, roasted pumpkin, asparagus & Persian feta</i>	31.0/19.2
'Cape Grim' Beef Burger <i>crispy bacon, lettuce, beetroot & cheddar</i>	36.0/22.3
Chili & Lime Chicken Burger <i>lettuce, onion, tomato & avocado guacamole</i>	33.0/20.5
Lamb Kofta Kebab's <i>on garlic flat bread & mint tzatziki</i>	38.0/23.6
Lemon Pepper Crusted Mahi-Mahi & Chunky Chips <i>lime aioli</i>	37.0/23.0
Herb Roasted Chicken Sandwich <i>tomatoes, avocado, lettuce and brie cheese on multi seeded bread</i>	32.0/19.9

SEAFOOD TAPAS PLATTER

56.0FJD/34.8AUD

Thai Fish Cakes
Salt & Pepper Calamari
Grilled Prawns
Lemon Pepper Mahi-Mahi
Smoked Salmon & Guacamole Bruschetta
Grilled Garlic Bread
Marinated Mixed Olives
Selection of Dips

DESSERT MENU

19.0FJD/11.8AUD

Island FreshFruit Platter
selection of tropical fruits with berry sorbet

Double Chocolate Mousse Cake
with fresh orange compote

Raspberry Cream Pie
with vanilla ice cream

Chocolate Bliss
vanilla ice-cream with crème Bailey, chocolate candies, oreo's, & wafers

All prices are in Fijian dollars and include import duty plus 9% VAT, 10% STT & 6% EL. AUD conversion rates should be used as a guide only and are accurate as at April 2016.

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VAHAVU COCKTAILS

28.0 FJD / 17.4 AUD

Relax, indulge & enjoy our sensational cocktails created by our Vahavu team.

BULA BULA

Our signature Vahavu cocktail blended with loads of local rum a splash of bourbon & fresh local passion fruit it may leave you a little bewildered.

PERFECT KISS

Stolen kisses are always sweetest, like our perfect cocktail Malibu & strawberry liquor drenched with sun kissed mango juice.

COCONUT BLISS

The pure coconut experience in a glass with Gordon's Gin & Cointreau a squeeze of bush lemon & decadent coconut cream.

FIJIAN SUN

Unwind under our Fijian sun while sipping on a refreshing mix of Vodka & Chambord sweetened with peach liquor, orange juice & red rivers of cranberry juice.

LOST BIKINI

Fresh tropical fruits combined with Fijian Vodka, Midori & Malibu it will have you wondering where you misplaced it.

BILIBILI

A Bilibili is a traditional raft made of lashed together bamboo, it's where you take a lazy trip down the Sigatoka River to the markets with your bounty of fresh fruit, papaw, banana & mango, blend them with local rum, Galliano, orange Curacao & a splash of fresh cream



COFFEE MENU

70 FJD / 43 AUD

ESPRESSO

An espresso or short black is a single dose or 30mls of coffee.

CAPPUCCINO

An espresso dose of coffee served in a cappuccino cup filled with steamed milk & foam sprinkled with chocolate.

FLAT WHITE

An espresso dose of coffee served in a cappuccino cup filled with 2/3 steamed milk.

MACCHIATO

An espresso dose of coffee strained with a spoonful of foamed milk.

CAFÉ LATTE

An espresso dose of coffee served in a standard glass filled with 2/3 steamed milk.

LONG BLACK

A long black or Americano is an espresso dose of coffee floated over 2/3 of a cup of hot water.

HOT CHOCOLATE

Italian style drinking chocolate mixed with foamed milk to create a paste, filled with steamed milk & foam sprinkled with chocolate