

# Dinner Menu

**Exchange rates as of July 2017**

<b>FJD</b>	<b>AUD</b>	<b>NZD</b>
<b>1.00</b>	<b>0.6755</b>	<b>0.7254</b>

## Entrees

### Lobster Bisque

Ports O' Call lobster bisque with mussels, prawns, scallops and herb twister.

<b>FJD 53</b>	<b>AUD 36</b>	<b>NZD 38</b>
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### Beef Carpaccio

Beef Carpaccio, steak tartare quenelles, herb crusted melba, shaved pecorino, egg yolk confit, and black pepper truffle aioli.

<b>FJD 45</b>	<b>AUD 30</b>	<b>NZD 32</b>
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### Vanua Levu Duck

Seared spiced breast and confit rilletes with pickled carrots and radish, trompette mushrooms, red onion jus

<b>FJD 49</b>	<b>AUD 33</b>	<b>NZD 31</b>
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### Tasmanian Salmon Gravlax

Sliced salmon gravlax, beetroot pulp, red onion puree, black caviar and radish salad

<b>FJD 49</b>	<b>AUD 33</b>	<b>NZD 31</b>
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Please advise your wait-help should you have any dietary requirements that we may assist with.

All prices are inclusive of 25% Fiji government taxes, there is a 10% public holiday surcharge for all restaurants and bars

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## **Entrees**

### **Caesar Salad from our Garden served at the table**

Baby Cos lettuce from our garden, classically served with all the  
condiments at your table

FJD 38      AUD 26      NZD 28

### **Chef Vegetarian Sensation**

Imam Bayaldi, Dukkah marinated Shanklish, mixed vegetables croquettes  
and quinoa salad

FJD 36      AUD 24      NZD 26

### **Tempura Prawns**

Singapore-style, served with coconut, shallot, pink grapefruit and  
local orange salad

FJD 56      AUD 38      NZD 36

### **Ports O' Call Sharing plate for two**

Scallops with squid ink and cauliflower puree, vegetable kofta with makhani foam,  
crispy double-cooked pork belly with mixed berry relish,  
mini beef Wellington with port jus

FJD 78      AUD 53      NZD 56

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## **Mains**

### **Beef Chateaubriand for two with wild mushrooms slice at the table**

Beef Chateaubriand with savoy cabbage and leek a la crème,  
confit garlic pomme puree wild mushroom thyme jus.

FJD 225      AUD 152      NZD 163

### **Crusted Lamb rack**

Roast rack of lamb, green pea pulp, kipfler tomato puree, buttered  
asparagus and lamb jus.

FJD 98      AUD 66      NZD 71

### **Aged Cape Grim Rib of Beef**

Rib of beef with trompette polenta, onion soubise, black and green pepper sauce.

FJD 99      AUD 67      NZD 72

### **Local Chicken Breast**

Sous vide chicken breast medallion, polenta and caramelized onion cake,  
blistered cherry tomato, balsamic glazed carrots and pesto foam.

FJD 75      AUD 51      NZD 54

### **Grilled Fresh Caught Fish**

Celery scaled fish, saffron-tomato fumet, black caviar and pommet paille.

FJD 82      AUD 55      NZD 60

### **Truffle Risotto**

Garden cherry tomato risotto with baby seasonal vegetables, garlic  
brioche crumbs and pecorino.

FJD 49      AUD 33      NZD 36

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## **Crustaceans**

### **Market price per Kg - please consult with your wait help**

Grilled Green tail local Lobster with salad from our garden, lemon truffle butter sauce or Mornay sauce. (served to you by your wait-help)

FJD 188      AUD 127      NZD 136

### **Tempura Prawns**

Singapore style, served with basmati rice and coconut, shallot, pink grapefruit and local orange salad.

FJD 111      AUD 75      NZD 81

**Lobster subject to availability. Please check with your wait help.**

## **Sides**

### **Glazed carrots**

Glazed local carrots cooked with cinnamon and cumin with fried shallots.

FJD 19      AUD 13      NZD 14

### **Local green beans**

Steamed green beans with toasted almond and semi roasted tomato.

FJD 19      AUD 13      NZD 14

### **Buttered baby Vegetables**

Sautéed seasonal baby vegetables with beurre noisette.

FJD 19      AUD 13      NZD 14

### **Pomme Puree**

Paris style mash potato.

FJD 19      AUD 13      NZD 14

### **Garden Salad**

Salad from our garden with tomato and cucumber, French dressing.

FJD 19      AUD 13      NZD 14

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## Desserts

### Chocolate Fondant

Guanaja 70% Valrhona chocolate,  
Passion fruit, poached pear, freeze-dried mandarin, crispy chocolate pearl  
and rum and raisin ice cream

### Salty Caramel Parfait

Hazelnut chocolate mousse , caramel ice cream, honeycomb nougat dust,  
salted hazelnut caramel

### Passion fruit Soufflé

Passion fruit curd ice cream, and lemon sorbet

### Bomb Alaska

Pineapple lime sorbet, banana ice cream, coconut clouds, mango gel,  
tropical fruits

### Crepes Suzette

Flambéed crepes Suzette with Grand Marnier and vanilla ice cream  
Served at your table

### Chef Selection Homemade Sorbets

Tropical Fijian fruits and fresh coconut

### All Desserts

**FJD 36**

**AUD 24**

**NZD 26**

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# **Cheese From the Kitchen**

## **Selection of 3 Cheese**

FJD 56      AUD 38      NZD 41

### **Brie de Meaux 30g**

Cow's milk, soft-ripened, France.

Beneath it's bloomy rind is a delicious silky smooth, creamy soft cheese. It's unique taste is milky and rich, underlined by sweet and buttery flavours of mushrooms or truffles and almonds.

### **Montassio Mezzano 30g**

Cow's milk, hard, Italy.

Mezzano is a semi aged Montasio, aged between 5 and 12 months. Acquiring a unique, full-bodied savoury flavour. The pate is firmer and a little crumblier with the colour now turning to straw yellow. Its aroma is pleasantly strong, echoing the true nature of the cheese.

### **Italian Gorgonzola Dolce 30g**

Cow's milk, sweet blue, Italy.

Gorgonzola Dolce is a carefully ripened, delicate soft blue. As a result the taste is creamy, buttery, sweet and luscious. It's blue veining is subtle and feathery, with a softer, easier flavour.

## **Special Flaming Coffees**

### **Café Calypso**

Coffee - Tia Maria - Bounty Dark Rum, Cream

### **Irish**

Coffee - Irish Whiskey - Dash of Crème de Menthe, Cream

### **Café Diablo**

Coffee - Brandy - Grand Marnier, Cream

Your Choice for

FJD 19      AUD 13      NZD 14

## **Selection of Coffees**

Flat White, Long Black, Espresso, Cappuccino, Latte

## **Selection of Teas**

English Breakfast, Peppermint, Earl Grey, Chamomile, Green Tea

FJD 7      AUD 4.5      NZD 5

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