

Dinner Menu

Exchange rates as of September 2015

FJD	AUD	NZD
1.00	0.6682	0.7390

Entrees

Lobster Bisque

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

FJD 42 AUD 28 NZD 31

Beef Carpaccio

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

FJD 36 AUD 24 NZD 28

Vanua Levu Duck

Seared spiced breast and confit rillettes with pickle carrots and radish, trompette mushrooms, red onion jus

FJD 45 AUD 30 NZD 33

Tasmanian Salmon Gravlax

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

FJD 39 AUD 26 NZD 29

Please advise your waitstaff should you have any dietary requirements that we may assist with.

All prices are subject to 20% Fiji government taxes, there is a 10% public holiday surcharge for all restaurants and bars.

Overseas currency conversions are examples only and are subject to change.

Note: all prices will be charged in Fiji dollars.

Entrees

Caesar Salad from our Garden served at the table

Baby Cos salad from our garden, classically served to you with all the condiments at your table

FJD 30 AUD 20 NZD 22

Chef Vegetarian Sensation

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

FJD 29 AUD 19 NZD 21

Tempura Prawns

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

FJD 45 AUD 30 NZD 33

Port O Call tasting plate

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

FJD 49 AUD 33 NZD 36

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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 180 AUD 120 NZD 133

Lamb rack

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

FJD 78 AUD 52 NZD 57

Aged Cape Grim Rib of Beef

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

FJD 79 AUD 53 NZD 58

Local Chicken Breast

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

FJD 60 AUD 40 NZD 44

Grilled Pakapaka

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

FJD 65 AUD 43 NZD 48

Truffle Risotto

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

FJD 45 AUD 30 NZD 33

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Crustaceans

Market price per Kg - please consult with your wait help

Grilled Green tail Local Lobster with our green garden salad
lemon truffle butter sauce or Mornay sauce

This is served to you by your wait help FJD 150

Tempura Prawns

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

FJD 89 AUD 60 NZD 66

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 15 AUD 10 NZD 11

Local green beans

Steamed green beans with toasted almond and semi roasted tomato

FJD 15 AUD 10 NZD 11

Buttered Asparagus

Sautéed asparagus and cherry tomato with beurre noisette

FJD 20 AUD 13 NZD 15

Pomme Puree

Paris style mash potato

FJD 15 AUD 10 NZD 11

Garden Salad

Salad from our garden with tomato and cucumber, French dressing

FJD 15 AUD 10 NZD 11

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Desserts

Chocolate Fondant

Guanaja 70% Valrhona chocolate,
Passionfruit 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

Passionfruit Soufflé

Passionfruit 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 29 AUD 19 NZD 21

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Cheese From the Kitchen

Selection of 3 Cheese

FJD 45 AUD 30 NZD 33

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.

Montasio 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 15 AUD 10 NZD 11

Selection of Coffees

Flat White, Long Black, Espresso, Cappuccino, Latte

Selection of Teas

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

FJD 5.5 AUD 3.8 NZD 4.2

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