



dinner menu
wednesday 16th march 2011

soup:

pumpkin and potato straws (8.00)

entrée:

niçoise salad (14.00)

with lettuce, garlic croutons, egg,
potato, bean with mayo dressing.

main

native lime chicken breast (28.00)

on parsley potato,
seasonal vegetables & lemon glaze.

seafood platter (26.00)

fresh fish, peppered calamari, baked mussels,
kokoda, rice, salad and wananavu sauce.

vegetable paella (18.00)

served with parmesan and tomato salsa.

dessert: (12.00)

banana crêpe with vanilla ice cream.
orange cake with citrus sauce and ice cream.

tomorrow's activity:

10.30 am snorkelling trip (F\$30pp) – please book @ reception
3.30 pm – bamboo rafting @ \$70pp - pls book @ reception



dinner menu
saturday 5th march 2011

soup:

prawn bisque (8.00)

entrée:

wananavu crispy roti (12.00)

with tomato salsa

main

hoisin baked pork (37.00)

served in a bed of creamy mash potato, market greens,
& finished with balsamic reduction

ika maoli (34.00)

lightly poached stuffed fish with seasoned
warm rourou and spiced pawpaw salsa

stuffed eggplant(20.00)

coconut battered eggplant stuffed with moca, sautéed kumala,
cheese and coconut cream served with basil lemon chilli sauce

dessert: (12.00)

crème caramel with minted fruit salsa
tropical fruit salad with ice-cream

tomorrow's activity:

10.30 am snorkelling trip (F\$30pp) – please book @ reception
3.30 pm – narara waterfall @ \$70pp - pls book @ reception