



## TEKIVU TO START KATAKATA HOT APPERTIZER

### WYNDHAM MUSSELS

Half dozen mussels cooked in fresh tomato + fresh bongo chilli and served with garlic bread.

### FRIED SHRIMP POPCORN

Baby battered shrimps, served with tomato chutney + crunchy noodle vegetables.

### WYNDHAM WINGS

Spicy buffalo wings + ranch sauce

## BATABATA COLD APPERTIZER

### KOKODA GF, DF

fresh local fish with coconut cream, lime juice, tomato, coriander, ota + nama

### CLASSIC CAESAR SALAD

Iceberg lettuce, crispy croutons, parmesan cheese, soft poached eggs + anchovies.

+ Bacon \$2

+ Grilled chicken \$5

+ Grilled prawns \$7

### QUINOA HEALTH SALAD

Quinoa, black beans, cucumber, capsicum, tomato, spring onion, carrot, olive oil, lime

+ Shrimps \$5

+ Grilled chicken \$5

+ Tofu \$3

## WAI TUI FROM THE OCEAN

All from the ocean dishes are served with mashed potatoes + seasonal steamed vegetables.

### CATCH OF THE DAY

Local whole fish, cooked to your choice, grilled or fried and served with fresh coconut miti sauce.

GF: Gluten Free

NF: Nut Free

\*: Upon Request

V: Vegetarian

DF: Dairy Free

WYNDHAM GRILLED FILLET FJ\$20

Local fresh fish grilled with middle eastern sauces, onion, garlic, capsicum, tomato, black olives and cilantro

SEARED TUNA STEAK GF, DF FJ\$35

served rare with panzanella salad and lemon capers sauce. Can be cooked to diners' preference.

FJ\$32

FJ\$32

FJ\$25

## VAKAVITI BE FIJIAN CURRY LOVERS

Roti, jasmine rice, pappadum, tomato chutney + raita

WYNDHAM CHICKEN CURRY GF\*, NF FJ\$25

SHRIMPS CURRY FIJIAN FJ\$40

LAMB CURRY FJ\$36

VEGETARIAN CURRY OF THE DAY FJ\$22

## GASAGASA TASTY PASTA FAVOURITES

SEAFOOD RISOTTO FJ\$24

Shrimps, mussels, calamari, green peas + cheese parmesan

PENNE ARRABIATA FJ\$20

Penne pasta served with authentic Italian ARRABIATA sauce + parmesan cheese, garlic bread

SPAGHETTI DI MANZO ALLA BOLOGNESE FJ\$22

Spaghetti pasta served with beef Bolognese, parmesan cheese + garlic bread

CARBONARA LINGUINI NF FJ\$28

traditional carbonara served with bacon, white wine, cream + parmesan cheese



## CHEFS' FAVOURITES

CRISPY PORK BELLY	FJ\$35
Served with mashed potatoes, grilled corn, Sweet + sour shallots + honey garlic sauce	
CHICKEN PARMIGIANA	FJ\$28
Breast chicken served with spaghetti napolitana or chips with a side of green salad	
IKU URA VAKALOLO GF, DF poached local fish + prawns in coconut cream w moxa, tomato, vudi vakasoso + salsa	FJ\$38
BRAISED MOROCCAN LAMB SHANK Served with mashed potatoes + seasonal vegetables.	FJ\$60

## TAVU GRILL

All served with mash potatoes or chips + Sigatoka steamed vegetable with herbs

400G RIB EYE FILLET	FJ\$65
200G TEYS SIRLOIN STEAK	FJ\$60
300G SCOTCH FILLET	FJ\$64

With a choice of 1 sauce: Mushroom \ Peppercorn \ Blu Cheese\ Butter Herb\ Red Wine Jus

### ADD TOPPER

• Creamy garlic prawns GF, N	FJ\$10
• Tempura spiced onion rings NF,V	FJ\$6

### ADDITIONAL SIDES

• Cassava & dalo chips with tomato chili sauce	FJ\$10
• Onion rings with tomato chutney	FJ\$10
• Garlic butter crispy Bread	FJ\$10

## BATI KAMICA SWEET END

FIJIAN CAKE	FJ\$15
Fijian banana and coconut cake with caramel sauce	
CHEESECAKE	FJ\$22
Bailey's cheesecake with strawberry sauce, white crumble and vanilla ice cream.	
WYNDHAM BROWNIE	FJ\$15
Wyndham chocolate brownie cake + vanilla ice cream.	
CRÈME BRULEE	FJ\$22
Lemon grass cream brulee + short bread.	
FIJIAN FRUIT PLATTER	FJ\$22
With fruit compote and chocolate sauce	

## GLOSSARY

### KOKODA

A traditional Fijian dish made from raw fish marinated in citrus and enriched w coconut milk. Similar to a ceviche.

### OTA

One of the fern edible vegetables found in Fiji, it is usually eaten as a salad.

### NAMA

Also known as sea grapes, Nama is a type of edible seaweed gathered in unspoiled shallow waters in Fiji. Nama has a slightly salty taste and is molded into tiny spheres.

### VAKALOL

This classic Fijian dish is prepared by simmering in lolo – which is the Fijian word for coconut milk.

### PANZELLA

A traditional Italian tomato and bread salad using stale bread w extra virgin olive oil, vinegar and salt.

### MOCA

A green leafy Fijian spinach.

### VUDI

A type of banana grown in Fiji which is delicious cooked in desserts.

### IKU

Fish

### URA

Prawns

### KAIVITI

Fijian

