

Black Coral

GRILL

DINNER ONLY: 6-9PM

ENTREE

GARLIC HERB BREAD (V)

- F\$15/A\$10

freshly baked baguette, garlic & herb butter, cheese

OLIVE OIL AND BASIL CROSTINI

- F\$17/A\$12

eggplant choka, almond crumb, feta cheese, cucumber ribbon, balsamic onion

CHICKEN LOLLIPOP DRUMSTICKS -

F\$24/A\$16

rainbow slaw, taro crisp, bbq sauce

KOKODA

- F\$23/A\$16

fish fillet ceviche, lime juice, fresh coconut cream, cilantro salsa, cassava chips

SIZZLING GARLIC PRAWNS

- F\$34/A\$23

served with garlic croutons




THAI SPRING ROLL

- F\$18/A\$12

green curry cabbage, mushrooms, glass noodles, fresh herbs and dipping sauces

NOTES

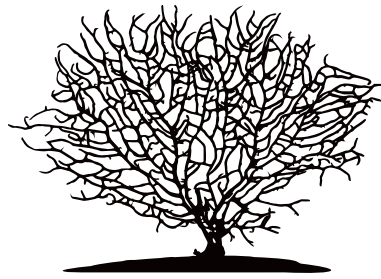
(GF) Gluten Free
(V) Vegetarian

#blackcoralfiji   

*KIDS EAT FREE (valid for up to kids 0-11 years): Any one item from the Kids Corner menu is included with a drink when dining with an adult.

*MEAL PLANS: Any one main course is included if you have pre-purchased a Half Board or Full Board meal plan. Excludes Cheese Platter for two.

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G R I L L

HOT VOLCANIC STONE

DINING EXPERIENCE WITH OUR HOT VOLCANIC STONE

Each menu item is served on a sizzling hot volcanic stone, cooked to your liking at your table served with:

- maple roast sweet potato
- OR bacon and chive mashed potato
- OR chips

accompanied with a choice of:

- red wine gravy
- OR soy beurre blanc
- OR blackened tomato caper relish

200G AGED EYE FILLET
F\$79/A\$54

300G SIRLOIN FILLET
F\$73/A\$50

170G CHERMOULA RUBBED SALMON FILLET
F\$65/A\$44

FENNEL & ROSEMARY RUBBED TUNA LOIN
F\$65/A\$44

SURF & TURF (STEAK & PRAWNS 200g)
F\$79/A\$54

RIBS

SERVED WITH YOUR CHOICE OF chips or roast potato, sour cream or coleslaw.

PORK RIBS

Texas bbq sticky rib sauce

HALF-RACK - F\$75/A\$51

FULL-RACK - F\$90/A\$61

CHOICE FROM

Texas bbq sticky rib sauces.

Spiced orange & lime crust.

House-made Moroccan spice crust.

FROM THE CHAR GRILL

SERVED WITH YOUR CHOICE OF chips, mashed sweet potato, island fries, vegetables or salads

EYE FILLET (250g) - F\$82/A\$56
grass-fed beef

SCOTCH FILLET STEAK (300g) - F\$75/A\$51

MALOLO LILAI SEAFOOD PLATE - F\$79/A\$54
fish, prawns, mussels, calamari, slipper lobster

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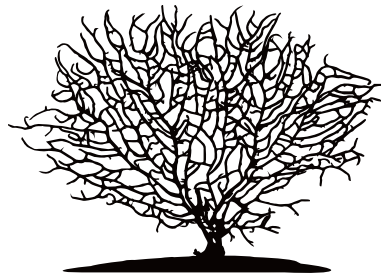
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MAINS	VEGETARIAN
<p>PAN FRIED WALU FILLET - F\$65/A\$44 torch tomatoes, mango salsa, steam baked taro, local spinach, passion fruit lolo sauce</p> <p>TEN SPICE HALF CHICKEN - F\$50/A\$34 steam baked chicken, served with lemon butter sauce, coconut minty salad and steak fries</p> <p>GRILLED CHICKEN BREAST - F\$42/A\$29</p>	<p>CAULIFLOWER & LENTIL SALAD (V) - F\$32/A\$22 red onion pearl, semi-dried tomato, apricot, croutons</p> <p>BRAISED CHICKPEA & SPINACH (V) - F\$32/A\$22 tomato marinara puree, cumin seed rice, roast pumpkin, snake bean</p> <p>BLISS BOWL (V) - F\$32/A\$22 summer veggies, roast mushroom, wilted moca leaves, fruity rice, coconut lemongrass sauces</p>
CURRIES	ADD ON SIDES
<p>All Indian curries are served with rice, roti bread, mint raita (mint, yoghurt, cucumber & fresh coriander) & poppadum. All curries are gluten-free without naan or roti.</p> <p>FISH CURRY (IKA) - F\$42/A\$29 market fish fillet simmered in green curry paste, coconut cream, lime leaf, wild coriander</p> <p>FIJIAN TOA CURRY (CHICKEN) - F\$42/A\$29 Fijian street spices, garam masala, cumin, fresh tomato, ginger, fresh coriander</p> <p>BEEF CURRY (BULUMAKAU) - F\$45/A\$31 Fijian homemade rendang curry paste, lemongrass, ginger, wild coriander</p>	<p>PER SIDE - F\$12/A\$8</p> <p>SAUTEED GARLIC BEANS ISLAND SALAD ROAST BABY POTATOES STEAMED RICE FRIES MASHED POTATO CHARRED CORN ON CORB</p>

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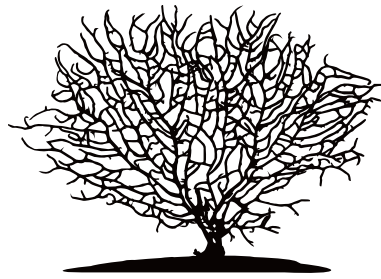
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DESERTS

CASSAVA VUDI VAKASOS - F\$22/A\$15

cassava dumpling wrapped with vudi (Fijian banana), coconut caramel sauce

FRESH TROPICAL FRUIT PLATTER - F\$20/A\$14

mango sorbet

CHEESE PLATTER FOR TWO - F\$39/A\$27

camembert, aged cheddar, blue cheese, fruit chutney

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AUD prices are indicative.

NOTES

*KIDS EAT FREE (valid for up to 2 kids 0-12 years):
Any one item from the Kids Corner menu is included with a drink and an ice-cream sundae when dining with a paying adult.

*MEAL PLANS: Indicates Meal Plan Meals, any one main course is included if you have pre-purchased a Half Board or Full Board meal plan. Excludes Cheese Platter for two.
\$15 Surcharge On Hot Rock, Ribs, & Char Grills Dishes

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MENU DESCRIPTIONS

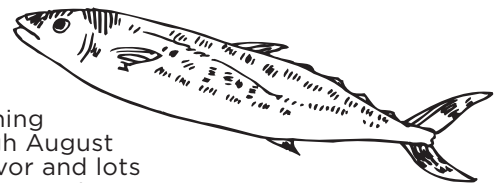
WALU (IKA) ON THE PLATE

Walu (Ika) fillet pan-seared with fresh-squeezed lemon, accompanied with steamed baked Taro, wilted local spinach (moca) and torch vine tomato and mango salsa enhances the zesty aroma of the plate, served with fresh coconut milk & passionfruit broth.

This local inherited ingredient which has been infused together to accomplish this dish has been used throughout Pacifica for centuries.

WALU, OR SPANISH MACKEREL,

They are voracious pelagic hunters, streamlined, fast, and beautiful, exciting fighters on a fishing line and a huge challenge to spear. Fish are silvery grey with narrow vertical bands along their body, they grow big and can tip the scales at over 110 pounds. The spearfishing record is 100 pounds. A very popular game fishing target. July through August are usually the best months to catch them. With its extremely rich flavor and lots of natural waxes and oil, walu is like a top-shelf spirit. Walu is used in a great many Fijian recipes, and features in the traditional favorites Kokoda and Ika Vakalolo.



TARO

[also known as Dalo] is grown all year round in Fiji and is a staple food crop for most of Fiji's population. It is a crop that is grown mechanically and traditionally and contains a large amount of Vitamin A, Vitamin B1, Vitamin B2, and Vitamin C. Taro is a crop planted by most families and is a source of income for most rural farmers. Taro is exported to New Zealand, Australia, Canada, and other Pacific Islands.

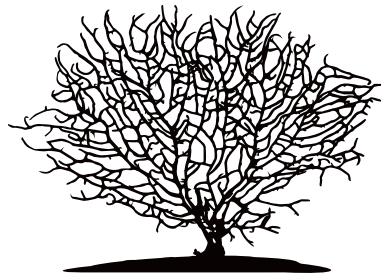


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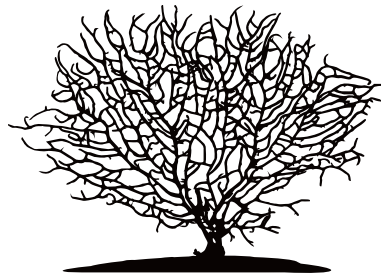
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WHITE WINES

	Bottle	Glass
SPARKLING		
St Louis Sparkling Blanc de Blanc Brut 750ml, France	\$56.00	\$14.00
Bay of Stones Brut 750ml, Australia	\$58.00	
CHARDONNAY		
MWC BY McPherson, Victoria, Australia	\$80.00	
Babich, Hawke's Bay, NZ	\$68.00	\$16.00
SAUVIGNON BLANC		
Oyster Bay, NZ	\$102.00	
Lindemans 95, Australia	\$54.00	\$13.00
The Hunting Lodge Expressions Vibrant Marlborough, NZ	\$80.00	
SAUVIGNON BLANC SEMILLON		
Willowglen, Victoria, Australia	\$50.00	\$14.00
PINOT GRIS		
Haha, Marlborough, NZ	\$69.00	\$16.00
Wildflower Pinot Grigio, Australia	\$92.00	
ROSE		
Casillero del Diablo, Chile	\$84.00	



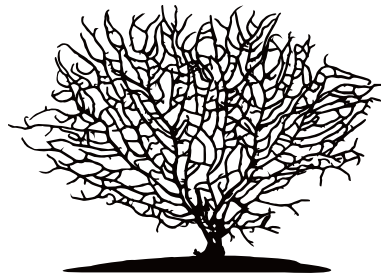
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RED WINES

	Bottle	Glass
PINOT NOIR		
Te Henga, Marlborough, NZ	\$86.00	\$18.00
MERLOT		
Richland, Barossa, Australia	\$74.00	\$18.00
B&G Merlot, France	\$72.00	\$18.00
CABERNET MERLOT		
Beach Hut, South Australia, Australia	\$54.00	\$14.00
De Bortoli Family Selection, Australia	\$50.00	\$14.00
CABERNET SAUVIGNON		
Heartland, Langhorne Creek, Australia	\$74.00	\$18.00
Young Poets, New South Wales, Australia	\$68.00	\$16.00
Wolf Blass, Barossa, Australia	\$50.00	\$14.00
SHIRAZ		
Heartland Spice Trader, Langhorne Creek, Australia	\$64.00	\$18.00
De Bortoli Heathcote Woodfired Shiraz, Australia	\$92.00	
MIXED BLEND RED		
Smithbrook Estate Red Blend Cabernet Petit Verdot 750ml Pemberton, WA, Australia	\$80.00	
Piccini Chianti DOCG "Orange Label" 750ml [95% Sangiovese & 5% Ciliegiolo], Tuscany, Italy	\$60.00	\$14.00
Penfold Koonunga Hill, South Australia, Australia	\$72.00	\$18.00



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SIGNATURE COCKTAILS

‘UA LEVU” OR HIGH TIDE \$50
The time when the ocean reaches its highest level and comes furthest up the beach, just the same as your drink.

Vodka, Blue Curacao, Lime Juice, Fruit Punch, Squash, Lemonade

“CAKAU MATE” OR DEAD CORAL \$28
A coral can lose its algae due to the hot water temperature and ocean acidification, resulting in a calcium carbonate skeleton - dead coral, a drink not for the weak!

Midori, Galliano Vanilla, Pineapple Juice, Coconut Cream

“VUSO NI UA” OR THE OCEAN FOAM \$30
When the ocean is agitated by wind and waves, just as it foams in your classic drink.

Cointreau, Vodka, Amaretto, Kahlua

“LASE LOA” OR BLACK CORAL \$30
Antipatharia Spp. are rare & special corals. Black corals have a skeleton made of protein and chitin (not calcium carbonate), they are found in depths of 60 ft -1500 ft, a rare drink to find!

Amaretto, Dark Crème De Cacao, Frangelico, White Rum, Egg White, Lemonade

“LASE VULA” OR WHITE CORAL \$28
Ramariopsis kunzei are an edible species of coral fungi, known as white coral because of the branched structure of the fruit bodies that resemble marine coral, ask the bartender to find out more!

Frangelico, Banana Liquor, Strawberry Liquor, Vanilla Ice Cream

MOCKTAILS

ALL ASSORTED MOCKTAILS F\$12 each

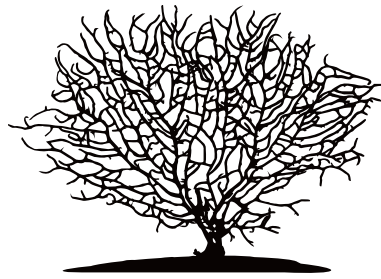
VIRGIN DAIQUIRI
(Mango / Strawberry)
Mango, Strawberry Pulp, Strawberry mix, Ice

VIRGIN PINA COLADA
Pineapple Juice, Coconut Mix, Ice

SPIDER
(Pepsi Max, Pepsi Cola, 7up, Sprite or Mirinda Orange)
Your Choice of Drinks, Ice Cream

TRAFFIC LIGHT
Sprite, Assorted Colors, Grenadine

MILKSHAKE
(Chocolate or Strawberry)
Strawberry, Chocolate, Caramel



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DRINKS	SPIRITS & LIQUEURS
WATER SPARKLING WATER	FIJI RUM Co. SPECIALITY LIQUEUR RUM
Fiji Water 500 ml \$4	Banana Rum \$13
Fiji Water 1.5 ltr \$8.5	Coconut Rum \$13
Santa Victoria Sparkling 500 ml \$13	Coffee Rum \$13
Santa Victoria Sparkling 1ltr \$22	Chocolate Rum \$13
SOFT DRINKS	Golden Honey Rum \$13
Pepsi Max, Pepsi Cola, 7Up and Mirinda Orange \$6	Spiced Rum \$13
Red Bull Regular & Sugar Free \$12	IMPORTED SPIRITS
V Energy Regular & Sugar Free \$18	Bounty Dark Rum \$12
Bundaberg Ginger Beer \$12	Bounty White Rum \$12
Bundaberg Blood Orange \$12	Czarina Vodka \$12
Bundaberg Pine Coconut \$12	Regal Gin \$12
Bundaberg Passion Fruit \$12	Regal Whiskey \$12
Schweppes Tonic Water 300 ml \$6	IMPORTED SPIRITS
Schweppes Soda Water 300 ml \$9	Absolute Vodka \$14.5
Schweppes Ginger Ale 300 ml \$7.5	Bombay Sapphire Gin \$14.5
JUICES	Coruba Rum \$14.5
Orange, Pineapple, Tropical, Apple, Cranberry \$4	Captain Morgan Rum \$14.5
RTD'S & BEERS	Gordon Gin \$14.5
RTD'S	Jose Cuervo Tequila Silver \$14.5
Tribe Vodka Ice Lemon & Soda \$12.5	Jose Cuervo Tequila Gold \$14.5
Tribe Vodka Raspberry & Watermelon \$12.5	Jamieson Irish Whisky \$14.5
Tribe Vodka Blueberry \$12.5	Jack Daniel \$14.5
Tribe Vodka Fusion Lime & Soda \$12.5	Jim Beam \$14.5
Apple Cider \$22	Jonny Walker Black Label \$14.5
BEERS	Jonny Walker Red Label \$14.5
Fiji Bitter \$8.5	Southern Comfort \$14.5
Fiji Gold \$8.5	IMPORTED LIQUEURS
Heineken \$16	Bailey Irish Cream \$16
Vonu Larger \$8.5	Cointreau \$16
Coronoa \$16	Courvoisier VSOP \$19
	Campari \$19
	Drambuie \$20
	Frangelico \$16
	Galliano Vanilla \$16
	Galliano Black Sambuca \$16
	Grand Marnier \$16
	Pimms \$16
	Kahlua \$16
	Midori Melon \$16
	Malibu \$16
	Tia Maria \$16