

# Black Coral

G R I L L

## ENTREE

<b>GARLIC BREAD (VGN)</b> Classic herb and garlic	\$15
<b>THAI SPRING ROLLS (DF/VGN)</b> Soy smoked vegetables with glass noodles, fresh herbs and dipping sauce	\$21
<b>KOKODA (GF/DF)</b> Local reef fish cured in coconut and lime, island-style ceviche	\$24
<b>TRUFFLE AND PARMESAN ARANCINI (VGN)</b> Crispy risotto balls with spiced aioli	\$28
<b>CRISPY VEGETABLE STACK (VGN)</b> Kalamata olives, basil pesto and romesco drizzle	\$32
<b>HALF SHELL SCALLOPS (GF)</b> Ginger, soy and sesame dressing for a fresh burst	\$36
<b>SIZZLING PRAWNS (GF)</b> Julienne vegetables and rich garlic cream sauce	\$38

## DINING EXPERIENCE WITH OUR HOT VOLCANIC STONE

Each dish is served on a sizzling hot volcanic stone so you can cook it to your liking  
Served with fries and salad OR vegetables and island-style mashed potatoes

<b>TUNA FILLET (GF)</b> Finished with a butter sauce	\$68
<b>SALMON (GF)</b> Topped with pesto cream	\$72
<b>SIRLOIN STEAK (GF)</b> Paired with shiraz demi-glaze and Paris butter	\$79
<b>EYE FILLET STEAK (GF)</b> Served with shiraz demi-glaze	\$89

HOT VOLCANIC STONE

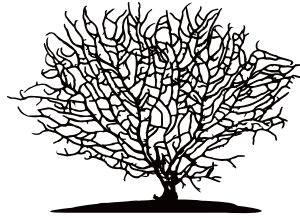
### NOTES

(GF) Gluten Free (V) Vegan  
(DF) Dairy Free (VGN) Vegetarian  
(NF) Nut Free

\*KIDS EAT FREE (valid for kids 0-11 years): Kids can choose any one Meal item and one Dessert from the Kids Corner menu, including a drink when dining with a paying adult.  
\*MEAL PLANS: Any one main course is included if you have pre-purchased a Half Board or Full Board Meal Plan.

All prices are in Fiji Dollars and include Fiji Government taxes. #blackcoralfiji   

DINNER ONLY: 5.30 - 9 PM



# Black Coral

GRILL

MAINS	RIBS
<p><b>GRILLED CHICKEN BREAST (NF/GF) \$48</b> Served with roasted garlic sauce potatoes and tossed long beans</p> <p><b>PERI PERI HALF CHICKEN (DF/NF) \$52</b> Tandoor roasted chicken on Mexican tomato rice and chunky vegetables</p> <p><b>BRAISED PORK BELLY (GF) \$59</b> Slow-cooked with red wine apple sauce</p> <p><b>PAN-FRIED MAHI-MAHI STEAK (GF) \$59</b> Served on a bed of wild rice and accompanied with fruit and mint salsa in sweet chilli sauce</p> <p><b>REEF AND BEEF (DF/NF) \$72</b> Seared sirloin with garlic prawns served with beetroot puree, edamame, baby carrots and garlic peppercorn sauce</p> <p><b>SCOTCH FILLET (NF/GF) \$72</b> Served with shiraz demi-glaze, accompanied with sauteed onion</p>	<p>Served with fries and salad OR vegetables and island-style mashed potatoes</p> <p><b>GRILLED PORK CUTLET (GF) \$72</b> Rich, tender and served with sultana apple glaze</p> <p><b>SMOKED PORK RIBS (GF) \$76</b> Smoked slowly and served with BBQ sauce</p> <p><b>NZ BBQ GINGER INFUSED LAMB CUTLETS (GF) \$79</b> Served with a rosemary red wine jus</p> <p><b>NZ FULL RACK OF LAMB (GF) \$95</b> Served with red wine jus, topped with garlic herbs</p>

SIDES	
<b>STEAMED RICE (V/GF/DF) \$9</b>	<b>FLAME-GRILLED SWEET CORN SALAD (GF) \$12</b>
<b>POTATO FRIES (V/GF/DF) \$9</b>	<b>STEAMED MIXED VEGETABLES (V/GF/DF) \$12</b>
<b>GARDEN SALAD (V/GF/DF) \$9</b>	Blanched vegetables tossed in romesco sauce
<b>MASHED POTATOES (V/GF) \$9</b>	
<b>ISLAND FRIES (V/GF/DF) \$9</b>	

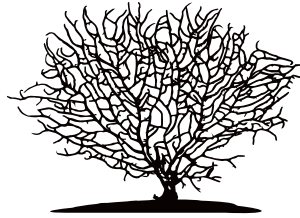
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VEGETARIAN *GF option available	DESSERT
<b>TANDOORI EGGPLANT*</b> (VGN) \$38 Served as skewers with pumpkin, potatoes, creamy polenta, and chermoula salsa	<b>TAMARIND STICKY DATE PUDDING</b> \$18 Served with vanilla ice cream
<b>COCONUT CHICKPEA &amp; CAULIFLOWER TIKKA MASALA</b> (VGN) \$38 Served with basmati rice and crispy pappadams	<b>PASSIONFRUIT PAREFAIT</b> (GF) \$18 Passionfruit ice cream, shortbread, and passionfruit jelly
<b>TOMATO CANNELLONI</b> (VGN) \$38 Filled with ricotta, spinach and vegetables	<b>FIJIAN LEMON TART</b> \$18 Served with lemon curd and berries compote
<b>VEGETABLE LINGUINI*</b> (VGN) \$39 Sautéed with garlic butter, cream, tomato and white wine sauce served with garlic bread	<b>SALTED CARAMEL CHEESECAKE</b> \$22 Roasted macadamia ice cream

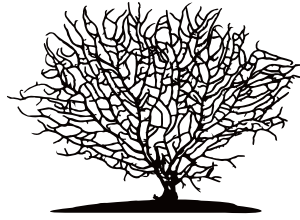
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# Black Coral

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## WHITE WINES

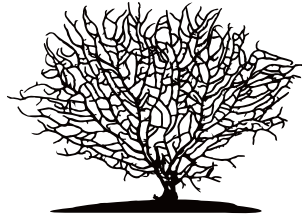
	Glass	Bottle
<b>SPARKLING</b>		
Grandial Blanc de Blancs Brut (France)	\$14	\$54
Canti Moscato Spumante (Italy)		\$67
Pink Moscato (Australia)		\$72
<b>CHARDONNAY</b>		
The Hunting Lodge (New Zealand)	\$15	\$58
McPherson (Australia)	\$16	\$68
Trivento Reserve Mendoza (Argentina)		\$70
<b>SAUVIGNON BLANC</b>		
McPherson (Australia)	\$15	\$58
Matus Marlborough (New Zealand)	\$16	\$70
Casillero (Chile)		\$89
<b>PINOT GRIS</b>		
Reschke R-Series (Australia)	\$16	\$60
Haha (New Zealand)	\$18	\$75
Babich (New Zealand)		\$85
<b>ROSE</b>		
McPherson (Australia)	\$16	\$60
Andrew Peace (Australia)	\$18	\$70
Casillero Del Diablo (Chile)		\$87

## RED WINES

	Glass	Bottle
<b>PINOT NOIR</b>		
Chain of Fire (Australia)	\$16	\$60
Te Henga (New Zealand)	\$19	\$78
Casillero Del Diablo (Chile)		\$87
<b>MERLOT</b>		
Bay of Stone (Australia)	\$15	\$58
Frontera (Chile)	\$16	\$68
Richland (Australia)		\$76
<b>CABERNET MERLOT</b>		
Rongopai (New Zealand)	\$15	\$58
Jacobs Creek (Australia)		\$68
Evans & Tate (Australia)		\$90
<b>CABERNET SAUVIGNON</b>		
Heartland (Australia)		\$76
Young Poet (Australia)	\$20	\$77
Trivento Reserve Mendoza (Argentina)		\$86
<b>SHIRAZ</b>		
Frontera (Chile)	\$16	\$68
Heartland Spice Trader (Australia)		\$80
The Hunting Lodge (New Zealand)		\$99
<b>BLENDED</b>		
Piccini Orange Label (Italy)	\$16	\$62
Penfolds Koonunga Hills (Australia)		\$80

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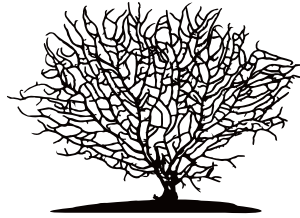
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COCKTAILS	MOCKTAILS
<b>PLANTATION COLADA</b> \$26 White rum, malibu, pineapple juice, coconut cream	<b>VIRGIN PINA COLADA</b> \$15 Pineapple juice, coconut cream
<b>STRAWBERRY DAIQUIRI</b> \$26 White rum or vodka, strawberry and lime	<b>FRUIT PUNCH</b> \$15 Tropical juice, fresh seasonal fruit
<b>MANGO DAIQUIRI</b> \$26 White rum or vodka, mango and lime	<b>TROPICAL PARADISE</b> \$15 Mango, pineapple, passionfruit, lime and mint
<b>TOBLERONE</b> \$28 Vodka, coffee rum, vanilla	<b>MOLI KAMICA</b> \$15 Lime, thyme and raw sugar infusion with cucumber and mint
<b>CLASSIC MOJITO</b> \$28 White rum, sugar, lime, mint leaves, soda	<b>BLACK CORAL PUNCH</b> \$15 Watermelon, pineapple, mint, lime, soda water
<b>TEQUILA SUNRISE</b> \$30 Tequila, orange juice, lime juice, strawberry liqueur	
<b>LONG ISLAND ICED TEA</b> \$30 White rum, vodka, gin, tequila, triple sec, lime, cola	



# Black Coral

GRILL

## DRINKS

### WATER | SPARKLING WATER

Fiji Water 500 ml	\$6
Fiji Water 1500 ml	\$9
Santa Vittoria Sparkling 500 ml	\$18
Santa Vittoria Sparkling 1000 ml	\$25

### SOFT DRINKS

Pepsi Max, Pepsi Cola, 7Up and Mirinda Orange	\$7
Schweppes Tonic Water 330 ml	\$7
Schweppes Ginger Ale 330 ml	\$8
Schweppes Soda Water 330 ml	\$9
Bundaberg Ginger Beer	\$14
Bundaberg Passion Fruit	\$14
Red Bull sugar free	\$15
Red Bull	\$15

### JUICES

Orange, Pineapple, Tropical, Apple, Cranberry	\$7
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## RTD'S & BEERS

### RTD'S

Pals Range	\$12
Cider	\$14
Gin & Tonic - Bombay Sapphire	\$22

### BEERS

Fiji Gold	\$9
Fiji Bitter	\$9
Corona Zero	\$11
Vonu	\$12
Pure Blonde	\$14
Heineken	\$16
Corona	\$18

## SPIRITS & LIQUEURS

### RUM

Kalokalo	\$12
Bounty Dark Rum	\$12
Ratu Rum	\$14
Appleton Estate Signature	\$15
Black Spiced	\$16
Bacardi Carta	\$16
Mount Gay Black Barrel	\$22

### VODKA

Vula Viti	\$12
Absolut Vodka	\$16
Fiji Coconut Vodka	\$17
Grey Goose Original	\$22

### GIN

Beefeater Pink	\$14
Papa Salt	\$15
Bombay Sapphire	\$16
Tanqueray	\$17
Hendricks	\$19

### WHISKEY

Jack Daniels	\$15
Jim Beam	\$15
Canadian Club 12yo	\$15
Jameson	\$16
Johnnie Walker Red	\$16
Johnnie Walker Black	\$17

### TEQUILA

Patron Silver Tequila	\$22
Patron Resposado	\$25
Patron Anejo	\$26

### FIJI RUM LIQUEURS

Banana Rum	\$14
Coconut Rum	\$14
Coffee Rum	\$14
Spiced Rum	\$14
Chocolate Rum	\$14

### IMPORTED LIQUEURS

Bailey's Irish Cream	\$16
Cointreau	\$16
Frangelico	\$16
Kahlua	\$16
Midori Melon	\$16
Aperol	\$16

### COGNAC

Courvoisier	\$20
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