

# TAVOLA

RESTAURANT & BAR

## DINNER



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## DINNER

### STARTERS

#### GARLIC PIZZA BREAD

confit garlic base with mozzarella

FJD

\$25

#### SALT AND PEPPER CALAMARI

salt and pepper calamari served with roasted garlic aioli and Asian greens

\$27

#### KOKODA

local tuna ceviche served with sweet potato crisp

\$28

#### TRIO OF DIPS

beetroot dip, hummus and basil pesto with focaccia

\$29

#### LAMB KOFTA

mixed lettuce, crunchy vegetables and yogurt dip

\$30

#### TEMPURA PRAWNS (6 PIECES)

crispy king prawns with a Japanese dipping sauce

\$32

### SALADS

#### THAI COCONUT CHICKEN NOODLE SALAD

Thai noodle salad with green curry chicken and zesty kaffir lime dressing

\$30

#### GREEK SALAD VGN

tomato, feta cheese, cucumber, olives, basil and extra virgin olive oil

\$30

#### SALMON SALAD

flaked oven roasted Tasmanian salmon, crispy iceberg, green beans, baby potatoes and balsamic dressing

\$38

### SIDES

#### WEDGES VGN

seasoned potato wedges, mayonnaise & sweet chili sauce

\$14

#### CASSAVA CHIPS VGN

cajun dusted cassava chips

\$14

#### POTATO FRIES VGN

hand thick cut potato fries, tomato ketchup & aioli

\$15

#### GARDEN SALAD VGN

tossed garden salad - basil dressing

\$18

#### VEGETABLES V

mixed steamed vegetables

\$18

### PIZZA

#### GRILLED VEGETABLE VGN

zucchini, eggplant, grilled red pepper, basil pesto, olives, tomato base and mozzarella cheese

FJD

\$33

#### CHILLI PRAWN

prawns, capsicum, red onion, chilli tomato base and mozzarella cheese

\$36

#### TANDOORI CHICKEN

charred tandoori chicken, red onion, tomato base, chutney, raita and mozzarella cheese

\$36

#### HAWAIIAN

champagne ham, pineapple, tomato base and mozzarella cheese

\$36

#### BBQ MEAT LOVERS

salami, lamb sausage, pork belly, tomato base and mozzarella cheese

\$37

### PASTA

#### PUTTANESCA VEGETABLE PASTA VGN

mixed local vegetables tossed in basil, cherry tomatoes and local spinach with parmesan cheese

\$34

#### CHICKEN & MUSHROOM

creamy mushroom linguine with breast fillet chicken, green peas and parmesan cheese

\$40

#### SEAFOOD MARINARA

reef fish, prawns, mussels and squid linguine in a tomato Napoli sauce with parmesan and fresh basil

\$42

### CURRIES

#### FIJIAN VEGETABLE CURRY VGN

with roti, jasmine rice and pappadam

\$34

#### ANGUS BEEF RENDANG

rendang style curry with jasmine rice and vegetables

\$35

#### GREEN THAI CHICKEN

green thai chicken curry, jasmine rice and vegetables

\$37

GF Gluten Free V Vegan VGN Vegetarian

\*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 a paying 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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### BURGERS & SANDWICHES

(All burgers and sandwiches come with fries, ketchup and a small garden salad)

#### CLASSIC CHEESEBURGER

Angus beef, cheddar, tomato and burger sauce

FJD \$33

#### CHICKEN SCHNITZEL BURGER

panko crumbed chicken, crispy bacon, cheese, lettuce, tomato, avocado and garlic mayonnaise

FJD \$35

#### ANGUS STEAK SANDWICH

12 hour roasted Angus scotch fillet steak, balsamic onions, lettuce, tomato and garlic aioli

FJD \$36

### PARMIGIANA

(All parmigianas come with fries and a small garden salad)

#### CHICKEN

classic chicken with tomato Napoli sauce and mozzarella cheese

FJD \$33

#### CHICKEN & BACON

classic chicken, bacon, tomato Napoli sauce and mozzarella cheese

FJD \$35

#### HAWAIIAN

champagne ham, pineapple, tomato Napoli sauce and mozzarella cheese

FJD \$35

### GRILL

(All grilled items come with fries and salad or mixed steamed vegetables and baked potato)

#### REEF FISH OF THE DAY

FJD \$35

#### CHICKEN BREAST

FJD \$36

#### YELLOW FIN TUNA

FJD \$38

#### ANGUS BEEF SIRLOIN STEAK

FJD \$45

### DESSERTS

#### MIXED BERRY PAVLOVA

whipped cream, mixed berry on a vanilla bean meringue

FJD \$15

#### PEANUT BUTTER CARAMEL TART

bittersweet chocolate and peanut butter tart

FJD \$16

#### CHOCOLATE MOUSSE

white and milk chocolate with mixed berry compote

FJD \$17

#### CHEESE PLATTER

three cheeses, fruit, crackers and grissini

FJD \$25

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## COCKTAILS

### TRADITIONAL

	FJD
<b>BIG BULA</b> Melon liqueur, vodka, lime, pineapple juice, coconut cream	\$25
<b>TEIVOVO</b> Dark rum, cherry brandy, passionfruit, orange juice, pineapple juice	\$25
<b>TAGIMOUCIA</b> Vodka, pineapple juice, orange juice, strawberry, passionfruit	\$25
<b>NUKU VULA</b> White rum, coconut cream, pineapple juice	\$25
<b>WAINIBU</b> Vodka, fresh coconut, coconut water, mint leaves	\$25

### CLASSIC

<b>NEGRONI</b> Gin, sweet vermouth, campari	\$26
<b>COSMOPOLITAN</b> Vodka, fresh lime juice, cranberry juice	\$26
<b>MARTINI</b> Vodka or gin, dry martini, olive	\$26
<b>APEROL SPRITZ</b> Aperol, fresh lime juice, top up with bubbles	\$26
<b>MARGARITA</b> Tequila, triple sec, fresh lime juice	\$26

### INTERNATIONAL

<b>LONG ISLAND ICED TEA</b> Vodka, white rum, gin, tequila, triple sec, lime juice, topped with cola	\$36
<b>MAI TAI</b> White & dark rum, orange curacao, lime juice, pineapple juice, orange juice	\$36
<b>DAIQUIRI</b> White rum, triple sec, peach liqueur	\$36
<b>MOJITO</b> White rum, mint leaves, fresh lime, top up with soda water	\$36
<b>TOBLERONE</b> Vodka, coffee rum, vanilla ice cream	\$36

### MOCKTAILS

<b>VIRGIN DAIQUIRI</b> Strawberry or Mango	\$15
<b>VIRGIN PINA COLADA</b> Pineapple juice, coconut cream, pineapple, fresh lime	\$15
<b>COCONUT REFRESH</b> Fresh coconut water, fresh lime juice, mint leaves	\$15
<b>FIJIAN PUNCH</b> Passionfruit, banana, pineapple, mango, orange juice	\$15
<b>WAINIMOLI</b> Fresh lemon, lime, lemon grass, mint, soda	\$15

## RTD'S & BEERS

### RTD'S

	FJD
Tribe Range	\$10
Pals Range	\$12
Isaac Cider	\$14

### BEERS

	FJD
Fiji Bitter	\$9
Fiji Gold	\$9
Asahi 0%	\$10
Pure Blonde	\$11
Vonu	\$12
Heineken	\$16
Corona	\$18

## DRINKS

### WATER | SPARKLING WATER

	FJD
Aqua Pacific 1.5 litre	\$3.50
Fiji Water 500 ml	\$6.00
Fiji Water 1.5 litre	\$9.00
Santa Victoria Sparkling 500 ml	\$18.00
Santa Victoria Sparkling 1 litre	\$25.00

### SOFT DRINKS

Pepsi Max, Pepsi Cola, 7up and Mirinda Orange	\$7.00
Schweppes Tonic Water 300 ml	\$7.00
Schweppes Ginger Ale 300 ml	\$8.00
Schweppes Soda Water 300 ml	\$9.00
Bundaberg Range	\$14.00
Red Bull Regular & Sugar Free	\$15.00
V Energy Regular & Sugar Free	\$19.00

### JUICES

Orange, Pineapple, Tropical, Apple, Cranberry	\$7.00
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## SPIRITS

### RUM

	FJD
Kalo Kalo	\$12
Bounty Dark	\$12
Captain Morgan	\$16
Bacardi	\$16
Bundaberg	\$16
Coruba	\$16

### VODKA

Vula Viti	\$12
Absolute	\$16
Absolute Citron	\$16
Absolute Mandarin	\$16
Grey Goose	\$17

### GIN

Blue Turtle	\$12
Bombay	\$16
Gordon	\$16
Beefeater Pink	\$18

### WHISKEY

Jack Daniel	\$15
Jim Beam	\$15
Southern Comfort	\$16
Jameson Irish Whiskey	\$16
Johnnie Walker Red Label	\$16
Johnnie Walker Black Label	\$17

## LIQUEURS

	FJD
Banana Rum	\$14
Coconut Rum	\$14
Coffee Rum	\$14
Chocolate Rum	\$14
Spiced Rum	\$14
Bailey's Irish Cream	\$16
Cointreau	\$16
Frangelico	\$16
Galliano Vanilla	\$16
Drambuie	\$16
Grand Marnier	\$16
Pimms	\$16
Kahlua	\$16
Midori Melon	\$16
Malibu	\$16
Galliano Black Sambuca	\$18
Campari	\$19
Courvoisier VSOP	\$22

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## WHITE WINE

	GLASS	BOTTLE
<b>SPARKLING</b>	FJD	FJD
St Louis Sparkling Blanc de Blanc Brut (France)	\$14	\$53
Bay of Stones Brut 750ml (Aus)		\$55
De Bortoli King Valley Prosecco (Aus)		\$83
<b>CHARDONNAY</b>		
The Hunting Lodge (Aus)	\$15	\$58
McPherson (Aus)	\$16	\$68
McPherson (Aus)		\$68
Babich (NZ)		\$72
<b>SAUVIGNON BLANC</b>		
Lindeman (Aus)	\$18	\$60
Babich (NZ)	\$18	\$70
Babich (NZ)		\$72
Matua (NZ)		\$70
<b>PINOT GRIS</b>		
Haha (NZ)	\$16	\$75
Wildflower (Aus)		\$98
<b>RIESLING</b>		
Jacobs Creek (Aus)		\$70
Babich (NZ)		\$85
<b>ROSE</b>		
Andrew Pearce (Aus)	\$23	\$70
Babich (NZ)		\$85

## RED WINE

	GLASS	BOTTLE
<b>PINOT NOIR</b>	FJD	FJD
Babich (NZ)	\$20	\$89
Te Henga (NZ)		\$90
<b>MERLOT</b>		
B & G (France)	\$18	\$70
Barossa (Aus)		\$80
<b>CABERNET MERLOT</b>		
Babich (NZ)		\$63
Beach Hut (Aus)		\$68
<b>CABERNET SAUVIGNON</b>		
Heartland (Aus)		\$76
Young Poets (Aus)	\$20	\$77
Penfolds Koonunga Hills (Aus)		\$84
<b>SHIRAZ</b>		
Heartland Spice Trader (Aus)	\$16	\$63
Frontera (Chile)		\$64
The Hunting Lodge (NZ)		\$99
<b>BLENDS</b>		
Piccini Chianti Orange Label (Italian)		\$65
Smithbrook Estate Cabernet Piti Verdot (Aus)		\$82
Penfolds Koonunga Hills (Aus)		\$84

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