

DINNER MENU

PRICES INCLUDE 25% FIJI TAXES & LEVIES AUSTRALIAN CONVERSION IS GUIDE ONLY

SMALL PLATES

ISLAND MADE HUMMUS ~ crudities, crisp flatbread, marinated olives V	F\$18	A\$12
STICKY PORK BELLY SKEWERS ~ steamed rice	F\$21	A\$14
MUSHROOM ARANCINI ~ garlic aioli, tomato chutney	F\$21	A\$14
LAMB KOFTA ~ sumac yogurt, grilled flat bread	F\$22	A\$15
REEF FISH BEIGNETS (fritters) ~ cajun dip GF	F\$24	A\$16
EDAMAME ~ w. sea salt GF, V	F\$12	A\$8
MARINATED OLIVES ~ w. crisp flatbread	F\$16	A\$11
FOCACCIA ~ garlic butter	F\$14	A\$9

SALADS & STARTERS

ANTIPASTO SALAD ~ marinated artichoke, roasted red capsicum, olives, shaved parmesan Add prosciutto F\$8	F\$29	A\$19
KOKODA ~ lime cured Walu, tomato, onion, chili, house pressed coconut GF	F\$28	A\$18
MUSKET SALAD ~ heart of palm, coconut, green pawpaw, coral lettuce w. tomato coriander coulis GF	F\$24	A\$16
SALMON TARTARE ~ island beetroot, avocado, ginger coriander dressing	F\$29	A\$19
CHILLED KING PRAWNS ~ green pawpaw, palm heart & coconut salad, chili lime dressing GF	F\$36	A\$24
CHARRED CALAMARI ~ rocket salad, lime dressing, aioli GF	F\$26	A\$17
ROAST BEET & CHICKPEA SALAD ~ rocket, feta, honey, balsamic dressing, labneh	F\$26	A\$17
YASAWA BUGS (slipper lobster) ~ rocket, mango chili emulsion, green papaya GF	F\$38	A\$26
FIJI SALAD TANOA ~ roasted kumara, green mango, coconut, quinoa, poached egg, walnuts, citrus herb oil Add - haloumi, bacon or chicken F\$6	F\$29	A\$19

VEGETARIAN

COCONUT POT PIE - sweet potato, chili, coconut lolo, coriander, rice	F\$34	A\$23
GOAT CHEESE TARTLET - caramelised onion, pressed potato, dressed greens	F\$32	A\$22
VEGETABLE BIRYANI - tamarind chutney	F\$32	A\$22
MAPO TOFU - silky tofu, Sichuan spices, Doubanjiang (bean paste), steamed rice, ginger bok choy.	F\$29	A\$19
SPANAKOPITA - puff pastry roll of moca, feta, red capsicum w. tomato compote	F\$36	A\$24

PASTA & RICE

SCALLOP RISOTO ~ saffron, sweet peas, leek, shallots, seared scallops	F\$32	A\$22
LINGUINI ALLO SCOGLIO ~ calamari, mussels, king prawns, scallops marinara sauce	F\$44	A\$30
TOMATO & BUFFALO MOZZARELLA LINGUINI ~ w. basil and hint of chili	F\$28	A\$18
MUSHROOM RISOTTO ~ arborio, parmesan crisps GF	F\$29	A\$19
PORK BELLY FRIED RICE ~ bok choy, spring onion, fried egg	F\$24	A\$16
LOBSTER PAPPADALLE ~ local cray fish, fresh tomato, garlic	F\$46	A\$31

SEAFOOD

DUKKHA CRUSTED SALMON FILLET ~ roast beetroot, rocket & cucumber salad GF	F\$52	A\$35
SEAFOOD POT PIE ~ served in coconut w. cheesy mash, vege	F\$46	A\$31
CURRIED GINGER & COCONUT MAHI MAHI ~ steamed rice, sesame bok choy	F\$48	A\$32
FIJIAN STYLE REEF FISH ~ island honey baked plantain, moca, plantain chips	F\$48	A\$32

MEATS

MARINATED, SPICE RUBBED HALF CHICKEN ~ honey roasted sweet potatoes, vege, chimichurri.	F\$49	A\$33
CURRY OF THE DAY ~ ask your server for todays flavour	F\$44	A\$30
SLOW ROAST PORK LOIN ~ pineapple compote, baked potatoes, vege	F\$52	A\$35
BRIASED NZ LAMB SHANK ~ ratatouille, herbed mash, green beans, red win jus	F\$54	A\$36

CHARGRILL

choose one side and sauce

300gm NEW ZEALAND SCOTCH FILLET ~ chargrilled to your liking GF	F\$74	A\$50
300gm THICK CUT PORK CHOP ~ brined in lemongrass & cane sugar GF	F\$56	A\$38
REEF & BEEF ~ Australian sirloin, lobster tail, garlic, herb butter GF	F\$89	A\$60
MARINATED CHICKEN BREAST ~ coconut, chili and coriander marinade	F\$55	A\$37

SIDES SAUCES & STARCHES

Parmesan roast broccoli ~ musket farm salad ~ toasted sesame slaw
~ ginger bok choy ~ seasonal vegetables

Pepper sauce ~ classic jus ~ sautéed mushroom w. thyme-herb butter
~ chimichurri ~ mustard cream ~ bongo chili & papaya hot sauce

Mashed potato ~ French fries ~ wedges ~ cassava chips ~ herbed baby potatoes ~ honey roasted sweet potato ~ steamed rice



DICK'S PLACE



Bar & Bistro

