

LUNCH MENU

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

SNACKS

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
EDAMAME ~ w. sea salt GF, V	F\$12	A\$8
POLENTA HALOUMI CHIPS ~ smoked tomato and chipotle relish GF, V	F\$16	A\$11
REEF FISH BEIGNETS (fritters) ~ cajun dip GF	F\$24	A\$16
MARINATED OLIVES ~ w. crisp flatbread	F\$16	A\$11

SALADS

CHILLED KING PRAWNS ~ green pawpaw, palm heart & coconut salad, chili lime dressing GF	F\$36	A\$24
ANTIPASTO SALAD ~ marinated artichoke, roasted red capsicum, olives, shaved parmesan. Add prosciutto F\$8	F\$29	A\$19
CHARRED CALAMARI ~ rocket salad, lime dressing, aioli GF	F\$28	A\$18
MUSKET SALAD ~ heart of palm, coconut, green pawpaw, coral lettuce w. tomato coriander coulis GF	F\$24	A\$16
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
SUMAC MARINATED LAMB RUMP ~ couscous, raisins, roast vegetables, garlic tahini	F\$30	A\$18

CHIPS AND WEDGES

CASSAVA CHIPS ~ chili salt GF	F\$12
WEDGES ~ sour cream & sweet chilli	F\$16
SWEET POTATO FRIES ~ sea salt GF	F\$12
FRENCH FRIES ~ sea salt GF	F\$10

BOWLS & PLATES

TUNA POKE BOWL ~ sesame soy marinated tuna, pickled ginger, wild rice, avocado	F\$26	A\$17
KOKODA ~ lime cured Walu, tomato, onion, chili, house pressed coconut. GF	F\$28	A\$18
SALMON TARTARE ~ island beetroot, avocado, ginger coriander dressing	F\$32	A\$22
FISH OF THE DAY ~ choice of grilled, battered or crumbed. Mango Salsa or tartar & fries	F\$36	A\$24
SALT & PEPPER CALAMARI ~ chili, lime, garlic aioli	F\$24	A\$16

BURGERS & SANDWICHES

w. small fries or crisps

CHARGRILLED STEAK SANDWICH ~ crusty loaf, mustard mayo, fried egg, balsamic onions	F\$36	A\$24
TEMPURA MAHI MAHI BURGER ~ wasabi lime mayo, coriander, tomato, lettuce	F\$32	A\$22
CHICKEN SHAWARMA ~ open flat bread, cumin marinated chicken, tabbouleh, garlic tahini	F\$29	A\$19
CRISPY CHICKEN BURGER ~ pineapple, bacon jam, honey mustard slaw	F\$32	A\$22
MUSKET CLUB ~ classic triple decker club sandwich	F\$34	A\$23
BLACK BEAN BURRITO ~ tomato, coriander rice, sweet corn salsa VG V	F\$26	A\$17
SOFT SHELL TACOS AL PASTOR (2) ~ pulled chili pork, chipotle, pineapple, salsa	F\$29	A\$19

SWEET TREATS F\$22 A\$14

FIJI CHOCOLATE TORTE ~ cacao nib dusting, mango coulis, cacao nib tuile
TROPICAL TRIFLE ~ coconut sponge, Island fruits, passion fruit custard, folded vanilla cream
AFFOGATO ~ Musket espresso, Fiji rum chocolate ganache, coconut almond praline, vanilla Ice cream
PINEAPPLE UPSIDE DOWN CAKE ~ spiced rum caramel, homemade clotted cream
PAVLOVA ~ island fruits, folded vanilla cream, lime curd
ISLAND CHURNED ICE CREAMS ~ check with your server for today's flavors. 3 scoops F\$18



DICK'S PLACE



Bar & Bistro

