



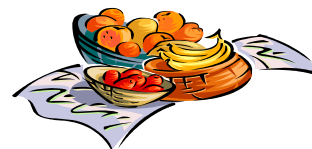
DINNER MENU



ENTRÉE	\$
SOUP OF THE DAY	7.00
VIETNAMESE THAI CHICKEN With Hoi Sin Dipping Sauce	14.50
PUMPKIN RISOTTO CAKE With Herb Mayonnaise	15.50
DOUBLE BAKED CHEESE With Oven Baked Tomatoes and Pinenut Dressing	14.00
SALT AND PEPPER SQUID With Chilli Sauce and Soy	15.50
MAIN COURSE	
SIRLOIN VALENIKURO With Caramelised Onions and Cassava Chips	32.00
CHICKEN PARMIGANA With Chips and Salad	28.00
FISH OF THE DAY Coral Trout Baked in Filo Pastry with Lobster Sauce	28.00



THE ABOVE PRICES ARE VAT EXCLUSIVE



LAMB FILLET

Boneless Lamb Loin marinated in wild ginger herbs served with Garlic. Mash and mint glaze.

30.00

SEAFOOD CURRY

Prawns, Squid, Fish & Mussels Cooked in a Fijian Style Curry Sauce

32.00

DESSERT

LEMON CHEESE CAKE

9.50

CREAM BRULEE with fresh tropical fruit

9.50

STICKY BANANA PUDDING with caramel sauce

9.50

CHOCOLATE MOUSSE CAKE with fresh cream

9.50

ESPRESSO COFFEE

CAPPUCCINO

3.80

CAFÉ LATE

3.80

MACCHIATO

3.80

FLAG WHITE

3.80

LONG BLACK

3.80

SHORT BLACK

3.80

HOT CHOCOLATE

3.80



MENU NO.2

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