

Happy Ending

Tin Roof Sundae ^{NUTS} 14

house vanilla choc swirl ice cream, chocolate syrup, peanuts

Bilo Bilo Sago ^{GF / CONTAINS DAIRY} 14

bowl of creamy coconut sago with seasonal tropical fruit

Tavu Cheesecake ^{GF} 16

burnt basque-style cassava & cheese cake, ginger & passionfruit sauce

Watalappam Coconut Custard ^{GF} 16

steamed spiced custard, caramel lace tuile, salted caramel, roasted cashews

Banana Bread & Butter Pudding 16

baked milk bread, custard & caramelised banana, chocolate, mango ice cream

Lychee, Coconut & Lime Cake 16

moist coconut sponge with lime curd, fresh cream, gin-macerated lychees

Blackforest Volcano 20

baked chocolate fondant with oozing centre, choc dipped cherries, dark cherry compote, vanilla ice cream

Hokey Pokey Parfait 20

dark Fijian chocolate mousse, peanut brittle, peanut butter caramel

Golden Blitz Bar ^{GF / DF / VEGAN} 24

dairy-free soy ice cream coated in chocolate & gluten-free biscuits with honeycomb, coconut caramel

NIGHTCAP SUGGESTIONS

Cognac, Brandy, Port Wine or Sweet Sherry

Cafe Planet Espresso Coffee

Hot Chocolate

Chocolate or Espresso Martini

Irish Coffee

Peppermint Tea

To Start

Yum Cha Tapas

Spring Rolls ^{VEGAN} 15

curry tempered potato & carrot filling, onion sambol, chilli crisp 3pc

Jungle Dumplings ^{VEGAN} 15

ota ferns, shiitake & tofu filling, chilli oil, soy 5pc

Dragon Soup Dumplings 15

steamed chicken pastries, black vinaigrette 3pc

Satay Kacang 15

skewered chicken or beef, cucumber, peanut satay sauce 3pc

Pork & Prawn Shao Mai 18

steamed pastries, gingered seafood soy 3pc

Tuna Sashimi Kinoko ^{GF} 24

raw yellowfin tuna, mushroom gremolata soy, wasabi

Pork Belly Valolo ^{GF HOUSE} 24

crispy pork, smoked coconut milk, marmalade

Kokoda Sashimi ^{GF HOUSE} 28

light-cured fish, smoked coconut milk, sea grapes

Devilled Lamb Chops 28

bone-in lamb, tossed in Sri Lankan sweet chilli devilled sauce

Black Pepper Pork Ribs 32

bone-in pork, tossed in honey and black pepper

Junior Chef

Kid's combo meals come with petit salad & 250ml artesian water . Designed for 8 years and younger

Mini Cheeseburger & Fries 16

Chicken Breast Nuggets & Fries 6pc 16

Spaghetti Bolognese with cheese 16

Fish & Fries battered or grilled 16

Island Fusion Mains

Wok Fry

select your protein, favourite dish, with rice or noodles

seasonal vegetables 19 | grilled tofu / chicken / beef 27 | prawns 38

KANU Pad Thai Noodles GF NUTS

rice noodles, eggs, fried tofu, sprouts, chives, crushed nuts

Nasi Goreng Fried Rice NUTS

Indonesian fried rice, sunny side-up egg, tomato & cucumber salsa, peanut sambal

Peking Orange

non-spicy hoisin and OJ sauce, rice or noodles

Fiery Devil 🌶️🌶️🌶️

hot, sweet & spicy Sri Lankan chilli stir fry, rice or noodles

Roti & Curry

served with coconut pol roti, seeni onion sambol & chilli crisp

Fijian Butter Chicken GF DF 🌶️ 28

bone-in chicken, curry spices, tomato, coconut milk

Jaffna Lamb Shank GF DF 🌶️🌶️ 45

slow-braised lamb on-bone, northern Sri Lankan spices, coconut milk

Comfort Favorites

Smash Burger 19

beef pattie, cheese, lettuce, fried onion, burger mayo double cheeseburger +6

Samurai Jack Burger VEGE 25

jackfruit, black bean & seeded pattie, shiitake hummus, lettuce, tomato, teriyaki sweet soy

Honey Butter Chicken Burger 25

fried chicken fillet, honey sauce, lettuce, garlic aioli

Lemongrass Tuna Burger 28

crispy yellowfin tuna & parmesan pattie, salad leaves, tartare, salsa verde

Fijian Spaghetti Bolognese 25

slightly sweeter, beef ragu, cheese, milk bun

Fish & Handcut Chips 32

beer-battered fish of the day, handcut potato, house tartare

Mochiko Fried Chicken 32

Asian flavoured, crispy boneless chicken, fries, garlic aioli

Island Fusion Mains

Hunter

chargrilled meats from our BBQ

Lemongrass Chicken GF HALAL 29

1/2 roasted chicken infused with lemongrass, & herbs, paw paw salad, banana plum sauce

Char Siew Honey Pork 38

local boneless pork scotch rubbed in hoisin, honey & 5-spice, with bacon jam, grilled pineapple, steamed rice

Xinjiang Cumin Lamb GF HALAL 🌶️ 42

spiced lamb steak, warmed lentil, olive & Fijian spinach salad, greek yoghurt, chilli caper dressing

Steak & Mash GF 75

300gm imported beef rib-eye or sirloin, creamy mash potato, garlic herb butter, salsa verde with shiraz jus or Diane mushroom sauce

Ocean Catch

fresh fish filleted daily

Fish & Mash GF 39

grilled fish fillet, mashed potato, salsa verde, lemon caper butter

Ika Valolo Smoke GF 45

grilled fish fillet, grilled plantain, local greens, smoked coconut milk, cilantro ajillo

Seafood Seaweed Risotto GF 75

grilled fish, clams & prawns, kombu broth, sea grape seasoning, bonito, smoked coconut milk

Accompaniments

to share on the table

French Fries GF with American-style fry sauce 12

Creamy Mashed Potato GF 15

Loaded Cassava Wedges GF 15

cheesy white sauce, cilantro ajillo

Warmed Super Greens GF VEGAN 15

garlic, virgin coconut oil, seasonal greens

Tropical Garden Salad GF VEGAN 15

leafy greens, ferns, cucumber, tomato, pineapple, passionfruit vinaigrette

Horiatiki Greek Salad GF VEGAN 18

tomatoes, telecucumber, red onion, pitted olives, red wine vinaigrette