

Soft Drinks 8.5

*Sprite / Tonic / Soda / Ginger Ale / Coca-Cola / Diet Coke /
Coca-Cola No Sugar*

Chilled Juice 8.5

Orange / Pineapple / Apple / Cranberry

Red Bull 17

Freshly Squeezed Juice 15

Pineapple / Watermelon / Bush lemon

Bundaberg Range 15

Ginger Beer / Pineapple & Coconut

Milkshakes 18

Chocolate / Caramel / Coffee

Smoothies 18

Mango / Tropical / Berry

Fresh Coconut Water 12

Fiji Water 500mL 8.5

Fiji Water 1L 14

S. Pellegrino Sparkling Water 500mL 14

S. Pellegrino Sparkling Water 1L 23

Hot Beverages 8

Espresso / Cappuccino / Café latte / Hot chocolate / Pot of tea

Sunset Sangria 21

Red wine, vermouth, drambuie, ginger, fruit

Natadola Bay Martini 21

Katia vodka, aperol, passion fruit, guava

White Hibiscus Fizz 21

Regal gin, elderflower, lychee, fizz

Mojito 21

Bounty white rum, mint, lime, fizz

Meke Lawn 21

Katia vodka, kiwi fruit, cucumber, falernum

Draught Beer

Fiji Bitter / Fiji Gold 11

Vonu Pure Lager 14

Wines by the glass

French Blanc de Blancs 17

Semillon Sauvignon Blanc 13

Cabernet Merlot 13

Happy Hour Selected Spirits 13

Vodka / Gin / White & Dark Rum / Whiskey

(from 17:30 - 19:30 daily)

**Happy
Hour**

Beer / Cider

Fiji Bitter / Gold, FJ - on tap 15
Vonu Pure Lager, FJ - on tap 18
Mokusiga Craft Lager, FJ 18
Corona Extra, MX 22
Asahi Super Dry, JP 22
James Squire 'Orchard Crush' Apple Cider, AU 24

Sparkling & Champagne

Grandial Blanc de Blancs, FR 23 / 105
Chandon Brut, Victoria, AU 185
Veuve Clicquot Ponsardin 'Yellow Label' Brut, Reims, FR 299
Moët et Chandon Impérial NV, Épernay, FR 275

White

House Semillon Sauvignon Blanc, South Aust, AU 16.5 / 77
Luis Felipe Edwards Chardonnay, Leyda Valley, CH 19 / 82
Babich Sauvignon Blanc, Marlborough, NZ 24 / 110
SOHO 'Ziggy' Pinot Gris, Marlborough, NZ 27 / 128
Main Divide, Chardonnay, Waipara, NZ 152
Cloudy Bay Sauvignon Blanc, Marlborough, NZ 175

Red

House Cabernet Merlot, South Aust, AU 16.5 / 77
Jim Barry 'Lodge Hill' Shiraz, Clare Valley, AU 29 / 132
Jim Barry 'Cover Drive' Cabernet Sauvignon, Clare Valley, AU 29 / 132
Chain of Fire Pinot Noir, Victoria, AU 24 / 110
Yalumba 'The Strapper' G.S.M, Barossa Valley, AU 145
Kim Crawford Pinot Noir, Marlborough, NZ 140

Rosé

Andrew Peace 'Masterpeace' Rosé, Victoria 24 / 110

Colada Crush 18

The iconic Piña Colada is so good that no-one should ever be denied a taste! Our virgin version is given a facelift and blended. Bula!

Coconut cream, pineapple, falernum (clove, ginger, almond, lime)

Slight Breeze 18

If a Hurricane cocktail would knock you over - consider this the gentle, delightful alternative, like a cool change on a hot day

Passionfruit, pineapple, orange, lime, pomegranate

Smooth Operator 18

A luxuriously blended smoothie of tropical fruits that's guaranteed to please all ages

Mango, pineapple, orange, ice cream

Watermelon Highball 18

As tall and fresh as the Fijian days are long and sunny.

You can always rely on this one to quench your thirst

Fresh watermelon juice, cucumber, agave nectar, mint

Bar Snacks

Tartare yellow fin tuna GF/DF 28
miso and bush lemon aioli with crisp cassava

Sticky pork belly bao DF 28
asian slaw, pickle cucumber and coriander

Vonu battered mahi-mahi frites DF 28
pickled cucumber, dalo chips and wasabi mayo

Indonesian satay chicken skewers GF/DF 26
on sugar cane skewer with lime and peanut sauce

Arabic spiced lamb and pistachio kofta 28
baby flatbread, hummus and labneh

Chilli and garlic prawns a la plancha GF/DF 28
grilled lemon and nam jim dipper

Mushroom and truffle arancini 26
tomato sugo, parmesan and crisp basil

Fried buffalo hot wings 26
tossed in habanero hot sauce, ranch dressing and crudité's

Trio of house dips V 26
with assorted dipping breads

New York steak sandwich GF available 56
grilled Angus sirloin, chilli onion jam, rocket leaves on turkish bread

Beer battered reef fish & chips 45
tartar sauce and bush lemon

Grilled chicken wrap 34
lettuce, tomato, cheese, avocado, mayo and fries

InterContinental club sandwich GF available 36
*chicken, egg, lettuce, cheese, tomato and smoked bacon
with garlic aioli and house-made grain loaf*

Grilled cuban pork sandwich 39
*roasted pork collar and shaved ham with melted swiss cheese,
mustard and sliced dill pickle*

Chickpea and haloumi salad GF/V 38
green leaves, sun flower seeds and sigatoka basil pesto

Classic Caesar GF available 36
romaine lettuce, bacon, parmesan, boiled egg and garlic melba toast
add chicken 6
add prawn 9

Cheese platter 52
assortment of imported cheese with crisp breads and crackers

Local fruit platter GF/DF 22
best seasonal local produce