

Share (for 2 people)

Fijian Waters 220 (110 per extra person) 
slipper lobster, mud crab, garlic prawns, crumbed calamari rings, goujons of mahi-mahi, potato fries, greek salad, lemon butter, tartare and bush lemon

Reef n' Beef 190 (95 per extra person) 
Rib eye steak, garlic prawns, slipper lobster, roasted potatoes, seasonal roasted vegetables, béarnaise and beef Jus

**platters are designed for 2 people, extra people charged at the Per Person rate stated above

Sides

French Fries 15
garlic aioli

Small Greek Salad 18
balsamic dressing

Steamed Broccoli 18
toasted almonds and butter

Green Beans 17
tossed with chilli and garlic

Battered Onion Rings 12

Coconut Rice 15

Fried Potato Wedges 14
sour cream

Dessert

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Lemon tart 28
Dulce de leche cheese cake 28
Chocolate berry swissroll 32
Trio of ice cream 34
Seasonal fruit platter 22
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Please note that this is a cashless venue and we only accept payment by room charge or credit card
All prices are inclusive of 25% government tax

TQBA
BAR & GRILL

Dinner Menu
Opening Hours: 5.30pm - 10.00pm

Start

Kokoda of Mahi-Mahi 42

national dish of Fiji - marinated raw fish, chilli, lime coriander with coconut dressing

Crispy Fried Calamari 38

green leaves, chilli oil, basil and tomato

Flying Fijian Salad 34

lovo-smoked chicken, lettuce, pineapple, sliced coconut, tomato and cucumber

Local Prawns in Coconut Batter

cherry tomato and coconut salad with bush lemon aioli

Classic Caesar Salad 36

cos lettuce, croutons, crispy bacon, shaved parmesan, boiled egg, Caesar dressing

add grilled chicken 40

add prawns 42

Greek Salad 32

iceberg lettuce, purple onion, cucumber, tomato, capsicum, olives, fetta, and balsamic vinaigrette

Stone-Baked Pizza

**gluten free pizza bases available - add extra \$5

Garlic & Herb Bread 18

Mozzarella Fella 36

classic margherita with tomato sauce basil, mozzarella

Smokey Hawaiian 41

pineapple, leg ham, Italian tomato salsa, mozzarella

Fun Guy 42

mushroom and truffle, caramelised onion, anchovies, rocket and shaved parmesan

The Godfather 44

double-smoked pepperoni, parma ham, onion, rocket, mozzarella

Karachi King 44

tandoori chicken, red onion, pepper, cashew nuts, yoghurt drizzle, coriander and mango chutney

Might be Hot? 44

garlic, chilli, grilled prawns, tomato, bell pepper, pesto

Burger Time | All served with fries
**gluten free burger buns available
- add extra \$5

Angus Beef 40

house-made wagyu patty, lettuce, tomato, cheese, bacon, fried egg and house-made chutney on sesame bun

Piri-Piri Chicken 38

chicken breast, lettuce, tomato, avocado, melted cheese, with mayo and piri-piri sauce on sesame bun

Lentil and Veggie Wrap 36

rocket, grilled eggplant, crumbled fetta cheese with basil and walnut pesto in a tortilla wrap

Stove-Top | **gluten free pasta available
- extra \$5

Seafood Linguini 48

prawns, squid, clams, fish with cherry tomato, chilli, parsley, olive oil and pangrattato

Prawn Spaghetti 50

local prawns, green peas, garlic and champagne cream sauce

Gold-Band Snapper Fillet 58

roast potato and seeded mustard, baby rocket, lemon and salsa verde

12-hour Smoked Pork Rib 60

rubbed with Memphis spice, glazed in succulent BBQ sauce and served with braised hock and creamy potato salad

Butter Chicken 48

makhani gravy with rice, raita, pappadums and roti

Lamb and Potato Curry 52

South Indian spiced curry with rice, raita, pappadums and roti

Fish n' Chips 42

beer battered perch fillets with tartar sauce, french fries and bush lemon

Grilled Sigatoka Vegetable Lasagne 40

layered between house made pasta, tomato basil sauce and sprinkled with shaved parmesan and rocket

Grilled Grain Fed Rib Eye (300g) 70

on sautéed greens, spiced sweet potato wedges and peppercorn sauce

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