

MAIN MENU

CREAM OF ROUROU (SPINACH)

\$10.00

Coconut cream and spinach boiled together into a rich creamy style soup.

OTA (FIDDLE-HEAD FERN) SALAD

\$20.50

Crispy green fern salad, spicy salsa and grilled fish strips, finished with a lemon and coconut dressing.

IKA VAKALOLO

\$27.00

Grilled fish cooked in coconut milk with onion and tomatoes, blanched cabbage and a side of cassava.

MEATY BONE SOUP

\$26.00

An all time comfort food Fiji style Soup. Brisket on the bone boiled in a ginger and lemon infused broth, served with spinach and cassava on the side.

COCONUT BAKED KAI (FRESH WATER CLAM)

\$20.50

Fresh water clams cleaned and cooked in coconut cream with onions baked till tender, topped with spicy salsa served with cassava and a side of spinach.

CHAR GRILLED EGGPLANT

\$17.50

Smokey flavoured eggplant topped with salsa and tuna, ota, miti and cassava on the side.

fijian style

All dishes served with lemon & chilli

AVAILABLE FROM THURSDAYS TO SUNDAYS

élevé

BREAKFAST . LUNCH . DINNER

Lillian Style