

Weekly Menu as follows

Monday

LUNCH

Entrée

salad of crisp garden lettuce on a sweet vinaigrette dressing

Or

crab and caviar salad with crisp salad greens

Mains

lolo prawn salad with fresh chilli, lime, toasted almonds
salad, dressed with lolo cooking jus

Or

Qamea green papaya salad with char grilled beef, shredded vegetables and a Thai peanut sauce

DINNER

Entrées

cream of oriental mushroom soup with pine nut pesto

Or

smoked salmon on potato blinis with fresh coriander cream

Mains

grilled tofu on Asian noodles sautéed greens and ginger glaze

Or

grilled mahi mahi on roast coconut risotto, sautéed bele
and finished with a saffron buree blanc

Or

grilled chicken breast on red wine and tomato ratatouille,
fresh spinach leaves and crisp wonton pastry

Dessert

flourless pineapple and coconut cake with spiced tropical fruit salad

Or

tropical fruit plate

Tuesday

LUNCH

Entrée

crisp organic vegetable salad drizzled with balsamic glaze and crumbed feta

Or

wasabi rubbed seared tuna skewers with chilli sesame dressing

Mains

spring onion pancake with smoked salmon and cucumber ribbons drizzled with lemon butter dressing

Or

open spicy chorizo sausage sandwich with slow roasted red capsicum, green leaves and garlic aioli

DINNER

Entrées

Spiced chilled pawpaw soup

Or

fresh seafood crepes with a wasabi cream

Main Course

herb and vegetable stuffed roasted capsicum

Or

vanilla poached reef fish on a coconut and nama salad dressed with fresh lime dressing

Or

pan-fried chicken schnitzel with potato puree, garlic, caper butter with mint and lemon

Dessert

toffee glazed coffee cream brulee

Or

selection of Australian and New Zealand cheese

Wednesday

LUNCH

Entrée

orange and mint salad with lemon sugar dressing

Or

lobster cooked in lolo wrapped in
banana leaves with daruka

Mains

(lairo) land crab and calamari salad with crisp bean shoots, Spanish onion and fresh ginger dressing

Or

salad of rare lamb, marinated vegetables and goats fetta crustini

DINNER

Entrées

gazpacho,
spiced tomato and cucumber soup served chilled

Or

white wine steamed green mussels with chilli,
citrus zest and coriander

Mains

Roasted beetroot ravioli in a sweet burnt orange butter sauce

Or

steamed yellow fin tuna with sesame tossed soman
noodles in a ginger lemon broth

Or

grilled local beef fillet on pureed cassava,
sautéed fijian beans and kava jus

Dessert

rustic puff pastry berry tart with vanilla bean ice cream

Or

selection of Australian and New Zealand cheese

Thursday

LUNCH

Entrée

apple and nashi pear salad with a fennel and cumin dressing

Or

grilled tuna loin with soy and wasabi

Mains

pan seared reef fish with citrus salad with fresh mint dressing

Or

strips of spicy chicken rolled in roti bread and a pineapple chutney

DINNER

Entrées

creamy shell fish chowder

Or

spicy chicken and pawpaw ravioli in a citrus butter sauce

Mains

grilled tofu on sautéed Asian greens and ginger broth

Or

crispy skinned salmon with long bean, French bean and been shoot salad with a soy glaze

Or

grilled beef fillet with rosemary potatoes, sautéed snow peas and finished with a green pawpaw jam

Dessert

lemongrass, coconut and vanilla panacotta with spiced fruit salad

Or

tropical fruit plate

Friday

LUNCH

Entree

fresh cucumber salad with yogurt and cumin dressing

Or

chilli squid with sprout and herb salad

Mains

open smoked marlin sandwich with crisp baby spinach and saffron aioli

Or

grilled chicken salad with crisp bacon, garlic croutons, creamy garlic dressing and a soft poached egg

DINNER

Entrées

coconut and split pea dhal soup

Or

prawns cooked in coconut cream on a bed of sautéed bele with a fresh pawpaw salsa

Mains

grilled vegetable stack with bell pepper coulis and reduced balsamic glaze

Or

seared tuna skewers on crisp Ginger and baby spinach salad and soy, sesame dressing

Or

beef Wellington with rosemary, roast potatoes, buttered beans and rich red wine jus

Dessert

amaretto smothered coconut and cassava cake with vanilla been Ice Cream

Or

selection of Australian and New Zealand cheese

Saturday

LUNCH

Entrées

Mediterranean vegetable stack
with fetta and balsamic glaze

Or

Basil sautéed seafood on avocado salsa

Mains

seared tuna loin with cucumber and cress salad
with lemon chilli dressing

Or

roast chicken salad with beetroot, orange
and fresh picked herbs and a raspberry vinaigrette

DINNER

Entrées

smoked chorizo and tomato soup

Or

homemade mud crab ravioli with a basil pesto oil

Mains

Roasted vegetable and wilted spinach risotto with shaved parmesan drizzled with olive oil

Or

grilled salmon on saffron potatoes wilted spinach
and coriander pesto

Or

steak fillet with wet polenta, sautéed greens
and a red wine glaze

Dessert

Rich chocolate tart with spiced fruit salad and passion fruit

Or

selection of Australian and New Zealand cheese

Sunday

LUNCH

Entree

Asian paper rolls filled with crisp vegetables and sweet mango chutney

Or

tempura reef fish with chilli dipping sauce

Mains

seared catch of the day with fennel, herb and citrus salad dressed with herb vinaigrette

Or

red Thai beef salad with crisp vegetables, toasted cashew nuts and cumin yogurt dressing

DINNER

Entrées

two tone soup, rourou and ginger carrot

Or

"kokoda"- marinated walu in coconut milk and lime with a hint of chilli

Mains

mint, cauliflower, pea and fetta spaghetti with fresh lemon juice

Or

local reef fish wrapped in banana leaves then cooked in lolo with roast cassava and steamed vegetables

Or

bongo chilli chicken curry with steamed rice, condiments and roti

Dessert

Individual self saucing chocolate pudding with whipped cream

Or

tropical fruit plate