

# Cocktail Menu

*During your celebrations you may wish to host a cocktail party or cater to your guests after your blessings and while photos are being taken.*

*Island Bar is the ideal venue.*

*Design your own canape selection or chefs mixed platters of hot and cold finger foods with dips.*

## SAVOURY CANAPES

**Select 2 from each section = F\$18 per person**

**Select 3 from each section = F\$22 per person**

**Dessert - Mixed tray of 5 = F\$20 per person**

## SEAFOODS

- Malolo Crab Salad ~ Fresh Lime, green papaya, coriander, vudi tostones
- Kokoda Shooters ~ Citrus marinated walu, coconut lolo, vegetable brunoise
- Bacon Wrapped Prawns ~ Spicy honey glaze
- Seared Tuna ~ Avocado salsa, wasabi
- Tempura Reef Fish ~ Caper lime mayonnaise

## MEATS

- Mini Bbq Beef Sliders ~ Melted cheese, caramelised onions
- Chicken Satay ~ Peanut sauce, coriander coconut salad
- Lamb Lollipops ~ Dukkah crust, pomegranate molasses
- Duck Pancakes ~ Cucumber, spring onions and Szechwan pepper corn sauce
- Chipotle Pork Taco ~ Grilled pineapple, coriander, pickled red onion

## VEGETABLES

- Pumpkin and Mozzarella Arancini ~ Smoked tomato sauce
- Vegetable Dumplings ~ Lemongrass, ginger, soy, peanut coconut sauce
- Tomato Mozzarella Bruschetta ~ Ciabatta, buffalo mozzarella, basil oil
- Rice Paper Rolls ~ Nam jim, Asian vegetable, mint, coriander, rice noodles
- Mac and Cheese ~ Infused with truffle oil, parmesan

## DESSERTS

- Chocolate Mousse ~ Sea salt caramel, shaved chocolate
- Tropical Pavlova ~ Pineapple, lime curd, papaya
- Coconut Cheesecake ~ Macadamia crust
- Island Lime Pie ~ Lime curd, shortbread crumb, toasted Italian meringue
- Passion Fruit Tartlet ~ Burnt sugar glaze, mint, melon salsa

## MIXED COCKTAIL PLATTERS

Crudities, fish goujons, spicy meatballs, mini pizza, mushroom arancini balls, cassava chips & dips

**F\$250 per platter (10 guests).**

*Add crumbed king prawns extra F\$100*

# Magiti Feast

F\$120 per adult with dessert. F\$65 per child upto 12 years  
F\$100 per adult without dessert. F\$55 per child upto 12 years

*Shared banquet style down the centre of the table. Traditional Fiji style dining at its best. Also available buffet style for 30 or more guests.*

## INDIVIDUAL ENTRÉE ~ ALTERNATE DROP, SELECT TWO OF THE FOLLOWING

### Chilled king prawns

Cherry tomato, ota fern, young coconut, mango chili emulsion GF

### Kokoda

Lime cured walu, house pressed coconut milk, capsicum, chilli, GF

### Steamed local lobster

Island Rocket, grapefruit, shaved fennel, horseradish GF

### Spinach & ricotta ravioli

w. chargrilled vegetables, garlic cream sauce

### Chilled gazpacho

w. black olive salsa GF V

## MAIN COURSE PLATTERS

### Pork Belly

Crispy pork belly, bok choy, pickled apple & ginger glaze

### Reef Fish

Whole baked reef fish infused with coriander, lemongrass.  
w. chili, pineapple salsa GF

### Imported Savannah beef rib eye,

Gremolata, braised onions GF

### Coconut lime chicken

Salt rubbed with coconut stuffing, lime infused pan juices GF

## SHARED SIDES ~ CHOOSE TWO

Honey roast pumpkin, Baked kumala, Stir fried moca,  
Olive oil roast potatoes, Ota fern salad

## SEAFOOD UPGRADE ~ choose any 3 add, \$45 per person

Grilled king prawns

Chili Green lip mussels

Sashimi platter, wasabi, soy & pickled ginger

Charred calamari, lemon olive oil and garlic

Ceviche shooters ~ w. lime wedges & aioli

## DESSERTS ~ ALTERNATE DROP, SELECT TWO OF THE FOLLOWING

Coconut and chocolate sponge

Mango mousse GF

Orange and almond cake GF

Baked pineapple topped with Italian meringue GF

Seasonal local fruit platter GF

# Buffet Menus

Choose between two protein combinations. Open Fire Spit Roast or Tropical Island BBQ.  
Both have same salads and desserts. We pride ourselves on creating memorable events.  
With a culinary team happy to tweak any menus to suit your desires.

**F\$110 per adult, F\$55 per child upto 12 years.**

## OPEN FIRE SPIT ROAST *(Minimum 30 guests required).*

Spit Roast Lamb ~ garlic, cumin and rosemary rub  
Glazed whole suckling pig ~ spiced apple sauce  
Butterflied Chickens ~ cayenne, oregano, lemon  
Pork and Fennel sausages  
Honey buttered grilled corn on the cob

## TOPICAL ISLAND BBQ *(Minimum 20 guests required).*

Chicken Tsukune Skewers ~ Ground chicken, Scallion, mirin and soy  
Reef fish fillets ~ Preserved lime, chili and coriander GF  
Lamb chop ~ Mint, garlic and balsamic GF  
Pork cutlet ~ Thyme and black pepper GF

## SEAFOOD UPGRADE ~ choose any 3. Add \$45 per adult, F\$25 per child

Grilled king prawns  
Green lip mussels w. chili & garlic  
Sashimi platter ~ tuna & snapper w. condiments  
Charred calamari, lemon olive oil and garlic  
Kokoda shooters  
Charred baby octopus w. rocket, lemon & balsamic

## Sides

Baked potatoes, chive, cream cheese and bacon  
Roasted broccoli, tahini and toasted almonds  
Charred lemon and parsley green beans

## Sauces

Rosemary gravy  
Mint and chili chimichurri  
Roast tomato and capsicum salsa  
Chipotle Aioli

## Salads

Potato and bacon with herb mayonnaise  
Pasta salad with roast vegetables & parmesan  
Mixed farm vegetables & lettuce greens  
Pineapple coleslaw  
Heart of palm, mixed island greens, pressed citrus dressing

## Desserts

Coconut and chocolate sponge  
Mango mousse  
Orange and almond cake  
Baked pineapple topped with Italian meringue  
Seasonal local fruit platter

# Set Menu

*Alternate drop style. Select any two entrees, mains and desserts from the selection below. We are more than pleased to customise menus and to suit your requirements.*

*What does Alternate Drop mean ~ One of each dish will be served alternatively.  
Guests may swap between themselves.*

**3 courses FD\$110 per person**

**2 courses FD\$90**

## Entrées (select two)

Chilled king prawns ~ cherry tomato, ota fern, young coconut, mango chili emulsion GF

Kokoda ~ lime cured walu, house pressed coconut milk, capsicum, chilli GF

Steamed local lobster (gf) ~ island rocket, grapefruit, shaved fennel & horseradish

Chilled gazpacho ~ w. black olive salsa GF V

Spinach & ricotta ravioli ~ w. chargrilled vegetables & garlic cream sauce V

Tuna Tataki ~ chili, spring onion, Nama, & lemon wasabi creme GF

## MAIN COURSE (select two)

### Snapper fillets

Lime beure blanc, chili cassava cake, spring onion and capsicum salad GF

### Roast loin of pork

honey glazed carrots, sautéed moca, smashed baby potato & green pepper cream GF

### Roast tenderloin of beef

Sweet potato puree, confit garlic mushrooms, and herb jus GF

### Duo of chicken

Green pepper corn marinated breast, white truffle chicken rilette cauliflower puree GF

### Confit duck leg

wilted island greens, sweet potato röesti, ginger & orange reduction

### Pumpkin and feta mille feuille

rourou sauce, roast tomato, parmesan crisps V

Marinated portabella mushrooms, hand cut cassava chips,  
roasted cherry tomatoes. Black pepper and charred onion rings V GF

*Served with homemade breads, extra virgin olive oil, aged balsamic and dukkah*

## DESSERTS (select two)

Island lime and almond cake ~ sweetened cream, lime compote V GF

Salted dark chocolate and coconut semifreddo ~ vanilla poached berries, toasted coconut V GF

Orange and ricotta baked cheesecake ~ orange and thyme reduction, almond crumb V

Trio of pineapple ~ pineapple and rum cake, pineapple ice cream coated in pistachio dust,  
baked pineapple V

Mango panna cotta ~ vanilla and mango panna cotta, pawpaw and palm sugar GF

*We only use the freshest. Therefore some ingredients may vary due to seasonal availability.  
If you'd like to change, add your favourite dishes or more vegan options to  
any menu, our chefs would be only too pleased to assist.*

*Prices include 25% Fiji taxes and levies.*