

WATER EDGE RESTAURANT

Open from 6:30pm to 9:30pm

Soup & Appetizers

Chef's Special Soup Of The Day FJ\$16

Fiji Style Kokoda GF + DF + NF FJ\$26

Citrus cooked fresh fish, fresh coconut milk, tomato, coriander, onion, lime juice and chilli

Crispy Fried Soft Shell Crab NF FJ\$27

Served on yukon mash potato, Thai coconut chilli chutney topped with cilantro water cress salad

Farm Mixed Hydroponic Lettuce FJ\$24

GF + DF + NF
Tossed hydroponic lettuce, honey dijon mustard dressing, crispy vegetable, cucumber julienne, tomato, chopped eggs

Grilled Prawn & Papaya Salad DF + GF FJ\$41

Fresh papaya & cucumber salad, crushed peanuts, fried shallots, lime nim jim dressing

Duck Spring Roll FJ\$30

Crispy fried roasted peking duck spring roll, duo of dipping sauces

Crispy Crackling Pork Belly GF + NF FJ\$41

Slow cooked pork belly, crispy crackling, leek puree, pickled cabbage salad

Thai Beef Salad GF + DF FJ\$31.50

Thin sliced beef strips, cucumber, mint, chilli, basil, beans sprouts, rice noodles, tossed in Thai dressing

Main Course

Organic NZ Porterhouse Steak 300g FJ\$82

GF + NF
Served with oven roasted sweet potatoes, garlic confit, grilled tomato, zucchini, red wine reduction

Asian Braised Short Ribs NF FJ\$68.50

Served with oven roasted pumpkin mash, red beetroot, fried onion, watercress salad

Half Roasted Lemon Chicken FJ\$ 48.50

NF + GF
Served with brussel sprouts, gravy, baked new potatoes filled with sour cream, bacon bits and spring onion

Chef's Daily Curry Creation FJ\$51

Served with jasmine rice, hand rolled roti bread, condiments

Teriyaki Reef Fish DF FJ\$61.50

Teriyaki marinated grilled fresh fish, lemon jeera brown rice, grilled pineapple spear, caramelized red onions, papaya watercress salad

Grilled Fish Castaway NF FJ\$61.50

Grilled fresh fish, turmeric panko crusted served on kumala mash, taro leaf palusami, salsa, coconut miti sauce

Grilled Organic Lamb Rump FJ\$82

GF + DF + NF
Served with fingerling potato, grilled vegetable & chimichurri sauce

Pacific Crab Cake FJ\$71

On sweet potato, corn salad, papaya mole and fried wontons

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On The Side

Spicy Potato Wedges	FJ\$10.50
Sautéed Fijian Greens GF	FJ\$10.50
Mashed Potatoes GF	FJ\$10.50
Steamed Jasmine Rice GF	FJ\$8.50
Fries	FJ\$10.50
Peppercorn Sauce	FJ\$5.50

Kid's Meal

Grilled (GF) or Crumbed Chicken & Fries	FJ\$20
Grilled (GF) or Battered Fish & Fries	FJ\$20
Cheeseburger & Fries	FJ\$15.50
Spaghetti Bolognese	FJ\$15.50
Vegetable Napolitan Pasta	FJ\$15.50
Ham & Cheese Sandwich	FJ\$15.50

Kid's Dessert

Baby Banana Split Sundae	FJ\$10.50
Baby Gold Rush Sundae	FJ\$10.50
Ice Cream & Topping Strawberry, chocolate or caramel toppings	FJ\$10.50

From the Rainforest

Papaya Panacotta GF + NF	FJ\$19.80
Papaya panacotta, candy pineapple, peppered strawberry compote	
Castaway Delight Ice Cream	FJ\$25
Three scoops of your choice of ice cream flavors, served with dried fruit, nuts, wafers	
Rum and Raisin	
Banana and Berry	
Hokey Pokey	
Strawberry	
Maple and Walnut	
Chocolate Mousse NF	FJ\$37.50
Dark & milk chocolate mousse, served with truffle, vudipudding, lolo caramel sauce	
Gold Rush Sundae NF	FJ\$25.50
Caramel ice cream, home-made honey comb, rainforest shaved chocolate, marshmallow fudge	
Volcanic Nut Chocolate Fondant	FJ\$30
Oozing nutty chocolate pudding, minted water melon salsa, vanilla ice cream. (Allow time for baking)	
Coconut Toffee Tart NF	FJ\$30
Coconut toffee tart with Kahlua jelly, rum & raisin ice cream, orange spiced compote	
International Cheese Plate	FJ\$41.50
Assorted imported cheese, honey, crackers, dried fruits, apple	