



TEKIVU TO START KATAKATA HOT APPERTIZER

WYNDHAM MUSSELS **FJ\$32**
Half dozen mussels cooked in fresh tomato + fresh bongo chilli and served with garlic bread.

FRIED SHRIMP POPCORN **FJ\$32**
Baby battered shrimps, served with tomato chutney + crunchy noodle vegetables.

WYNDHAM WINGS **FJ\$25**
Spicy buffalo wings + ranch sauce

BATABATA COLD APPERTIZER

KOKODA GF, DF **FJ\$28**
fresh local fish with coconut cream, lime juice, tomato, coriander, ota + nama

CLASSIC CAESAR SALAD **FJ\$22**
Iceberg lettuce, crispy croutons, parmesan cheese, soft poached eggs + anchovies.
+ Bacon **FJ\$2**
+ Grilled chicken **FJ\$5**
+ Grilled prawns **FJ\$7**

QUINOA HEALTH SALAD **FJ\$20**
Quinoa, black beans, cucumber, capsicum, tomato, spring onion, carrot, olive oil, lime
+ Shrimps **FJ\$5**
+ Grilled chicken **FJ\$5**
+ Tofu **FJ\$3**

WAI TUI FROM THE OCEAN

All from the ocean dishes are served with mashed potatoes + seasonal steamed vegetables.

CATCH OF THE DAY **FJ\$42**
Local whole fish, cooked to your choice, grilled or fried and served with fresh coconut miti sauce.

WYNDHAM GRILLED FILLET **FJ\$20**
Local fresh fish grilled with middle eastern sauces, onion, garlic, capsicum, tomato, black olives and cilantro

SEARED TUNA STEAK GF, DF **FJ\$35**
served rare with panzanella salad and lemon capers sauce. Can be cooked to diners' preference.

VAKAVITI
BE FIJIAN CURRY LOVERS
Roti, jasmine rice, pappadum, tomato chutney + raita

WYNDHAM CHICKEN CURRY GF*, NF **FJ\$25**

SHRIMPS CURRY **FJ\$40**

FIJIAN LAMB CURRY **FJ\$36**

VEGETARIAN CURRY OF THE DAY **FJ\$22**

GASAGASA TASTY PASTA FAVOURITES

SEAFOOD RISOTTO **FJ\$24**
Shrimps, mussels, calamari, green peas + cheese parmesan

PENNE ARRABIATA **FJ\$20**
Penne pasta serves with authentic Italian ARRABIATA sauce + parmesan cheese, garlic bread

SPAGHETTI DI MANZO ALLA BOLOGNESE **FJ\$22**
Spaghetti pasta served with beef Bolognese, parmesan cheese + garlic bread

CARBONARA LINGUINI NF **FJ\$28**
traditional carbonara served with bacon, white wine, cream + parmesan cheese

All prices are in Fijian dollars and include government 14% VAT.

Produce is subject to availability, in the unlikelyhood that produce is unavailable it will be substituted like for like.

GF: Gluten Free

V: Vegetarian

NF: Nut Free

DF: Dairy Free

***:** Upon Request



CHEFS' FAVOURITES

CRISPY PORK BELLY

served with mashed potatoes, grilled corn,
Sweet + sour shallots + honey garlic sauce

FJ\$35

CHICKEN PARMIGIANA

Breast chicken served with spaghetti
napolitana or chips with a side of
green salad

FJ\$28

IKA URA VAKALOLO GF, DF

poached local fish + prawns in coconut
cream w moca, tomato, vudi
vakasoso + salsa

FJ\$38

BRAISED MOROCCAN LAMB SHANK

Served with mashed potatoes +
seasonal vegetables.

FJ\$60

TAVU GRILL

All served with mash potatoes or chips +
Sigatoka steamed vegetable with herbs

400G RIB EYE FILLET

FJ\$65

200G TEYS SIRLOIN STEAK

FJ\$60

300G SCOTCH FILLET

FJ\$64

With a choice of 1 sauce: Mushroom \
Peppercorn \
Blu Cheese\
Butter Herb\
Red Wine Jus

ADD TOPPER

- Creamy garlic prawns GF, N FJ\$10
- Tempura spiced onion rings NF,V FJ\$6

ADDITIONAL SIDES

- Cassava & dalo chips with
tomato chili sauce FJ\$10
- Onion rings with tomato chutney FJ\$8
- Garlic butter crispy Bread FJ\$10

BATI KAMICA SWEET END

FIJIAN CAKE

Fijian banana and coconut cake
with caramel sauce

FJ\$15

CHEESECAKE

Bailey's cheesecake with strawberry sauce,
white crumble and vanilla ice cream.

FJ\$22

WYNDHAM BROWNIE

Wyndham chocolate brownie cake +
vanilla ice cream.

FJ\$15

CRÈME BRULEE

lemon grass cream brulee + short bread.

FJ\$22

FIJIAN FRUIT PLATTER

with fruit compote and chocolate sauce

FJ\$22

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GLOSSARY

KOKODA

A traditional Fijian dish made from raw fish marinated in citrus and enriched w coconut milk. Similar to a ceviche.

OTA

One of the fern edible vegetables found in Fiji, it is usually eaten as a salad.

NAMA

Also known as sea grapes, Nama is a type of edible seaweed gathered in unspoiled shallow waters in Fiji. Nama has a slightly salty taste and is molded into tiny spheres.

VAKALOLO

This classic Fijian dish is prepared by simmering in lolo – which is the Fijian word for coconut milk.

PANZELLA

A traditional Italian tomato and bread salad using stale bread w extra virgin olive oil, vinegar and salt.

MOCA

A green leafy Fijian spinach.

VUDI

A type of banana grown in Fiji which is delicious cooked in desserts.

IKA: Fish

URA: Prawns

KAIVITI: Fijian

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