



  
 TALEI  
 RESTAURANT  




DINNER MENU  
**KANA LILAI - ENTREES**

GRILLED CHICKEN SATAY \$22  

Crushed peanut, fried shallot and sesame mix, petit salad, peanut sauce

TOMATO AND CHEESE BRUSCHETTA \$18   

Ciabatta, tomato, green olive, red onion, basil, parmesan, truffle essence, balsamic glaze

PESTO ARANCINI \$18    

Golden-crisp truffle essence risotto balls filled with creamy basil pesto and mozzarella, served with tomato, olive and basil relish


TOGARASHI CALAMARI \$23     

Confit garlic aioli, togarashi pepper, panzanella salad

IKA KOKODA - SIGNATURE DISH 


ENTREE-\$22 MAIN \$45

Traditional Fijian ceviche made with fresh fish marinated in citrus, coconut cream, onions, tomatoes and chillies, served with cassava crisp

TATAVU KUITA MITI - SIGNATURE DISH 

ENTREE-\$23 MAIN \$45

Smoked baby octopus tossed in citrus coconut cream, onions, tomatoes and chillies, served with cassava crisp

 FISH  
  ALMOND  
  PEANUT  
  CASHEW

 PINENUT  
  WHEAT  
  GLUTEN  
  SOY  
  EGG

 HONEY  
  SESAME  
  MOLLUSCS  
  MILK  
  VEGAN

 VEGETARIAN  
  CRUSTACEAN  
  WALNUT

Please inform us of any food allergies or special dietary needs





## BULA BOWLS

POKE BOWL \$22  

Brown rice, seaweed salad, pickled onion, ginger, tomato, cucumber, charred corn kernels, wasabi and miso dressing

ADD TO YOUR BOWL:

Fried Tofu \$5 

Grilled Prawns \$9 

Fried Salt and Pepper Squid \$9 

Gochujang Beef \$5

Gochujang Chicken \$5

GRILLED GARLIC PRAWN MITI BOWL \$24 

Succulent garlic-marinated prawns, grilled to perfection and served over a mix of charred smoked breadfruit, tomato, cucumber, olives, and red onion, finished with our signature Waitum dressing and cassava crisps

CHICKEN SCHNITZEL BOWL \$24    

Schnitzel with cabbage, carrot, Spanish onion and apple slaw, topped with mustard mayo, spice mayo and sweet chilli

## WOK TOSSED BOWLS

PRAWN NASI GORENG \$34      

Indonesian fried rice, prawns, fried egg, chicken satay, prawn cracker

VEGETABLE FRIED RICE \$28     

Mixed vegetables, garlic, onion, ginger, soy sauce and petit salad

SZECHUAN PEPPER TOFU \$28  

Mixed vegetables, crispy tofu, Szechuan pepper sauce, served with steamed rice

VEGETABLE KUNG PAO \$29     

A vibrant stir-fry of seasonal vegetables tossed with roasted peanuts, chili, and a tangy-sweet Kung Pao sauce, served with steamed rice



## THE ISLANDS OF FIJI CHEF'S SIGNATURE DISHES

### PAKA-PAKA IKA VAKALOLO \$45

Whole baked fish in banana leaf, coriander and citrus coconut mullum, lemongrass and ginger lolo, crispy cassava batons, fijian bele (spinach), tomato, fried eggplant salad

### TAMARIND GLAZED TATAVU VUAKA BELLY \$45

Slow roasted pork belly in spiced rub made of herbs and tamarind served with spiced dalo (taro) curry, pineapple chutney, coconut mullum, fijian bele (spinach), tomato, fried eggplant salad

### YAVA NI SIPI PALUSAMI \$46

Slow-cooked lamb shank with garlic, onion, and island herbs, wrapped in young taro leaves and baked in fresh coconut cream (lolo), crispy cassava batons, fijian bele (spinach), tomato, fried eggplant salad

## TATAVU (CHARCOAL GRILL)

All served with cafe de paris butter, onion rings, panzanella salad, Herb pesto roasted potato and your choice of sauce

AUSTRALIAN SIRLOIN 250G \$60

AUSTRALIAN SCOTCH FILLET 300G \$60

NEW ZEALAND T-BONE 300G \$60

BBQ BABY PORK RIBS 500G \$59

CHICKEN BREAST 250G \$45

CHOOSE YOUR SAUCE:

Peppercorn

Mushroom

MAKE IT SURF AND TURF

Grilled Prawns \$9 

Fried Salt and Pepper Squid \$9 



## LOCAL STYLE CURRIES

All curries are served with steamed rice, roti, lentil soup, papadum, tamarind chutney, raita  
*Available gluten free, without roti and papadum*

### BUTTER CHICKEN \$35

Tender boneless chicken tikka in fragrant tomato gravy, seasoned with coriander and chilli


### FIJIAN LAMB CURRY \$38

Tender boneless lamb in a fragrant tomato-based sauce, seasoned with coriander and chilli

### MIXED SEAFOOD CURRY \$36

Mixed seafood in a fragrant coconut and tomato-based sauce, seasoned with coriander and chilli

### SPICED DALO (TARO) CURRY \$29

Tender spiced taro in a fragrant tomato gravy, seasoned with coriander and chilli  

### PALAK PANEER \$30

Local spinach, homemade cottage cheese, garlic, chilli, spices

## TANDOORI TIKKA BAR

Tender cuts marinated in aromatic tandoori spices, charcoal-grilled and served with buttery garlic naan, garden-fresh salad, chilli-salt fries, mint yogurt and tamarind chutney

200g Boneless Chicken Tikka \$34

200g Tail on Prawns Tikka \$37 

200g Lamb Chops Tikka \$40

Paneer and Vegetable Tikka \$37

## SIDE DISHES

Mixed garden salad \$10 

Salted fries \$10 

Steamed garden vegetables, olive oil \$10

Cassava chips \$10 





## PIZZA 12"



All pizzas are available with gluten free base - add \$3

### BBQ CARNIVORAN \$30

BBQ pomodoro, chicken tikka, roasted beef, roasted pepper, red onion, mozzarella

### CLASSIC MARGHERITA \$26

Basil pesto pomodoro, sliced tomato, parmesan, mozzarella

### CASALINGO PEPPERONI \$32

Pomodoro, casalingo pepperoni, roasted pepper, red onion, mozzarella

### CHICKEN TIKKA \$31

Tikka masala pomodoro, roasted pepper, red onion, cumin raita, mozzarella

### PANEER TIKKA \$26

Tikka masala pomodoro, roasted pepper, red onion, cumin raita, mozzarella

## MAGITI TOTOKA

"Beautiful Feast" in Fijian, these dishes are simple comfort foods

### SNAPPER AND CHIPS \$29

Beer battered snapper fillet, crispy chilli salt fries, petit salad, sauce tartar  
*Available gluten free, with a grilled snapper fillet*

### WARRIOR BEEF BURGER \$31

180g beef pattie, bacon, melted cheese, lettuce, tomato, pickles, special sauce, milk bun, chilli salt fries

### CHICKEN PARMA BURGER \$30

Crispy fried chicken fillet, honey glazed pineapple, tomato Napoli, melted cheese, coleslaw, milk bun, chilli salt fries

### CLUB SANDWICH \$31

Triple-decker toasted brown bread layered with grilled chicken, crispy bacon, fried egg, fresh lettuce, ripe tomato, and cheese, finished with garlic mayonnaise served with golden fries

## IVAKA LOMA VINAKA | DESSERTS

DECADENT CHERRY CHOCOLATE BROWNIE 🌾🌾🌾🥚🥛

Chocolate sauce, honeycomb crumble, caramelised lady finger banana ice cream

**FULL PORTION \$15 | MICRO SIZE \$9**

CHEF'S SIGNATURE LEMON CHEESECAKE 🌾🌾🌾🥚🥛

Lemon curd, shortbread cookie base, kumquat sorbet

**FULL PORTION \$15 | MICRO SIZE \$9**

STICKY DATE AND BANANA PUDDING 🌾🌾🌾🍃

Burnt banana, toffee coconut milk caramel, candied popcorn, coconut sorbet

**FULL PORTION \$15 | MICRO SIZE \$9**

SEASONAL ISLAND FRUIT SALAD 🍃

Selection of local cut fruit, kumquat sorbet

**FULL PORTION \$15 | MICRO SIZE \$9**

TRIO OF SORBET 🍃

Our house-made sorbet selection: coconut, soursop and kumquat

**3 SCOOPS \$15 | 1 SCOOP \$5**

PASSIBRÛLÉE 🥚🥛

Silky vanilla custard infused with fresh passionfruit, crisp caramelised sugar crust, burnt marshmallow, tropical fruit, coconut sorbet

**FULL PORTION \$15**

TIRAMISU TWIST 🌾🌾🌾🌾🥚🥛

Layers of espresso soaked sponge, whipped cream cheese mascarpone, dusted with dark cocoa

**FULL PORTION \$15**

Browse the beverage menu for tea and coffee options

