

CASTAWAY ISLAND CUISINE

Waters Edge Restaurant

Fijian Produce From Farm, Land & Sea

Soup

Chef's Special Soup Of The Day F\$15

Chef's choice of soup served with fresh baked bread

Creamy Pumpkin Soup F\$15

Roasted cinnamon pumpkin soup, fresh cream, crispy maple croutons

Appetizers

Bruschetta Ciabatta F\$15

Tomato, red onion, basil, feta cheese, balsamic reduction

Chicken Caesar Salad F\$19

grill chicken, bacon, anchovy, taro croutons, shaved parmesan, island made Caesar dressing

Coconut Arancini F\$25

Coconut crumb tomato mushroom risotto ball infused with Indian spice, coconut & tamarind chutney

Grilled Prawn & Papaya Salad F\$39

Crushed peanuts, fried shallots, lime nim jim dressing

Tamarind Duck Roti Wrap F\$29

roasted peking duck, cucumber, pickles, spring onion, roti wrap, hoisin palm sauce

Panko Crumb Prawn Cutlets F\$39

Lime & passionfruit aioli, avocado & papaya salad, 3pc

Crispy Crackling Pork Belly F\$39

Slow cooked pork belly with crispy crackling, cauliflower puree, pickled cabbage salad

Main Course

Organic-certified, Cape Grim Tasmanian beef (Hormone & antibiotic free)

Organic Fillet Mignon 250g F\$89

Bacon, fondant potato mash, roasted carrot, pumpkin puree & blistered beetroot, jus gras

Ocean & Earth 300g F\$89

Organic Porterhouse steak, panko crumb prawns, peas puree, fries, creamy garlic sauce

Beef, Bacon & Brie Burger F\$45

Beef patties, maple bacon rashers, caramelized onions, brie cheese, lettuce, tomato, fries

Chicken Parmigiana F\$49

Crumb chicken breast, ham, tomato pomodoro, cheese, fondant mashed potato, blistered tomato

Chef's Curry Of The Day F\$49

Chefs choice of curry, steamed jasmine rice, hand roll roti bead and condiments

Fresh Reef Fish Fillet (caught of the day) ^{GF} FJ\$59

Grilled reef fish over mash potato, wilted Fijian spinach, onion lime & chilli marmalade

Grilled Fish With Tomato & Spinach Risotto FJ\$59

With coriander & bush lemon salsa verde

Saffron & Coconut Prawn Pappardelle F\$59

Fresh home made pasta, sea prawn cutlets, coriander, basil, chilli, saffron infused coconut milk, fresh baked bread

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Slow Braised Lamb Shank Chasseur F\$79

Slow braised lamb shank with wild mushroom, red wine , fresh tomato, sweet potato & carrot mash , buttered green beans

Eggplant Vakautoni F\$49

Char grilled eggplant, over baked with napolitana sauce & mozzarella cheese, coconut chutney, served with steam rice

On The Side

Tropical Mixed Salad F\$15

Spicy Potato Wedges F\$10

Sautéed Fijian Greens F\$10

Mashed Potatoes F\$10

Steamed Jasmine Rice F\$8

French fries F\$10

Kid's meal

Grill fish & Chips F \$15

Crumb chicken & Chips F \$15

Cheeseburger & Chips F \$15

Spaghetti Bolognese F \$15

Vegetable Napolitano Pasta F\$15

Cheese Sandwich F \$15

From the Rainforest

Steamed Ginger Sticky Date Pudding F\$19

butterscotch sauce, vanilla ice cream

Ginger Lemongrass Crème Brûlée ^{GF} F\$19

Coconut Cardamom Panna Cotta F\$19

Wainadoi spice-infused coconut milk custard, mandarin syrup

Gold Rush Sundae ^{GF} F\$19

caramel ice cream, island-made honey comb, marshmallow fudge

Mango Monkey Sundae ^{GF + NUTS} F\$19

Fresh bananas, mango ice cream, chocolate brownie, banana chips, chocolate fudge

Volcanic Chocolate Fondant F\$29

oozing chocolate pudding, gingered watermelon, honeycomb, vanilla ice cream. Allow time for baking.

Bilo Affogato with Kahlua ^{GF} F\$29

espresso coffee, rainforest chocolate cup, Kahlua liqueur, vanilla ice cream

Italian Cheese Plate F\$39

Assorted Imported Italian cheeses, quince jelly, olive & sundried tomato tapenade, water crackers