



Food and beverages p1

Your meals will be served in our Vale-Ni-Kana dining room. We have two rate options, **Meal Inclusive** rate and **Meal Exclusive** rate. Our meal Inclusive rate includes all meals from the moment you arrive at Matangi Island until your departure. Our meal exclusive rate does not include any meals. A daily meal plan including breakfast, lunch and dinner is available for **FJ\$275 per person / per day, includes 25% Fiji Government taxes**. Alternatively meals can be purchased separately; **breakfast FJ\$75, lunch FJ\$112, and dinner FJ\$162, includes 25% Fiji Government taxes**. Prices are per person per meal. Couples must both participate in the same option.

Breakfast is buffet style and includes plenty of fresh fruit of the season, coconut water, freshly squeezed juices, a selection of freshly baked muffins and breads, and home-made jams. A hot breakfast menu offers a variety of choices including eggs cooked anyway you like, sausages, bacon, hash browns and a selection of savoury and sweet breakfast specials including Eggs Benedict with smoked salmon, breakfast burritos, pancakes and coconut crepes.

Lunch is a three course meal offering a fresh salad as a starter followed by a main and light dessert. Three choices are offered for the main including a vegetarian option. A choice of two desserts is available.

Dinner is a three course meal offering choices for the starter, main and dessert. Vegetarian options are available with the starter and main course.

Lunch and dinner choices are taken in the morning after breakfast to ensure absolute freshness from our organic vegetable garden and to minimize food waste. A broad selection of fine Australian and New Zealand wines will compliment any of our dishes.

Our daily menu offers a variety of Pacific Rim cuisine with every effort made to blend local foods including tapioca, taro, breadfruit and coconut to offer you flavours of the islands. Once a week we offer a traditional Fijian feast or Lovo where food is wrapped in banana leaves and coconut fronds before being placed on hot stones in a earth oven. Join our chefs for their informal weekly cooking demonstration by the pool. Sample some of our favourite local dishes including coconut prawn curry with freshly squeezed coconut milk, hand-made roti flatbread and condiments made with seasonal fruits including coconut and pineapple.

Special Dietary Needs: We are happy to cater to your special dietary needs but request that advance notice is given as some ingredients may need to be sourced from the main island. Please be sure to notify front office of any food allergies at the time of your check-in registration.



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Dining Hours: Breakfast 7:00 a.m. - 10:00 a.m. Lunch 12:00 p.m. - 2:00 p.m. Dinner 7:00 p.m. - 9:00 p.m. In true Fijian custom you are heralded by the beat of the Lali, a traditional Fijian drum signifying the start of an important event, Meal Time!

Complimentary tea, coffee and fresh baked cookies and slices are available at all times in our dining room. Gluten free treats are also available.

As the Sun sets on the horizon, light snacks are served at our bar, perfect accompaniments for sampling some of our tropical island cocktails, Fiji beers, Fiji rums and selection of Australian and New Zealand fine wines and French Champagnes.

Dress Code: Out of respect to your fellow diners and our Fijian staff please ensure that you are appropriately dressed during meal times.

Bar: The bar is situated in the dining room and is open throughout the day and in the evening. Our tariff does not include non-alcoholic or alcoholic beverages. All beverage purchases will be added to your bure account for payment on your check-out. Beverages not purchased from the resort are not permitted in the dining room including the bar, lounge and pool areas.

Special Occasions: If you are celebrating an anniversary or birthday please ensure to mention this to front office. Our anniversary and birthday bonus is a complimentary cake and a bottle of house wine.

Romantic Dinner: Enjoy a private dinner for two in our seaside private dining bure elegantly adorned with tropical flowers and enhanced by soft candlelight. The sounds of the ocean is your soundtrack as your dedicated dining room staff serves you your delicious 3 course meal selected from a special menu. A surcharge of **FJ\$150 applies, includes 25% Fiji Government taxes**. Surcharge fee covers special menu offering, dedicated dining room staff and bure set-up. Wine not included. Normal dinner charges apply in addition to the surcharge to guests who have not prepaid our meal inclusive rate or daily meal plan. As a minimum number of private dinners can be booked each night, we request that you make your booking as early as possible.



LUNCH

STARTER

shredded green papaya salad with cilantro, roasted peanuts, lime & fish sauce, crispy taro

MAIN

matangi beef burger; ground grass fed Taveuni beef caramelised onion, grilled pineapple, lettuce & tomato, grilled tasty cheddar cheese, French fries, garlic aioli

OR

spicy chicken burrito; tender pieces of chicken, chilli, onion, garlic, fresh tomato salsa, capsicum, beans, tasty cheese, sour cream all wrapped in a freshly baked tortilla

OR

fij fish salad; char-grilled locally caught tuna, green beans, hard boiled egg, tomato, onion, capers, potato, olives, anchovies, mustard vinaigrette dressing

VEGETARIAN

thyme & tofu stir fry s/w steamed rice

DESSERT

summer berry sundae; home-made vanilla ice-cream, mixed berries, macadamia nuts

DINNER

STARTER

seafood chowder

OR

caramelised onion & tomato tart

MAIN

grilled lobster tail, lemon butter sauce, fresh garden salad with garlic herb dressing s/w steamed rice

OR

blackened tuna, salsa verde, mashed potato, cumin fried eggplant salad

OR

coconut seafood; mussels, squid & fish baked in coconut cream in a coconut shell s/w fijian bele cabbage, fried okra & tapioca chips

VEGETARIAN

pepper cream vegetables s/w steamed rice & salad

DESSERT

fij vanilla creme brulee with caramelized coconut

OR

sticky date pudding with caramel sauce s/w salted caramel ice-cream



LUNCH

STARTER

coleslaw: english cabbage, carrot, pineapple, sultanas, creamy mayonnaise dressing

MAIN

thai beef salad: tender strips of beef mixed lettuce leaves, red onion, tomato, cilantro, mint, lemon & fish sauce

OR

pepperoni pizza: home-made pizza base, tomato sauce, oregano, mozzarella cheese, parmesan, pepperoni, black olives

OR

tempura prawn salad: tempura battered prawns, mixed lettuce leaves, shaved cucumber & carrots, red onion, tempura dressing

VEGETARIAN

polenta char-grilled vegetables: polenta, capsicum, zucchini, eggplant, rocket, pesto, shaved parmesan, cracked black pepper

DESSERT

caramelised pineapple with home-made vanilla ice-cream

DINNER

STARTER

corn & crab soup with cilantro

OR

seared sesame yellow fin tuna, shredded leek, onion, capsicum, sesame oil dressing

MAIN

lime chicken with beans, cilantro, bok choy, rice noodles

OR

deep fried pakapaka with ginger, garlic, shallots, chilli & tamarind sauce s/w steamed jasmine rice

OR

roasted rack of lamb with chilli orange glaze s/w mashed potato, beans, carrots & roasted pumpkin

VEGETARIAN

mushroom risotto, shaved parmesan

DESSERT

panna cotta, summer berry coulis, nut biscotti

OR

coconut & ginger pudding with lime syrup



LUNCH

STARTER

waldorf salad: celery apple, walnut, chef's home-made dressing

MAIN

coconut beef skewers: tender steak strips, thai red curry paste, coconut cream, shredded coconut, fragrant coconut rice

OR

greek barbecued octopus salad: octopus, feta cheese, red onion, cherry tomato, mint, honey, cayenne pepper, garlic

OR

seafood parcel: seafood cooked in a creamy white wine sauce baked in a crispy filo parcel s/w potato wedges

VEGETARIAN

marinated tofu, mixed lettuce leaves, shaved cucumber, tomato, sesame dressing

DESSERT

grilled pineapple with rum & star anise

DINNER

STARTER

pumpkin & ginger soup

OR

kokoda; fiji coconut ceviche made with fresh fish, lemon and freshly squeezed coconut milk

MAIN

fiji curry platter: chicken curry, beef curry, vegetable curry, roti flatbread, fresh condiments, crispy papadum

OR

miso deep sea snapper steamed beans, carrots, broccoli, balsamic reductions s/w steamed rice

OR

thai flavoured mussels s/w coconut rice

VEGETARIAN

vegetable ratatouille s/w couscous

DESSERT

coffee pecan pudding, caramel sauce, nut praline

OR

vanilla custard with berry compote



LUNCH

STARTER

green bean & coconut salad, yogurt & mustard dressing

MAIN

vietnamese chicken salad, lime juice, fish sauce, beans, cabbage, peanuts, green onions, fried shallots, lime vinaigrette

OR

sweet & sour fish kebabs: snapper fillets, pineapple, capsicum, soy & tomato sauce, steamed brown rice

OR

crispy salt & pepper squid, shredded cucumber salad, roasted peanuts, chilli lime dressing, herb & garlic potato

VEGETARIAN

couscous with orange & pumpkin salad

DESSERT

fresh tropical fruit, home-made coconut jelly, ginger & lemon grass syrup

DINNER

STARTER

leek & potato soup

OR

deep fried sesame crumbed camembert cheese, mango liqueur sauce

MAIN

grilled pepper sirloin steak s/w mashed potato, braised red cabbage, french bean, brandy cream sauce

OR

seared pacific scallops, chilli & garlic, white wine sautéed freshly made fettuccine

OR

seafood paella: mussels, prawns, snapper calamari, rice, tomato & white wine sauce

VEGETARIAN

cheese polenta, mushroom & rosemary sauce

DESSERT

coconut crepes with chocolate sauce, home-made vanilla ice-cream

OR

mini pavlova, fresh cream & fruit