

A TASTE OF FIJI

Authentic Fijian Tastes

FIJIAN FEAST KOKODA	28.00
<i>Fresh fish marinated in fresh lime juice with coconut milk (Miti) with rice, cassava, dalo . .</i>	
LOVO (MINIMUM 4 PERSONS)	40.00
FIJIAN STYLE PALUSAMI	28.00
<i>Ocean fish fillet covered in coconut cream, onion, tomato wrapped in a dalo leaf baked served with rice.</i>	
VAKASOSO—COOKED IN A COCONUT SHELL	58.00
<i>Ocean Lobster, ocean fillet in coconut lolo cream, onion, capsicum, tomato, fresh herbs,</i>	

A TASTE OF INDIA

Serious Authentic Indian Food

INDIAN CURRY THALI FEAST	25.00
<i>Fish, Chicken , Lamb or Beef Curry, 2 vegetable curry, dahl, chutney, rice and roti</i>	
BOER GOAT HOUSE SPECIALITY CURRY	32.00
<i>Palmlea Farms Boer Goat Thali Curry Feast with 2 vegetable curry, dahl, chutney, rice and roti</i>	
INDIAN CURRIES	18.00
<i>Fish, Beef, Chicken or Lamb or vegetarian dishes, roti, rice & chutney</i>	
PALMEA BOER GOAT	25.00
<i>With roti, rice & chutney</i>	

A LIGHT-MEAL

HOME MADE MEAT OR CHICKEN PIES	15.00
<i>Hearty country Beef or Chicken pies with salad</i>	
PALMLEA BURGER	15.00
<i>Home-made beef patty on a fresh baked bun with salad. Add an egg, cheese etc of your choice</i>	
TOASTED CHEESE OR CHICKEN SANDWICH	13.00
<i>Light & Tasty, add onion and served with salad</i>	
PALMLEA HOME MADE WRAPS	18.00
<i>Light & Tasty, served on home made multi-grain wraps with fillings of your choice</i>	
<i>Options: chicken, cabana sausage, hard boiled egg, cheese. All wraps rolled with fresh salad</i>	

Please ask for the DESSERT, PIZZA and BAR menus

COFFEE, TEA AND ICED DRINKS

Italian Roast coffee

Small Plunger (1-2 cups)	4.00		
Espresso	4.50		
Large Plunger (3+ cups)	10.00		
Tea (Cup- English, Herbal)	3.00	Pot	5.00
Frozen Coffee or Mocha (made with espresso and ice cream)	7.50		
Milk Shakes and Frozen Fruit Smoothies			7.50

All meals are freshly prepared after you place your order - Please allow 25 to 30 minutes

APPETISERS

SPICY CHICKEN NIBBLES ISLAND STYLE	15.00
DAHL SOUP	10.00
<i>Tasty Dahl soup served with fresh roti</i>	
BRUSCHETTA ITALIANO	11.00
TORTA AL TESTA	13.00
<i>Flat crusty Italian tile bread, melted cheese, arngula leaf, cracked pepper, onion optional</i>	
SPICY FRIED OCEAN FISH PIECES	15.00
<i>Fish pieces in a special spicy sauce then crispy fried...Extra Hot & spicy on request.</i>	

THE MAIN COURSE

All main courses served with Lyonaise Potatoes or Jasmine Rice, Vegetable and/or Salad

CHICKEN OR FISH ROLL-UPS PACIFICA	25.00
<i>Succulent chicken or ocean fillet pieces wrapped in pastry, fresh herbs, vegetables in a tangy Palmlea sauce</i>	
FRESH OCEAN FISH FILETS	25.00
<i>Choice of either sauté, spicy fried, crumbed or special oven poached in soya sauce, lime juice & butter</i>	
MANGROVE ISLAND CRAB	MARKET PRICE
<i>Mangrove crab Palmlea Style – availability and advance order required</i>	
GREAT SEA REEF LOBSTER	MARKET PRICE
<i>Hot buttered Or just fresh lemon Or Grilled – availability and advance order required</i>	
LAMB CHOP OFF THE GRILL	26.00
<i>Lamb chop grilled as you like it. . Plain or Greek style with lots of garlic, rosemary and cracked pepper</i>	
CHICKEN MILANESE	24.00
<i>Fillet of Chicken breast crumbed, sauted served with slice of fresh lime or lemon</i>	
FILLET OF BEEF TENDERLOIN	38.00
<i>Select farm grown Vanua Levu beef. Off the Grill to your liking.</i>	
ALL OF THE ABOVE SERVED WITH VEGETABLES OR SALAD	

ITALIAN PASTA FAVORITES -- SERVED WITH SALAD

PASTA AL PESTO	19.00
<i>A delicious home-made sauce of garden fresh basil, garlic, pine nuts, virgin olive oil and parmesan cheese</i>	
PASTA SPINACI VERDE	19.00
<i>Pasta with a delicious sauce of fresh homegrown spinach, tomato, onion, garlic, basil & olive oil</i>	
PALMLEA VEGETABLE LASAGNA	22.00
<i>Real Italian Flavours, tomato, capsicum, egg plant, spinach, onion, garlic. Parmesan & garden herbs</i>	

These are discounted cash rates, to pay by credit card a 4.5% surcharge