

Innocence

A range of alcohol free, fun and refreshing cocktails. Spice and herb infused simple syrups, fresh herbs, aromatic tonics, homemade bitters and shrubs make the your glass a mixologist's canvas.

PINEAPPLE SPICE*	16
Fresh pineapple juice, living lemonade and mint bitters	
SUMMER SMASH*	16
Nadi Bay basil lemonade, fresh lemon and kumquat syrup finished with a splash of coconut cream	
MOLI LIME DAIQUIRI*	16
Moli goodness! Pressed with fresh kaffir lime leaves fresh lime juice and sugar syrup	

Innocence ... Nearly

A crisp refreshing way to laze away an afternoon by the pool or on the beach.

LIMONADE*	28
Lemon kombucha, limoncello, white rum, finished with a splash of living lemonade	
VUNA B MARY*	28
Vodka, green juice and lemon juice refreshed with cucumber and chilli bitters	
SIGA SODA*	28
Gin, Pimms, lemon juice, celery bitters, housemade tonic syrup topped with soda	
VUNA VUATA*	28
Vodka, Bacardi, Cointreau, orange and pineapple juices refreshed with mint bitters	

Living

The living range offers a slightly healthier cocktail choice. Rather than traditional mixers a range of homemade probiotic beverages are used to create a wellness blend of deliciousness.

LAY-LINI* 28

Cointreau shaken with Kava bitters and Layalaya-ade, topped with sparkling wine

LIVING COLADA* 28

Pineapple infused rum, coconut vodka, pineapple shrub and coconut cream with a tepache float

OLD SPICE* 28

Spiced rum, old spice syrup, old spice bitters topped with living ginger beer

POM POM* 28

Tequila shaken with pomegranate shrub and lime juice, topped with living lemonade

ANGELIC* 28

Frangelico shaken with fresh lime and topped with turmeric-ade

Social Club

Experience flavour combinations that are out-of-the-ordinary. Interactive cocktails, vibrant hosts and great company.

MALOLO SUNSET* 30

Fiji sugar cube bathed in saffron bitters, topped with skinny champagne

G & G* 28

Gin shaken with ginger shrub and Cointreau with a living lemonade float

MOLLINI* 30

Aperol, moli shrub, and a dash of housemade orange bitters, topped with bubbles

ROSEMARY MARTINI* 28

Rosemary infused vodka, shaken with honey syrup and rosemary tincture, topped with white wine

LEMONGRASS FIZZ* 28

Barcardi, lime, agave, aqua faba and lemongrass water, shaken and refreshed with lemongrass tincture

All prices are in Fijian Dollars and are inclusive of 25% government taxes

Inclusive items are indicated with a star next to the item

Menu items that are not inclusive may be purchased with a 15% discount

Love Potions

Post dinner selected digestives or liquid desserts with a magic dash of love.

SPICY MANHATTAN*	28
Bourbon, honey syrup stirred with vermouth and a dash of cinnamon bitters	
SMOKIN' NEW FASHIONED*	35
Scotch spiced with housemade syrup and bitters, smoked over a large ice cube	
FIJIAN ESPRESSO*	28
Dark chocolate syrup, chocolate liqueur, Cointreau and orange juice, highlighted with espresso and choc orange bitters	
COCO BERRY NICE*	28
Raspberry Vodka, white chocolate Liqueur and Chambord, served neat	
BARTENDER SURPRISE*	28
Ask our hosts	

Wine

*Wine is the answer ...
what was the question?*

CHAMPAGNE

Skinny champagne grand cru brut	350
<i>Champagne, France</i>	
Veuve Clicquot Ponsardin	290
<i>Reims, France NV</i>	
Veuve Clicquot Rose	320
<i>Reims, France N</i>	
Ruinart Blanc de Blanc	320
<i>France NV</i>	
Ruinart Rose	280
<i>France NV</i>	
Louis Roederer Cristal	675
<i>Reims, France 2009</i>	

SPARKLING

Skinny Prosecco	150
<i>Veneto Italy</i>	
Bottega Prosecco Gold	155
<i>Veneto, Italy</i>	
Wirra Wirra "Mrs Wigley" Moscato*	28 140
<i>McLaren Vale, Aus 2016</i>	
Cloudy Bay "Pelorus"	185
<i>Marlborough, New Zealand NV</i>	
Nautilus Brut*	30 150
<i>Marlborough, New Zealand NV</i>	

WHITE WINE

SAUVIGNON BLANC

Waipara Hills	130
<i>Marlborough, New Zealand 2016</i>	
Anakena*	18 80
<i>Central Valley, Chile 2015</i>	
Mouton Cadet	80
<i>Bordeaux, France 2016</i>	
Leeuwin Estate Art Series	185
<i>Margaret River, Australia 2015</i>	
Odyssey	130
<i>Marlborough, New Zealand 2016</i>	

CHARDONNAY

Gato Negro*	18 80
<i>Central Valley, Chile 2015</i>	
Bouchard Aine et Fils, Macon-Villages	130
<i>Vignoble Du Maconnais, France 2013</i>	
Sileni Overstone	105
<i>hawke's Bay, New Zealand 2015</i>	
Yalumba Organic	140
<i>South Australia, Australia 2013</i>	

PINOT GRIS

Kim Crawford	125
<i>Marlborough, New Zealand 2015</i>	
Soho "Ziggy"	125
<i>Marlborough, New Zealand 2016</i>	
Fetzer Valley Oaks*	18 95
<i>California, USA 2015</i>	

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RIESLING

Peregrine Riesling		165
<i>Central Otago, New Zealand 2014</i>		
Chateau St Michelle Indian Wells		130
<i>Columbia Valley, USA 2016</i>		
Leeuwin Estate Art Series		155
<i>Margaret River, Australia 2015</i>		

BLANC VARIETALS AND BLENDS

Yalumba "Y Series" Viognier		105
<i>South Australia, Australia 2016</i>		
Cloudy Bay Gewurztraminer		170
<i>Marlborough, New Zealand 2006</i>		
Vasse Felix Semillon Sauvignon Blanc		140
<i>Margaret River, Aus. 2016</i>		

ROSE WINES

Soho "Westwood"*	26	130
<i>Waiheke Island, New Zealand 2017</i>		
Paul Jaboulet Aine Cotes Du Rhone		140
<i>Rhone Valley, France 2015</i>		
Peregrine		160
<i>Central Otago, New Zealand 2017</i>		

RED WINES

PINOT NOIR

Gerard Bertrand Special Reserve*	20	105
<i>Pays D'Oc, France 2016</i>		
Kim Crawford		150
<i>Marlborough, New Zealand 2015</i>		
Misha's Vineyard "Verismo"		155
<i>Central Otago, New Zealand 2011</i>		
Peregrine		195
<i>Central Otago, New Zealand 2014</i>		

MERLOT AND BLENDS

Two Vines		130
<i>Columbia Valley, California, USA 2014</i>		
Gerard Bertrand Special Reserve*	20	105
<i>Pays D'Oc, France 2013</i>		
Chateau De Camarsac Bordeaux Superieur Bordeaux		130
<i>France 2015</i>		
Lake Chalice, Vineyard Selection		130
<i>Marlborough, New Zealand 2014</i>		
Villa Maria Private Bin Organic		130
<i>Hawke's Bay, New Zealand 2016</i>		

CABERNET SAUVIGNON AND BLENDS

Yalumba "Y Series"*	20	105
<i>South Australia, Australia 2016</i>		
Leeuwin Estate Art Series		250
<i>Margaret River, Australia 2012</i>		
Dourthe Grand Terriers		105
<i>Bordeaux Superior Rouge, France 2012</i>		

SHIRAZ AND BLENDS

Luis Felipe Edwards Shiraz Cabernet*	18	80
<i>Central Valley, Chile 2017</i>		
Red Bank "The Long Paddock"		120
<i>Victoria, Australia 2015</i>		
Yalumba Organic		130
<i>South Australia, Australia 2016</i>		
Leeuwin Estate Art Series		200
<i>Margaret River, Australia 2013</i>		

OTHER VARIETALS AND BLENDS

Paul Jaboulet Chateauneuf-Du-Pape		200
<i>Rhone Valley, France 2010</i>		
Torres Sangre De Torro		105
<i>Catalonia, Spain 2014</i>		
Motto "Unbashed" Zinfandel		125
<i>California, USA 2014</i>		

DESSERT WINES

Anakena Late Harvest, Viognier Muscat*		95
<i>Central Valley, Chile 2012</i>		
Villa Maria Noble Riesling		180
<i>Marlborough, New Zealand 2013</i>		

CELLAR DOOR

Vasse Felix Heytesbury Chardonnay		240
<i>Margaret River, Australia 2015</i>		
Henschke "Cyril Henschke" Cabernet Sauvignon		490
<i>Eden Valley, Australia 1999</i>		
Craggy Range "Le Sol" Syrah		350
<i>Hawke's Bay, New Zealand</i>		

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Spirits

All served in 30 ml measures.
Try our homemade sodas as a healthy alternative.

APERITIF

Martini Bianco*	16
Martini Rosso*	16
Martini Extra Dry*	16
Campari*	18
Pimms*	18
Ricard*	18
Aperol*	16
Pernod*	18

BOURBON

Jack Daniels <i>USA</i> *	20
Makers Mark <i>USA</i> *	20
Wild Turkey <i>USA</i> *	20

GIN

Beefeater <i>England</i> *	18
Botanist <i>Scotland</i>	20
Tanqueray 10 <i>England</i> *	20

RUM

Bundaberg <i>Australia</i> *	16
Bacardi <i>Puerto Rico</i> *	18
Captain Morgan Gold <i>Jamaica</i> *	18
10 Cane <i>Trinidad</i> *	18

FIJIAN RUMS

Bounty Dark*	15
Bounty White*	15
Fiji Rum	15
Banana, Coconut, Coffee, Spiced, White Chocolate*	

TEQUILA

Patron Silver <i>Mexico</i> *	18
Patron XO Cafe <i>Mexico</i> *	18
Herradura Reposado <i>Mexico</i> *	18

VODKA

Grey Goose <i>France</i> *	20
Tito's <i>USA</i> *	18
Ketel One <i>Netherlands</i> *	18
Fiji Coconut <i>Fiji</i> *	16

WHISKY SINGLE MALT

Johnnie Walker Red <i>USA</i> *	18
Glenfiddich 18 Years <i>Scotland</i>	25
Macallan 12 Years <i>Scotland</i>	28
Glenmorangie <i>Scotland</i>	25
Laphroaig <i>Wales</i>	28
Dewar's 12 Years <i>Scotland</i>	28

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LIQUEURS

Baileys*	18
Cointreau*	18
Drambuie*	18
Frangelico*	18
Grand Marnier*	18
Galliano*	18
Khalua*	18
Midori*	18
Maria*	18
Chambord*	18
Cognac	
Hennessey VSOP	30
Remy Martin VSOP	28
Martell XO	40

Local and International Beers

A collection of local and international beers by the bottle.

Fiji Bitter*	11
Fiji Gold*	11
Vonu*	13
Corona	17
Heineken	17
Sidewood Apple Cider	17
Sidewood Pear Cider	17

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Juices and Soda

From the freshly squeezed to the fizzy.

FRESH JUICES*

16

Fiji has an abundance of tropical fruits that are available seasonally throughout the year. They are nutritional power houses rich in vitamins A and C, as well as fibre and B vitamins.

Check with our hosts for the fresh juice of the day.

HOME-MADE LIVING SODAS

Tepache*	10
Tonic *	10
Living Lemonade*	10
Ginger Beer*	10
Canned Soda*	10

If you would like a soda that you are more familiar with, please ask one of our Hosts.

Tea Rooms and Coffee Shop

From the quintessential to the quirky.

TWINNING'S TEA SELECTION

English Breakfast*	8
Early Grey*	8
Pure Camomile*	8
Pure Green Tea*	8
Pure Peppermint*	8

COFFEE

Cappuccino*	10
Espresso*	10
Flat White*	10
Long Black*	10
Latte*	10
Hot Chocolate*	10