

Available Meal Plans

choose a meal plan and save \$\$\$

choose from the following two options - prices are per person per day

half board \$120

includes

breakfast - daily tropical "buffet & baker" & one choice of "something from the kitchen"

dinner - three course dinner from the a la carte dinner menu

full board \$150

includes

breakfast - daily tropical "buffet & baker" & one choice of "something from the kitchen"

lunch - two course lunch from either the Ra Bar menu or Nuku Bar a la carte menu

dinner - three course dinner from the a la carte dinner menu

children eat FREE

children 12 & under eat FREE from the childrens menu when dining with an adult on a full or half board meal plan.

children 13 - 16 can choose a meal plan at the same adults rate or dine from the a la carte menu

 Vegetarian  Gluten Free  Shared Platter

meals may contain traces of nuts | all prices in Fijian Dollars

Breakfast

COFFEE & TEA

espresso \$5*

long black \$5*

cappuccino \$7*

latte \$7*

flat white \$7*

selection of tea \$5*

(pot)

please ask your
server for selection

FIJIAN HEALTH SHOT

please ask your
server for shot of the
day \$10*

*this is an additional
charge for our meal
package holders

FROM THE BUFFET & BAKER

6:30am-9am | \$32.00

cereals

muesli, corn flakes, rice bubbles, hot oatmeal

cheese & pickle platter

fresh fruit with coconut yoghurt 

breads & pastries

spreads & preserves

a selection of juice, coffee & tea

the buffet is packed away at 9am, if you would like anything from the buffet
between 9-10 please order it with your server

SOMETHING FROM THE KITCHEN

6:30am-10am

eggs benedict | \$21.00

with ham or smoked fish

omelettes | \$20.00 

vegetarian or ham with your choice of cheese

onion, chilli, mushrooms, tomato & green peppers

full breakfast | \$30.00

Wainadoi bacon, eggs, lamb sausages

grilled tomato, baked beans, homemade relish & crispy cassava

hash brown

spicy bacon & egg burritos | \$21.00

Wainadoi bacon, sauteed spiced potatoes & eggs wrapped in a flour
tortilla with homemade relish

ham steak | \$24.00 

grilled Vuda ham, pineapple, tomatoes, eggs & chips

something sweet | \$18.00

pancakes, waffles or french toast with seasonal fresh fruit, syrup &
whipped cream or ice cream

 Vegetarian  Gluten Free  Shared Platter

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Lunch

12pm-2:30pm

ENTRÉES

Bruschetta | \$15.00 



locally grown basil, ripe tomatoes, burnt ricotta & olives on homemade bread

Spring Rolls | \$22.00


chopped seasoned pork & chicken with Chinese wood fungus & tofu in crisp pastry with honey soy dipping sauce

Kokoda Fish | \$20.00 

Fijian cuisine at it's best, lemon marinated fish with coconut miti & Fijian crisps

Panzanella Salad | \$22.00  

homemade lebna cheese, parmesean crisps, tomato, basil & salad greens

Vegetarian Samosa | \$15.00 

spiced seasonal vegetables wrapped in crisp pastry with tamarind dipping sauce



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Lunch

12pm-2:30pm

Spicy Dhal Soup | \$19.00 V GF

a traditional Indo Fijian favourite blend of split peas, vegetables & selected spices with garlic rubbed bread

Caesar Salad | \$32.00

crispy bacon & grilled chicken breast, salad greens, croutons, anchovy dressing & shaved parmesan cheese

Fish Tacos | \$31.00

spicy grilled catch of the day in soft flour tortilla's with fresh salsa

Spicy Thai Noodle Salad | \$28.00 GF

warm beef or chicken in a blend of fresh basil & mint with asian flavors over a bed of rice noodles with coriander & chilli

Fish & Chips | \$34.00

fresh fillets of fish in our famous beer batter with french fries & tartare sauce

Nasi Goreng | \$29.00 GF

chopped prawns, sliced chicken, vegetables & lemon infused rice in a blend of spices & sambal oelek

Chicken Curry | \$38.00

Fiji style bonelss chicken curry, served with dhal, roti, papadum, steamed rice & condiments

Pasta | \$38.00 V

fettuccine, grilled seasonal vegetables or chicken with ricotta, tossed in basil & walnut pesto with shaved parmesan cheese

SANDWICHES

BLT | \$32.00

Vuda bacon, crisp lettuce & Rakiraki tomato on freshly baked ciabatta with Fiji crisps & homemade relish

Cheese Steak | \$35.00

grilled Yaqara beef, aged cheddar & crisp onions on a home baked baguette

BURGERS

Volivoli | \$35.00

seasoned Yaqara beef or chicken breast with caramelized onion grilled egg, beetroot, tomato & lettuce with french fries

American | \$35.00

seasoned ground Yaqara beef, lettuce, tomato & cheese accompanied by dill pickle tomato ketchup & mustard with french fries

Fish | \$35.00

fresh grilled, battered or breaded catch of the day, caper aioli & salad greens with french fries

Vegetarian | \$35.00 V

homemade quinoa, lentil and cassava pattie & salad greens with french fries

DESSERTS | \$18.00

The Volivoli Reef

3 nut praline covered vanilla icecream with a marshmallow filling on coconut sand

Cheesecake

served with a fresh fruit compote, whipped cream or icecream

Fresh Fruit Platter GF V

seasonal Fiji fruit with coconut yoghurt

Chocolate Brownie

made with Fijian chocolate & served with hot fudge sauce & ice cream

Cheese & Fruit V

camembert, blue, cheddar, seasonal fruit, crackers & local Rakiraki honey

V Vegetarian GF Gluten Free SP Shared Platter

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Dinner

5:30pm-9pm

ENTRÉES

Spicy Dhal Soup | \$15.00 (V) (GF)

a traditional Indo Fijian favourite blend of split peas, vegetables & selected spices with garlic rubbed bread

Bruschetta | \$15.00 (V)

locally grown basil, ripe tomatoes, burnt ricotta & olives on homemade bread

Smoked Walu Tian | \$28.00 (GF)

layered smoked walu, chopped green pawpaw & ota (fiddle head fern) with citrus mayonnaise

Spring Rolls | \$22.00

chopped seasoned pork & chicken with Chinese wood fungus & tofu in crisp pastry with honey soy dipping sauce

Terrine | \$28.00

bacon, chicken & herb, preserved vegetables & home made ciabatta

Kokoda Fish | \$20.00 (GF)

Fijian cuisine at it's best, lemon marinated fish with coconut miti & Fijian crisps

Sushi Platter | \$28.00 (GF)

made to order sushi & nigiri, pickled vegetables, wasabi & soy

Pork Belly | \$26.00 (GF)

caramelised pork belly with apple & celery salad with a chilli & lime dressing

Kara-age Chicken | \$26.00 (GF)

Japanese style fried chicken with wasabi aioli

Panzanella Salad | \$22.00 (GF) (V)

homemade lebna cheese, parmesean crisps, tomato, basil & salad greens

Vegetarian Samosa | \$15.00 (V)

spiced seasonal vegetables wrapped in crisp pastry with tamarind dipping sauce

(V) Vegetarian (GF) Gluten Free (SP) Shared Platter

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Dinner

5:30pm-9pm

MAINS

Chicken Curry | \$38.00

Fiji style boneless chicken curry, served with dhal, roti, papadum, steamed rice & condiments

Fish & Chips | \$34.00

fresh fillets of fish in our famous beer batter with french fries & tartare sauce

Pasta | \$38.00

fettuccine, grilled seasonal vegetables or chicken with ricotta, tossed in basil & walnut pesto with shaved parmesan cheese

Ika Vakalolo | \$42.00 GF

fresh caught fish cooked in lemon infused coconut miti, a true Fiji favourite

Wok Special | \$36.00 V

seasonal vegetables, tofu, shiitake mushrooms, baby corn, wok fried with crisp noodles in our special soy, ginger & chilli sauce

FROM THE CARVERY

all served with the chefs daily starch selection & steamed vegetables or green salad

Pork | \$85.00 SP GF

700g double smoked Wainadoi pork loin in whiskey & honey glaze with spiced date stuffed apple

Chicken | \$85.00 SP

700g herb stuffed chicken with beetroot relish & red wine jus

Steak | \$62.00 GF

Australian sirloin with crisp onions, mushroom & pepper sauce or red wine jus

Lamb | \$52.00 GF

New Zealand lamb shank braised in red wine, rosemary & mushrooms on whipped potato

Pork Tender Loin | \$52.00 GF

eye fillet of Wainadoi pork with sage & apple cream sauce & crackling

Soft Shell Crab | \$58.00

herb & pepper breaded with papaya & lemon grass salsa

Yaqara beef brisket | \$85.00 SP

700g slow braised then barbequed with a sweet sticky sauce & burnt corn relish

Lobster | \$17.00per 100gms*

this dish is so special, its a conversation you must have with our chef (4 hours notice is required)

*this has an additional charge for our meal package holders

V Vegetarian GF Gluten Free SP Shared Platter

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Dessert | \$18.00

The Volivoli Reef

3 nut praline covered vanilla icecream with a marshmallow filling on coconut sand

Cheesecake

served with a fresh fruit compote, whipped cream or icecream

Fresh Fruit Platter

seasonal Fiji fruit with coconut yoghurt

Chocolate Brownie

made with Fijian chocolate & served with hot fudge sauce & ice cream

Cheese & Fruit

camembert, blue, cheddar, seasonal fruit, crackers & local Rakiraki honey

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Digestif

Liquors \$18

Cointreau

Jagermeister

Sweet Vermouth

Galliano Vanilla

Cocktails \$24

Black Russian Khalua, Vodka & coke

Old Fashioned Whisky, Angosture bitters

Grasshopper Creme de menthe, Creme de cacao & cream

Volivoli Affogato Baileys, Mozart white & dark chocolate liquor

Cognacs

Hennessey VSOP \$22

Remy Martin VSOP \$20

Hennessey XO \$35

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Beach BBQ

Sunday* 6pm-9pm \$80 per person

Fun night on the beach with a bonfire & chefs choice of meats, seafood, salads & desserts including;

steaks

seafood & fish

sausages

chicken

vegetarian kebabs

with assorted sauces, chutneys, relishes & mustards

fresh selection of salads, breads, baked desserts & fresh Fijian fruit platters

Traditional Lovo

Thursday* 6pm-9pm \$80 per person

traditionally cooked in a earth oven wrapped in leaves

pork

whole fish

chicken

local root crops (cassava, taro, kumala)

palusami, layered dalo (taro) leaves & coconut cream

kokoda fish

selection of salads

fresh bread rolls

selection of desserts

*this is our normal day however please note it may change

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Private Dinning

6pm-9pm

enjoy a romantic candle lit dinner or private shared group experience on the beach or poolside including a three course dinner & bottle of bubbles.

please speak to your server regarding the menu

meal package price \$75 per person surcharge

non meal plan price \$150 per person

please confirm 24 hours in advance.



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Domoni Iko (Love you)

Private Island Picnic from 10am - 4pm \$150 per person

all in shared Tiffin or Bento boxes & chooses one item from each of the below sections

choice of one item from below

antipasto platter - resort cured vegetables & cheese, salami & chutney

cheese platter - selection of cheeses, fruit, nuts, crackers & honey

sushi platter - freshly made selection of sushi & nigiri

choice of one item from below

assorted sandwiches - chicken, ham & vegetarian filled in our freshly baked breads

vegetarian frittata - seasonal vegetables, eggs, potatoes & cheese

fried chicken - spiced & crisp fried chicken

smoked fish & salad with dill dressing - smoked Spanish mackerel, steamed potatoes, eggs & beans

choice of one salad

pasta with pesto

potato

green salad

spicy Thai glass noodle

includes

fresh fruit platter

sparkling wine (one bottle per couple)

water

fruit juice

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The Ra Bar

11am- 530pm

PIZZAS

BBQ chicken & pineapple | \$28.00

meat lovers | \$28.00

roast vegetable | \$28.00 (V)

Hawaiian | \$28.00

FROM THE FRYER

fish & chips | \$22.00

crispy chicken sandwich with homemade relish | \$21.00

Volivoli corn dog seasoned lamb suasages in our special beer batter & fries | \$21.00

cup of fries | \$8.00

KIDS MEALS

ham & pineapple pizza | \$18.00

fish & chips | \$16.00

chicken nuggets & chips | \$16.00

DESSERTS

smothered ice cream cone | \$5.00

chocolate ice cream sandwich | \$15.00

cheese & fruit platter | \$15.00 (V)

dessert pizza- chocolate & hazelnut sauce, bananas,
nut praline & marshmallows | \$18.00

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