

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 \$165

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 | \$18.00

spiced seasonal vegetables wrapped in crisp pastry with tamarind dipping sauce

 Vegetarian  Gluten Free  Shared Platter

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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 boneless 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

Sliders | \$35.00

sticky bbq pork, spiced Asian chicken and crispy battered fish with french fries, slaw and homemade relish

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

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

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 & seasonal Fiji greens with citrus mayonnaise

Spring Rolls | \$22.00

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

Spicy Crispy Chicken Wings | \$22.00

in chilli and honey coating with blue cheese dipping sauce

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

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 Spare Ribs | \$52.00 GF

Wainadoi pork spare ribs grilled in our special smoked plum sauce with spiced slaw

Prawns | \$58.00

Pacific prawns in Thai green curry with spicy green papaya salad and steamed rice

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

Tres Leches

citrus butter cake soaked in 3 milks with whipped cream and fresh fruit compote

Cheesecake

served with a fresh fruit compote, whipped cream or icecream

Mocha Cup Cake

Espresso drenched cake, whipped cream and vanilla ice cream rolled in chocolate dirt

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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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 \$85 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 \$85 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.



 Vegetarian  Gluten Free  Shared Platter

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Domoni Iko (I Love you)

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

all in shared Tiffin or Bento boxes - select 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

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

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Vegetarian Menu

5:30pm-9pm

ENTRÉES

Ota Miti | \$16

steamed fiddlehead fern with freshly squeezed coconut milk, onions, scallions, tomatoes and chilli with Fiji crisps

Vegetable sweetcorn and egg drop soup | \$16

seasonal local vegetables, creamy sweetcorn and eggs

Thai rice noodle salad | \$18

crispy tofu in a blend of fresh basil and mint with Asian flavours over a bed of noodles with coriander and chilli

Tofu | \$18

crispy deep fried tofu in a sticky plum and ginger sauce

MAINS

Pad Thai | \$38

rice noodles, eggs, chopped firm tofu, and seasonal vegetables flavoured with tamarind pulp, garlic red chili pepper and palm sugar and served with lime and roasted peanuts.

Pasta | \$38

seasonal local vegetables in a tomato, herb and red wine sauce

vegetarian Vakalolo | \$36

layers of traditional root crops and seasonal vegetables braised in coconut milk, lemongrass and lemon

vegetable frittata with paneer | \$38

served with starch of the day and salad greens

DESSERTS

seasonal tropical Fruit sorbet (v) | \$18

caramelised banana with seasonal fruit compote and ice cream

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Take Out Options

Please order the night before

PACKED LUNCH \$45

choice of one item from below

filled resort baked rolls

grilled herb vegetables

grilled chicken with aioli

honey ham & cheese

choice of one item from below

side salads

choose one option from the following

pesto pasta salad

green salad or thai glass noodle salad

choice of one item from below

drinks

Coca-cola , Diet Coca-cola, Fanta, Sprite or Fiji Water

all packed lunch options also come with locally made
crisps, fresh seasonal fruit and chefs freshly baked treat
of the day

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Take Out Options

Please order the night before

PACKED BREAKFAST \$24

choice of one item from below

spicy bacon & egg burrito

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

roast vegetable & egg burrito

roast vegetables & sauteed spiced potatoes & eggs wrapped in a flour tortilla with homemade relish

bacon & egg sandwich

Wainadoi bacon, spiced scrambled eggs on resort baked ciabatta

omelette

vegetarian or ham with your choice of cheese
onion, chilli, mushrooms, tomato & green peppers

all breakfasts come with fresh season fruit

 Vegetarian  Gluten Free  Shared Platter

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