

Dinner Menu 6:30pm - 10pm

All Day Menu 11am - 11pm

SOUP OF THE DAY	\$15	These are Tance Signature Dishes evaluatively as	ماطمانه
Chef's special (ask your waiter for assistant	nce)	These are Tanoa Signature Dishes , exclusively av at all our Tanoa Hotel restaurants - our commitment to	
ENTRÉE Island Kokoda GF, DF, NF	\$29	you the best. They are all time guest favourites and our have recreated an infused unique taste to suit all taste lusing mostly home grown ingredients, fresh from the g	ouds
Fresh diced fish cured in bush lemon, fresh miti (coconut cream), grilled pineapple & tiger prawn		Tanoa Curries Your choice of Chicken, Lamb,	\$39
Buddha Bowl GF, DF, NF Chickpeas, sweet potato, pickled carrot, roasted pumpkin, sliced cucumber	\$18 / \$25	Fish <i>or</i> Vegetarian, served with dhal soup, steamed rice, roti, tomato chutney & raita	
Add chicken, beef, or fish for \$7		Tanoa Fish & Chips	\$32
Quinoa Salad GF, DF, NF, V Quinoa and roasted vegetable salad with balsamic dressing	\$22	Crispy battered fresh local mackerel (walu), served with chips, a summer salad, tomato & tartare sauce	
Honey Peppered Beef Tenderized slices of beef marinated in pepper sauce, Asian slaw, fine orange zest, toasted almonds and chilli flakes	\$25	Tanoa Burgers Chicken or Beef burger served with french fries, a side salad, mayonnaise & tomato sauce	\$32
SIDES	\$9	Tanoa Club Sandwich Filling of grilled chicken breast,	\$25
Fries Potato wedges Mashed potato		fried egg, lettuce & tomato in between 3 slices of bread, served with french fries, mayonnaise & tomato sauce	
Steamed rice Garlic bread Root crop fries (Chef's choice)		Tanoa Sizzler Chicken or Beef with black pepper, onion, garlic, ginger & vegetables served	\$35
MAINS		on a hot plate. (Vegetarian option available, \$29)	
Garlic Butter Pan-fried Spanish Mackerel	\$32	DESSERTS	
Pepper garlic rouille, hummus		Tropical Seasonal Fruit Plate	\$15
& farm vegetables		Gold Rush	\$18
Fijian Coconut Caramel Peppered Chicken Lemon pepper rice, oyster green beans, light chilli soy	\$35	Rocky road ice cream served with chocolate crumbs, roasted almonds, honeycomb & chocolate shavings	
Tamarind BBQ Pork Belly Curried cauliflower puree, charred okra, creamy mashed potato	\$39	Passionfruit Cheesecake With passionfruit compote, meringue drops, choc mud soil and vanilla ice cream	\$16
Char-grilled Beef Cube Roll Steak Milled pepper & rock salt marinated tendered steak, local	\$55	Savusavu Chocolate Mousse Slowly folded mousse, brandy basket, coral tulip, wafer, fruit salsa	\$10

Our hotel's culinary team is well versed in special dietary requirements. We cater for all guests who experience food allergies and intolerance. Our Hotel Executive Chef would be delighted to discuss your special dietary requirements in person.

farm buttered seasonal vegetables,

charred rouille

