

GOLDEN COWRIE

COASTAL ITALIAN

Appetizers and Salad

F\$

Cannelloni SF, GF

30

Crab meat / avocado / carrot mayo / wasabi mayo / vanilla yogurt / greens

"Insalta Tricolore" P/L, GF

33

Bocconcini mozzarella / rocket salad / parma ham / fresh tomato / basil pesto

"Misto salumi" P/L, G

33

Chili salami / Capocollo / pickled vegetables / marinated olives / Taleggio cheese

"Carpaccio di Manzo" B, N, GF

28

Raw marinated beef tenderloin / arugula / parmesan / lemon / pine nuts

Assortimento di formaggi, GF

38

Assorted Italian cheese / grapes / honey / walnuts / crispy focaccia

Homemade Pasta

"Tortelli al tartufo", V

34

Homemade tortelli / truffle cream / homemade ricotta cheese / cream

Bombolotti SF, N,

30

Prawn mousse / prawns / pistachios / almonds / lime

"Fagottelli all'ossobuco" B, A

32

Homemade fagottelli / beef shank / napolitana sauce / parmesan

"Trenette all' Aragosta"

72

Lobster / Roma tomato / cream / lobster reduction / basil / chili

Pasta & Risotto

"Capelli d'angelo al pollo"

30

Capelli pasta / garlic / chicken / chili / parsley

"Penne al ragu' d'agnello" A

30

Penne pasta / Lamb ragu' / pecorino cheese / rosemary

"Spaghetti all'aglio olio e gamberi" SF/ A

30

Spaghetti / prawns / chili / garlic / extra virgin olive oil / lemon zest

"Risotto al nero di seppia" SF, A

34

Aquarelle risotto / squid ink / prawns / scallops / clams / parsley oil



Our produce and cuisine is Rooted in Nature,
Featuring the finest locally and ethically-sourced ingredients



Signature dish A - Contains alcohol N - Contains nuts GF - Gluten free S - Sesame B - Beef
P / L - Pork / Lard SF - Seafood V - Vegetarian V V - Vegan

Please be aware that menu items may contain traces of nuts or wheat, as such please let our service team know if you have any dietary requirements or allergies so we can prepare dishes accordingly.

Above prices are inclusive of 15% government taxes, prices are subject to change due to currency fluctuations.

| Fish and Seafood | FJD |
|--|-----|
| Gamberoni SF, A, GF Grilled prawn / risotto / tomato / asparagus | 48 |
| "Dentice agli agrumi" SF, A, N 🌿 Pan fried snapper / chili garlic broccolini / fried polenta sphere / orange butter sauce | 42 |
| "Pesce spada allo zafferano" SF 🌿 Pacific swordfish / cream / saffron / angel hair / creamy spinach | 40 |
| "Tonnato" SF 🌿 Yellowfin tuna fillet / tomato / capers / kalamata olives / risotto | 40 |
| Meat & Poultry | |
| "Tagliata di manzo" B, A, GF Black Angus Beef Sirloin / porcini mushrooms sauce / evo oil mash potato / grilled vegetables | 65 |
| "Guancia di Manzo Wagyu" A Wagyu beef cheek / sweet potatoes / baby carrots / asparagus / barolo wine reduction | 52 |
| "Stinco di Agnello" A Australian lamb shank / baby potato / spinach / eggplant | 48 |
| "Pollo alla Diavola" A, GL Roast chicken / rosemary / garlic / paprika / baby potato / onion / sweet corn | 52 |
| From the Garden | |
| "Insalata del Contadino" VV, GF 🌿 Assorted grill vegetables / parsley pesto | 29 |
| "Cannelloni" , V, GF 🌿💡 Quinoa / avocado / carrot Soy mayo / Balsamic Pearl / greens / Croutons | 25 |
| "Tortelli al tartufo" V 🌿💡 Homemade tortellini / truffle cream / homemade ricotta cheese / cream | 34 |
| "Risotto Primavera" VV Arborio Rice / Asparagus / Mushroom / Saffron | 30 |
| "Gnocchi Sorrentina" V Homemade potato gnocchi / napolitana sauce / mozzarella / Basil pesto | 30 |
| "Penne Arrabiatta" VV Tomato / Olive / Chili / Garlic / Capsicum | 28 |
| "Sweet Potato Steak" VV Seasonal Grill Vegetables / Pesto / fried polenta sphere | 38 |



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Dessert

| | |
|--|----|
| Panna cotta al cappuccino GF | 18 |
| Coffee / Cream / Almond crumble / Orange reduction | |
| Bigne' al sambuca | 18 |
| Profiteroles / Sambuca cream / Dip chocolate/ Pistachio meringue | |
| Tiramisu' | 20 |
| Mascarpone/ Lady finger / Vanilla Biscuits/ Frangelico ice-cream | |
| Burned | 20 |
| Vanilla creme Brule/ Mint leaves / Pineapple Compote | |
| Ciocolato Nocciola | 18 |
| Hazelnut/Chocolate mousse / Strawberry sorbet /Macarons | |



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Dessert

Panna cotta al cappuccino GF

Coffee / Cream / almonds crumble /
orange reduction

FJD 18

Bigne' al sambuca

Profiteroles / Sambuca cream / dip
chocolate / pistachio meringue

FJD 18

Tiramisu'

Mascarpone / lady finger / vanilla
biscuits / Frangelico ice-cream

FJD 20

Burned

Vanilla crème Brule / mint leaves /
pineapple compote

FJD 20

Ciocolato Nocciola

Hazelnut / chocolate mousse /
strawberry sorbet / macarons

FJD 18

Dessert

Panna cotta al cappuccino GF

Coffee / Cream / almonds crumble /
orange reduction

FJD 18

Bigne' al sambuca

Profiteroles / Sambuca cream / dip
chocolate / pistachio meringue

FJD 18

Tiramisu'

Mascarpone / lady finger / vanilla
biscuits / Frangelico ice-cream

FJD 20

Burned

Vanilla crème Brule / mint leaves /
pineapple compote

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Ciocolato Nocciola

Hazelnut / chocolate mousse /
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FJD 18