



Blu Bar
&
Grill

Food for the hungry,
drinks for the thirsty,
but most importantly, a
comfortable spot to while
the day away or put simply
in Fijian, *Mokusiga*

BLU BAR & GRILL

A PLACE TO MOKUSIGA



Blu Bar & Grill is the perfect day-to-night destination. Sit back on the ocean deck, sip on an aperol spritz, nibble on your pineapple garnish and listen to tropical beats.

- Breakfast serves a buffet of healthy local produce and international favourites
- Lunch focuses heavily on “hand food” that is easy to eat and share at the poolside, perfect with a refreshing cocktail from our swim up pool bar
- In the evening, the venue transforms in to an exciting ‘Grill’ restaurant, imparting a unique

flavour to each dish and representing local cuisine through the complimentary greens & grains bar

- An exciting but small wine list pairs perfectly with each cut of imported and local meat
- An interactive ‘kids menu’ and dedicated ‘kids corner’ keeps the kids engaged, while the adults stay and play after sunset beside the bar

■ ALL OUTLETS ARE CASHLESS

This menu contains allergens & is prepared in a kitchen that handles nuts, shellfish & gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

Credit cards are welcome. Prices are quoted in FJ dollars. We include 25% Govt taxes in the price. 10% surcharge applies during public holidays.

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LUNCH MENU

11.00 - 16.30

HOW TO MASTER THE PERFECT KOKODA

A fish dish that sums up the Pacific, Kokoda is fresh, tangy and creamy all in one bite. Better known as the Fijian version of ceviche, here’s our Chef’s Kokoda recipe for your enjoyment.



Makes 4 Servings

- 400g Walu (Spanish mackerel)
- ½ cup Bush Lemon Juice
- ¼ cup Coconut Cream
- 2 tbsp freshly diced Tomato
- ¼ cup freshly diced Onion
- 2 tbsp chopped Coriander
- 1 tbsp sliced Spring Onion
- 1 Green or Red Chili
- Ground Black Pepper
- Salt

■ Catch a fish, fillet and dice into block cubes

■ Find a bush lemon tree, pick and juice lemons into the fish

■ Marinate for up to four hours in the fridge

■ Husk a coconut, scrape and squeeze the coconut cream from the flesh

■ Drain the fish of lemon juice and transfer to a bowl

■ Pour in the coconut cream

■ Add the remaining ingredients to the mix

■ Serve immediately with salt and pepper to taste

BITES

- 1** HOT CHIPS (V)
Paprika aioli

AUD 9 FJD 14



- 3** FIRE CRACKER WINGS
Chili caramel, chili lime aioli, coconut salad

AUD 15 FJD 23



- 5** HERB MARINATED FETA (V)

Sundried tomato & Kalamata olives, sour dough crisps

AUD 13 FJD 19



- 7** MELON & PROSCIUTTO

Sweet balsamic reduction & crisp garlic bread

AUD 12 FJD 18



- 9** 2 MINI STEAK & CHEESE PIE

2 homemade steak & cheese pie

AUD 14 FJD 21



- 11** DALO & CASSAVA CHIPS

Chili lime aioli

AUD 9 FJD 14



- 2** CHARCOAL PITA & DIP (V)

Homemade hummus

AUD 13 FJD 19



- 4** SALT & PEPPER SQUID

Jalapeno tartar

AUD 13 FJD 19



- 6** BBQ BEEF SLIDERS

Chipotle sauce

AUD 14 FJD 21



- 8** POPCORN FISH CHASER

Chili lime aioli

AUD 13 FJD 20



- 10** CHICKEN KEBAB

Raita & mini roti

AUD 12 FJD 18



BURGERS

Your choice of whole meal or sesame bun

*“*Hold Up - all served with side of fries or cucumber & carrot stick with hummus dip*”*

- 12** GARDEN GOODNESS (V)

Patty of chickpea, falafel & lentil, haloumi cheese, tropical chutney

AUD 16 FJD 24

- 16** CRISPY BACON BEEF BURGER

Beef patty, bacon, fried egg, cheddar, beetroot relish

AUD 20 FJD 30



- 13** HOUSE MINCED LAMB BURGER

Oregano & lemon zest lamb patty, onion marmalade, tzatziki, garden greens

AUD 21 FJD 32

- 17** BIG BLU DOUBLE BEEF BURGER

2 beef patty, cheddar, mayo, lettuce, tomato & gherkin

AUD 26 FJD 40



- 14** GRILLED CHICKEN BURGER

Herb marinated chicken thigh, cheddar cheese, coleslaw & garlic aioli

AUD 18 FJD 27

- 18** CRUMBED FISH BURGER WITH GRILLED PRAWN

Mahi-mahi fillet, chunky tartar sauce, tomato & lettuce & grilled prawn

AUD 18 FJD 30



- 15** TROPICAL CHICKEN BURGER

Chicken breast, grilled pineapple, pawpaw aioli, cheddar cheese & lettuce

AUD 19 FJD 29



SANDWICHES



19 LUNCH CLUB
Grilled chicken breast, crispy bacon & cheddar cheese with sunny side egg, tomato, lettuce & fries
 AUD 19 FJD 28

23 TUNA MELT
Tuna, red onion & cheddar cheese on focaccia bread with curly cucumber
 AUD 18 FJD 28



20 SMOKY PULLED PORK BAGUETTE
Coconut husk smoked pork, apple celery slaw, long bun & fries
 AUD 17 FJD 26

24 SMOKED SALMON BAGEL
Crispy capers, cream cheese, NZ smoked salmon & green leaves
 AUD 21 FJD 31



21 TOASTED TRIPLE DECKER HAM, MUSTARD & CHEESE
Shaved ham, cheddar cheese, Dijon mustard, tomato & fries
 AUD 16 FJD 25

25 ANGUS STEAK SANDWICH
Grilled black Angus, garlic aioli, tomato, Brie cheese, greens on Turkish bread with fries
 AUD 22 FJD 32



22 SPICY PEPPERONI & BRIE BAGUETTE
Pepperoni & Brie cheese with lettuce & tomato salad
 AUD 17 FJD 25

WRAPS

26 PERI PERI CHICKEN WRAP
Iceberg lettuce, homemade peri peri sauce, grilled chicken breast
 AUD 18 FJD 27

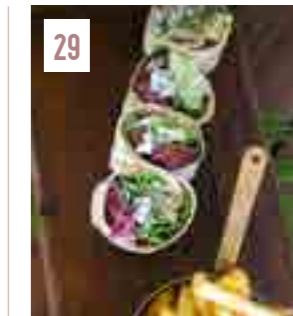
28 GYROS PITA
House minced lamb, grilled capsicum, tomato chutney & black olives, yoghurt
 AUD 19 FJD 28

30 AVOCADO PRAWN WRAP
Guacamole, poached prawn, cocktail sauce crunchy iceberg
 AUD 19 FJD 29

27 FALAFEL WRAP (V)
Cucumber, hummus, coriander, mint raita & lettuce
 AUD 17 FJD 26

29 STEAK & BLUE CHEESE WRAP
Char grilled sirloin, crunchy shallots, gherkins & blue cheese aioli
 AUD 19 FJD 28

31 WOK FRIED TOFU & UDON NOODLE (V)
Crunchy Asian vegetable chili sesame dressing
 AUD 17 FJD 26



NOT ENOUGH

FJD 2

CHEDDAR CHEESE
 COLESLAW
 EGG
 BEETROOT
 GHERKIN
 SUNDRIED TOMATO
 KALAMATA OLIVES

FJD 4

STREAKY BACON
 BLUE CHEESE
 BRIE CHEESE
 FALAFEL
 TZATZIKI
 HUMMUS
 TOMATO CHUTNEY

FJD 8

CHICKEN Breast/ thigh
 BEEF PATTY
 LAMB PATTY
 GRILLED PRAWNS

MAINS

32 KOKODA

Raw fish in coconut cream, capsicum, onion, coriander

AUD 14 FJD 21

33 LOADED NACHOS

Beef chili con carne, jalapenos sour cream, guacamole

AUD 17 FJD 27

34 SOFT SHELL FISH TACO

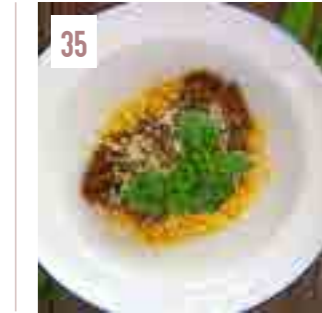
Shredded lettuce, coriander, lemon chili vinaigrette

AUD 17 FJD 26

35 SPAGHETTI BOLOGNAISE

Home made beef Bolognaise, freshly shaved Parmesan cheese

AUD 17 FJD 26



36 GRILLED GARLIC PRAWN FETTUCINE

Extra virgin olive oil & a hint of chili

AUD 17 FJD 27

37 PENNE PASTA & HOT CHORIZO

Chunky tomato sauce

AUD 17 FJD 25

38 VONU BATTERED FISH & CHIPS

Beer battered Mahi-mahi, hot chips & tartar sauce

AUD 18 FJD 27

39 GRILLED SALMON FILET & LEMON MASH

Green salad on the side

AUD 19 FJD 29



40 MEDIUM RARE TUNA FILET

Herb quinoa and garden greens

AUD 19 FJD 28

41 FLAME GRILLED CHICKEN BREAST

Sautéed capsicum, chunky tomato sauce & mashed potatoes

AUD 18 FJD 27

42 SKIRT STEAK & CHIPS

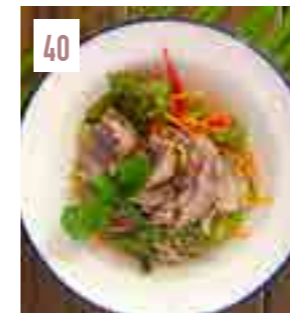
Chimichurri & chili aioli

AUD 21 FJD 32

43 TASMIAN SIRLOIN

Sunny side fried egg & chips

AUD 30 FJD 45



44 NZ SCOTCH FILET

Mash potato, garden greens & mushroom sauce

AUD 41 FJD 62



HEALTHY OPTIONS

45 QUINOA & ROAST VEGETABLE SALAD (V)
Roast pumpkin & zucchini, cucumber, toasted nuts & vinaigrette with fresh herbs
 AUD 15 FJD 22

46 RISONI, OLIVE & CHICKEN SALAD
Risoni pasta, tomato, cucumber, shredded chicken, lemon vinaigrette & fresh basil
 AUD 15 FJD 23

47 TOMATO & MOZZARELLA (V)
Fijian mozzarella, tomatoes, basil pesto & toasted sour dough
 AUD 16 FJD 24

48 GREEK SALAD & CRUNCHY CHEESY SOUR DOUGH (V)
Cucumber, tomato, onion, black olive & feta cheese with balsamic vinaigrette
 AUD 14 FJD 21

49 AHI & SALMON POKE
Fresh tuna & salmon, sesame soy dressing, cucumber, sprouts, warm sushi rice
 AUD 17 FJD 26

50 TUNA SALAD
Tomato, thin sliced onion, cucumber ribbon & bush lemon vinaigrette
 AUD 15 FJD 23

51 CAESAR SALAD
Grilled chicken, poached egg, bacon, Parmesan, anchovies, crispy capers, garlic croûtons
 AUD 17 FJD 26



DESSERT & FRUIT

52 WATERMELON & PINEAPPLE
Freshly cut with natural yoghurt to dip
 AUD 10 FJD 15



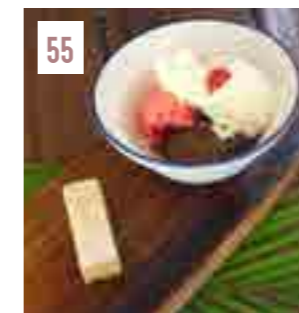
53 BUSH LEMON CHEESE CAKE
Thick berry compote
 AUD 12 FJD 18



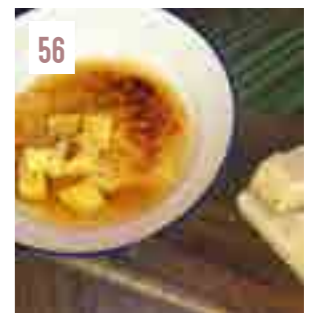
54 CHOCOLATE FUDGE BROWNIE
Served with vanilla ice cream
 AUD 12 FJD 18



55 ICE CREAM SUNDAE
Vanilla, chocolate, Strawberry or lemon sorbet
 AUD 10 FJD 15



56 CRÈME BRULEE
Butter shortbread & cinnamon pineapple
 AUD 10 FJD 15



DINNER MENU

17.30 - 22.00

THE PAINAPIU -
WHY IT IS
GOOD FOR
YOU

In Fiji there are three common varieties of Pineapple. Ripley Queen is the sweetest and most common in resorts, Smooth Cayenne is larger with soft leaves and Waimama is a cross between the two.

Here are many good reasons to eat pineapple and one reason you should not.

- Supports your immune system – high in Vitamin C
- Bone strength – pineapple contains 75% of the required intake of Manganese, the mineral that helps you develop strong bones and tissue
- Eye health – reduces the aging effects on eyes
- Digestion – fibre rich
- Anti-inflammatory benefits – contains bromelain
- Blood clot reduction – bromelain again
- Common cold and sinus inflammation – bromelain and Vitamin C
- Pineapple is a great meat tenderizer, eating too much can result in tenderness

Nutrition Facts

Here are the nutrition facts for raw pineapple, according to the U.S. Food and Drug Administration, which regulates food labeling through the National Labeling and Education Act:

Serving Size:
1 cup chunks (165 g)
Amount per Serving (%DV*)
*Percent Daily Values (%DV) are based on a 2,000 calorie diet.

Calories 82 Calories
from Fat 0

Amt per Serving	%DV*
Total Fat 0g	0%
Cholesterol 0mg	0%
Sodium 2mg	0%
Potassium 120mg	3%
Total Carbohydrate 15g	5%
Dietary Fiber 2g	8%
Sugars	11g
Protein	1g
Vitamin A	2%
Vitamin C	131%
Calcium	2%
Iron	2%

What Is Bromelain:

Bromelain is an enzyme extract derived from the stems of pineapples, although it exists in all parts of the fresh plant and fruit. The extract has a history of folk medicine use. As a culinary ingredient, it may be used as a meat tenderizer.

BITES

- HOT CHIPS (V)**
Paprika aioli
AUD 9 FJD 14
- CHARCOAL PITA & DIP (V)**
Homemade hummus
AUD 13 FJD 19
- FIRE CRACKER WINGS**
Chili caramel, chili lime aioli, coconut salad
AUD 15 FJD 23
- SALT & PEPPER SQUID**
Jalapeno tartar
AUD 13 FJD 19
- HERB MARINATED FETA (V)**
Sundried tomato & Kalamata olives, sour dough crisps
AUD 13 FJD 19
- BBQ BEEF SLIDERS**
Chipotle sauce
AUD 14 FJD 21
- MELON & PROSCIUTTO**
Sweet balsamic reduction & crisp garlic bread
AUD 12 FJD 18
- POPCORN FISH CHASER**
Chili lime aioli
AUD 13 FJD 20
- 2 MINI STEAK & CHEESE PIE**
2 homemade steak & cheese pie
AUD 14 FJD 21
- CHICKEN KEBAB**
Raita & mini roti
AUD 12 FJD 18
- DALO & CASSAVA CHIPS**
Chili lime aioli
AUD 9 FJD 14

GREENS
& GRAINS

COMPLIMENTARY GRAZING

at Greens & Grains Salad Bar while you wait for your main course; Soup, Salad, Bakery, Starch, Sauces, Condiments & Dessert

ON ITS OWN AUD 25 FJD 39



CHICKEN PARMIGIANA *All served with hot chips*

12 THE PARM-Y
Bacon, cheddar,
chunky tomato sauce

AUD 36 FJD 52

13 PARMA TEX-MEX
Chili con carne, pico
de galo, guacamole,
corn crisps

AUD 33 FJD 50

**14 PARMA ISLAND
TIME**
Pineapple, double
cheese & bacon

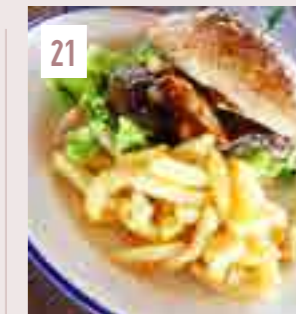
AUD 34 FJD 51

**15 THE PARMA
BURGER**
Crispy bacon, cheddar
cheese, tomato chutney,
battered onion rings,
lettuce, tomato &
crumbed chicken
breast on a grain bun
AUD 38 FJD 56

**16 VEGETARIAN
PARMA (V)**
Crumbed eggplant,
cheddar and
mushroom sauce
AUD 28 FJD 43



STAPLES



17 COTTAGE PIE
Beef mince, green
peas, creamy mash
potato, crusty cheese
AUD 29 FJD 44

**18 BATTERED
FISH & SQUID**
Vonu battered mahi
mahi, crispy squid,
tartar sauce with fries
AUD 32 FJD 48

19 CLUB SANDWICH
Grilled chicken
breast, crispy bacon
& cheddar cheese
with sunny side egg,
tomato & lettuce
AUD 32 FJD 49

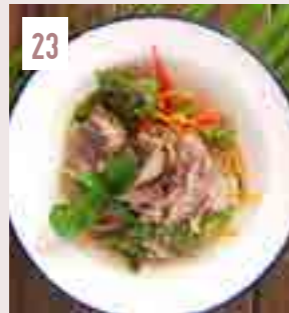
**20 DOUBLE CHEESE
BURGER**
2 beef patties, crispy
bacon, cheddar cheese
with lettuce & tomato
AUD 35 FJD 53

**21 STUBBS BBQ
STEAK SANDWICH**
Beer braised onions,
smoky cheddar,
mustard, lettuce,
tomato, fries
AUD 36 FJD 55

GRILL



22



23



24



25



26



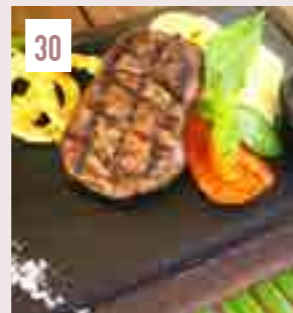
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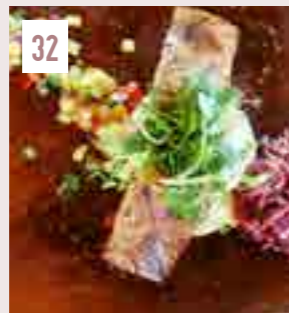
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30



31



32

22 FISH OF THE DAY

Lemon & herb marinated fish fillet, seasonal vegetables, mash

AUD 32 FJD 47

23 CHAR-GRILLED TUNA MEDIUM RARE

Herb quinoa, minted cucumber salad

AUD 35 FJD 53

24 CRISPY SKIN SALMON FILLET

Lemon coconut rice, tropical salsa & ginger beurre blanc

AUD 39 FJD 60

25 SURF & TURF

Tasmanian strip loin, prawns, marinara sauce, lemon & pepper fries

AUD 48 FJD 72

26 REEF & BEEF RIB COMBO

BBQ prawn skewer, salt & pepper squid, sticky beef ribs, chunky kumala

AUD 43 FJD 65

27 BEEF TENDERLOIN

Potato gratin, red wine jus & sautéed vegetables

AUD 52 FJD 79

28 T-BONE (500G)

Mushroom or peppercorn sauce, dalo chips

AUD 46 FJD 69

29 NEW ZEALAND PEPPERED RUMP

Green peppercorn sauce, onion, parmesan mash

AUD 45 FJD 65

30 NEW ZEALAND SCOTCH

Beer battered onion rings, mustard jus, thyme & cheesy potato mash

AUD 48 FJD 75

31 LEMON & THYME GRILLED CHICKEN BREAST

Potato gratin, ginger lemon butter sauce & green beans with toasted almonds

AUD 39 FJD 59

32 CRISPY PORK BELLY

Spiced red cabbage & roast apple mash

AUD 38 FJD 54



GO LOCAL

33 FIJIAN PORK LOVO

Slow cooked pork fillet with crushed kumala

AUD 39 FJD 59

34 WHOLE STEAMED REEF FISH

Served in banana leaf with dalo

AUD 47 FJD 71

35 WHOLE LOBSTER

Bongo chili & bush lemon with fries

AUD 102 FJD 155

36 MAHI-MAHI & SLIPPER LOBSTER

Served in a coconut shell with lolo & steamed kumala

AUD 56 FJD 85

37 WAHOO SKEWER

Fijian rum, pineapple & coconut marinated Wahoo with coriander rice

AUD 34 FJD 52

38 MAKHANWALA (V)

Vegetarian curry served with coconut rice, roti, papadum & raita

AUD 28 FJD 43

39 CHICKEN MASALA

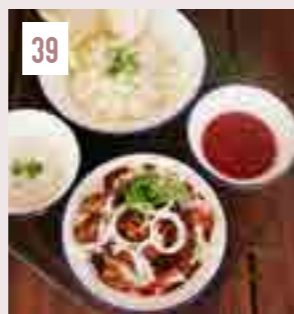
Masala infused chicken in tomato curry sauce served with coconut rice, roti, papadum & raita

AUD 37 FJD 56

40 YASAWA SEAFOOD CURRY

In tamarind sauce served with coconut rice, roti, papadum & raita

AUD 43 FJD 59



THE TREACHEROUS ART OF HUSKING A COCONUT

Known as the tree of life, the coconut tree bears the life giving Coconut. The art of husking a coconut though perilous is a daily part of life in the Pacific, here's how it's done.

- Forage for Coconuts in a sunny Coconut grove
- Shake the nut listening for the sloshing sound of coconut water, ditch the silent nuts
- Drive a stake into the ground with the hazardously sharp pointy end sticking out at an angle
- CAUTION – try not to hurt yourself
- Impale the sloshy sounding coconut onto the terrifyingly sharp stake and push down at an angle to loosen the tough husk around the nut
- Pull off portions of the husk until all gone
- A la Husked Coconut!
- Remove the stake from the ground once done



CAUTION: The motion required to husk a nut on a stake in the ground is highly treacherous. Keep your body weight angled well away from the stake to ensure you do not harm yourself

TIP: Buy a ready husked Coconut.

COCKTAILS

1 APEROL SPRITZ
Bubbles, Aperol, orange



AUD 15 FJD 23

2 PAPAYA DAIQUIRI
Rum, local papaya, sweet & sour



AUD 15 FJD 23



3 CITRUS COLADA
Fiji Rum Co. 3 year, Coconut rum, pineapple, citrus

AUD 17 FJD 26



4 ESPRESSO MARTINI
Vodka, espresso, Kahlua

AUD 20 FJD 32

5 WARARASA MULE
Vanilla vodka, bubbles, passionfruit, ginger ale



AUD 18 FJD 28

6 TOMMY'S MARGARITA
Tequila, lime, agave nectar



AUD 20 FJD 32



7 DENARAU ICED TEA IN A FISH BOWL
Blend of five spirits & cola

AUD 23 FJD 36



8 TITO'S PALOMA
Tito's vodka, grapefruit & lemon juice

AUD 17 FJD 27

9 TOBLERONE
Bailey's Hazelnut liqueur, crème de cacao, creamy chocolate



AUD 20 FJD 31

10 SUMMER PIÑA
Aperol, tequila, pineapple, cinnamon & vanilla syrup



AUD 17 FJD 27

11 POOL CLUB
Fiji Rum Co. Spiced rum, dark, pineapple, banana



AUD 16 FJD 25

12 PINA COLADA
Prepared Caribbean Style with local Fiji Rum



AUD 18 FJD 28



13 BLU LAGOON
Summer cocktail featuring blue Curacao & vodka

AUD 18 FJD 28



14 SEX ON THE BEACH
Peach liqueur, vodka, navel oranges & pink grapefruit

AUD 18 FJD 28

15 MAI TAI
White rum, dark rum, orange liqueur, fresh pineapple juice & angostura bitters



AUD 18 FJD 28

16 MOSCOW MULE
Czarina Vodka, ginger beer top up with angostura bitters



AUD 18 FJD 28



17 MELON ILLUSION
Melon liqueur laced with vodka & tropical fruit flavours

AUD 18 FJD 28



18 BANANA - RAMA COCKTAIL
Fiji Rum Co. honey liquer, hazelnut liquer, banana liquer, banana whip cream with ice and chocolate topping

AUD 18 FJD 28

19 GIN FIZZ
Gin, sugar syrup, lemon, soda water & lime



AUD 18 FJD 28

CHILLED

WITHOUT LIQUOR

	AUD	FJD
1 BUNDABERG GINGER BEER	8	13
2 BUNDABERG GRAPEFRUIT	8	13
3 TROPICAL FRUIT PUNCH	8	12
4 WATERMELON MINT COOLER	8	12
5 COCO COLADA	8	12
6 CHOC BANANA SHAKE	8	12
7 DEVILS MOCHA	8	12
8 ICED CARAMEL	8	12
9 MILK SHAKE	8	12

BUCKET

PROMOTION BUY 4 GET 1 FREE

	AUD	FJD
1 VONU	33	52
2 CORONA	43	68
3 HEINEKEN	43	68

BEERS

CRAFT & CIDER

	AUD	FJD
1 FIJI BITTER OR GOLD	7	11
2 VONU	8	13
3 STEINLAGER	10	15
4 CORONA	11	17
5 JAMES SQUIRE "150 PALE"	11	17
6 ISACCS APPLE OR PEAR CIDER	11	18
7 LITTLE CREATURES BRIGHT ALE	11	18
8 HEINEKEN	11	17
9 VONU EXPORT	9	14

SUNDOWNS

TO SHARE (1L)

	AUD	FJD
1 PIMMS CUP <i>Pimms, bombay gin, lemonade, ginger ale</i>	33	52
2 TEQUILA PALOMA <i>El jimador, grapefruit soda, orange</i>	42	65
3 SAILORS SYRUP <i>Dark rum, ginger beer, lime</i>	36	56
4 SUMMER SPRITZ <i>Bubbles, aperol, watermelon juice</i>	36	56

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BUBBLES

	GLS	BTL
1 SOMERTON BRUT RESERVE CUVÉE <i>SE Australia</i>	16	72
2 TEMPUS TWO SILVER SERIES CHARDONNAY PINOT NOIR <i>SE Australia</i>	20	95

WHITE

CITRUS FRUITS

	GLS	BTL
1 DEBORTOLI CHARDONNAY <i>South Eastern Australia</i>	16	72
2 PLACIDO PINOT GRIGIO <i>Eneto Italy</i>	18	80
3 BOULDER BANK SAUVIGNON BLANC <i>Marlborough New Zealand</i>	18	80
4 SILENI PINOT GRIS <i>Hawkes Bay New Zealand</i>	19	88
5 Y SERIES SOHO CHARDONNAY <i>Marlborough New Zealand</i>	22	98
6 JIM BARRY RIESLING <i>Clare valley Australia</i>		125
7 SHAW & SMITH SAUVIGNON BLANC <i>Adelaide Hills Australia</i>		135
8 LA BOHEME ACT 3 GRIS <i>Yarra Valley Australia</i>	24	110

PINK

GRAPEJUICE

	GLS	BTL
1 DOWN THE LANE ROSÉ <i>Riverina Australia</i>	16	72
2 Y SERIES SOHO ROSÉ <i>Marlborough New Zealand</i>	22	98
3 ANGUS MOSCATO <i>Barossa Valley Australia</i>	18	80
4 LA BOHEME ACT 2 ROSÉ <i>Yarra Valley Australia</i>	24	110
5 VILLA MARIA SPARKLING ROSÉ <i>Marlborough New Zealand</i>	25	120

RED

	GLS	BTL
1 DOWN THE LANE SHIRAZ TEMPRANILLO <i>Riverina Australia</i>	16	75
2 BABICH PINOT NOIR <i>Marlborough New Zealand</i>		110
3 GRAN LOMO MALBEC" <i>Mimendoza Argentina</i>	16	72
4 CASILLERO DEL DIABELO PINOT NOIR <i>Casa Blanca Valley Chile</i>		120
5 TEMPUS TWO VARIETY CABERNET MERLOT <i>Limestone Coast Australia</i>		115

Blu Bar
&
Grill