

BULA WELCOME TO THIRTY ONE

FINISH

GULAB JAMUN 12

Deep-fried Indian sweet dumplings

GULAB JAMUN WITH RABRI 19

Deep-fried Indian sweet dumplings | Rabri

KULFI 12

House made traditional Indian ice-cream

RABRI 14

Milk | Condensed milk | spices

VAKALOLO 16

Fijian coconut and cassava sticky cake/pudding steamed in banana leaf

VAKALOLO WITH ICE CREAM 25

Fijian coconut and cassava sticky cake/pudding steamed in banana leaf and served with ice cream

BATI BANANA RUM LIQUEUR 10

Fijian white rum with the depth of creamy, smooth banana aged in large oak vats 25% abv

BATI COCONUT RUM LIQUEUR 10

Fijian white rum with a decadent coconut flavour aged in large oak vats 25% abv

BATI COFFEE RUM LIQUEUR 10

Fijian white rum with aromas of freshly ground coffee beans and a soft and smooth mocha finish 25% abv

BATI WHITE CHOCOLATE RUM LIQUEUR 10

Fijian white rum with white chocolate and vanilla oak flavours that create a rich yet clean finish 25% abv

CHOCOLATE MARTINI 22

Baileys | vodka | chocolate

LOALOA COFFEE LIQUEUR 16

MANGO LASSI COLADA 22

White Rum | mango lassi | coconut cream

RATU SIGNATURE RUM 16

Aromas of zesty orange, dark chocolate and coffee with a velvet mouth feel of coconut and spiced oak followed by a lingering fresh citrus flavour. Aged in charred ex-bourbon American oak casks and finished with mocha oak chips

FOOD CULINARY JOURNEY(S)

Sit back and let us curate a menu. Simply choose any of the menus below and leave the rest to us. Bonus, access our hidden menu items plus much more. Talk to us!

DINNER FOR 2 - 99

Enjoy chefs choice of carefully selected 5 signature dishes to share.

DINNER DATE FOR 2 - 149

Enjoy welcome drink each along with chefs choice of carefully selected 5 Premium signature dishes to share and finish with dessert each.

FEED ME - 59PP

Enjoy chefs choice of carefully selected 7 signature dishes to share with sides.

ASIAN FUSION - 59PP

Enjoy chefs choice of carefully selected 7 Asian Fusion dishes to share with sides

TASTE OF INDIA - 59PP

Enjoy chefs choice of carefully selected 7 signature dishes around India to share with sides

TASTE OF FIJI - 59PP

Experience real taste of Fiji with chefs choice of carefully selected 7 dishes with sides to share.

TASTING MENU - 79PP

Chefs choice of carefully selected 8 premium signature dishes around Asia Pacific with sides to share plus a dessert each

TAPAS & DRINKS - 79PP

Enjoy a delightful spread of 5 tapas/small plates, including cherished British favorites plus dips and sides along with two drinks per person from our exclusive tapas and drinks menu.

Minimum 3 guests required. Everyone at group/table must participate on same menu.

VINAKA

(med) ((med-hot) (((hot

 dairy free  gluten free  nut free  Vegetarian

Minimum charge one main meal per person.

The management reserve the right to refuse admission.

Groups of over 6 must select our food journey menus or pre order.

Spend limits apply for group of 8+ guests.

Extra care is taken to accommodate allergies as humanly possible.

However, we cannot guarantee we can trace all elements.

TO START

CASSAVA FRIES 16

Cassava | spices | special sauce

CHANNA CHAAT 16

Chickpea | kachumber | yoghurt | mint | tamarind

CHILLI AUBERGINE 25

Aubergine | capsicum | onions | spring onion

CHILLI PANEER 25

Paneer | capsicum | onions | spring onion

ONION BHAJI 19

Onion | pea flour | herbs | spices

PANEER TIKKA 24

Paneer | herbs | spices | mint sauce

PUCHKA 17

Pani puri | chickpea | potato | mint

SPICED POTATO FRITTERS 17

Potato | pea flour | herbs | spices

VEGETABLE MANCHURIAN 25

Cabbage | carrot | capsicum | onion | spring onion

CHICKEN CHASER 25

Chicken tossed with 31 masala | herbs | spices

CHICKEN TIKKA 27

Chicken | herbs | spices | mint sauce

CHILLI CHICKEN 27

Chicken | capsicum | onions | spring onion

DUCK CHASER 39

Muscovy duck on the bone | 31 Masala

GOAT CHASER 39

Goat on the bone | 31 Masala

KOKODA (Fijian ceviche) 32

NZ fresh snapper | Fijian salsa in coconut cream

KSPICY CHICKEN 25

Chicken nibbles | house Korean inspired spicy sauce

MIRCHI PRAWNS 25

Prawns | chickpea flour | herbs | spices

MUSSEL MOILEE 24

Mussel | coconut sauce | herbs | spices

NASHEELA JHEENGA 27

Grilled prawns | gin | potato | passionfruit | toasted sesame seeds

SCHEZWAN CHICKEN LOLLIPOP 20

Frenched chicken winglet | house schezwan sauce

MAINS

AUBERGINE (BAIGAN) 29

Aubergine | 31 Masala | garlic | herbs

CHANNA MASALA 27

Chickpea (garbanzo bean) | spices | garlic | herbs

DHAL MAKHANE 27

Black Lentils | red kidney bean | spices | cream

DHAL TADKA 27

Lentils | herbs & spices

HEART OF PALM (SEKHO) 29

Fiji heart of palm | 31 masala | herbs | spices

JACKFRUIT 29

Fiji Jackfruit | 31 masala | herbs | spices

KADAI PANEER 27

Kadai sauce | onion | capsicum

PAPAYA CURRY 28

Fiji Papaya | Coconut cream | spices

PANEER SAAGWALA 27

Paneer | Fresh spinach puree | herbs | spices

VEGETABLE MOILEE 27

Vegetables | coconut sauce | turmeric | herbs

SCHEZWAN PANEER FRIED RICE 32

Paneer | vegetables | rice | schezwan sauce

31 MASALA CHICKEN 29

Chicken | 31 masala | herbs | spices

CHICKEN BIRYANI 29

Chicken | biryani rice | spices | herbs | raita

CHICKEN CHOPSUEY 29

Chicken | Bok choy | carrot | celery | capsicum

CHICKEN CHOWMEIN 29

Chicken | Bok choy | carrot | capsicum | soft noodles

CHICKEN MAKHANE 29

Chicken | House-made tangy butter sauce

DUCK CURRY 39

Muscovy duck on the bone | 31 Masala

FISH MOILEE 32

Fish | coconut sauce | turmeric | herbs

GOAT CURRY 39

Goat on the bone (slow cooked 4hrs) | 31 Masala

JHEENGA MASALA 32

Prawns | tomato | herbs | spices

LAMB CURRY 35

Lamb on the bone (slow cooked 4hrs) | 31 Masala

LAMB ROGAN JOSH 32

Lamb | spiced tomato curry sauce | herbs

PRAWN SAAGWALA 32

Prawn | Fresh spinach puree | herbs | spices

SCHEZWAN PRAWN FRIED RICE 32

Prawns | vegetables | rice | schezwan sauce

BREADS

Butter Naan 5

Cheese Naan 6

Plain Naan 5

Tandoori Roti 5

Garlic Naan 5

SIDES

Apple pickle 7

Basmati Rice 5

Bombay Aloo 17

Jeera Rice 5

Kachumbar 9

Picked red Onion 7

Plain Yoghurt 5

Raita 7