



PIRATES · WHALE'S TALE · PORT DENARAU

THE GALLEY

A buccaneer's buffet from the Caribbean to Fiji, served on every Day and Sunset Cruise

Every voyage of the Whale's Tale carries a buccaneer's table: the smoke and spice of the Caribbean, cooked the island way with what Fiji grows. Fill your plate, raise a glass, and keep one eye on the horizon.

HELP YOURSELF

Salads & Bread



Fiji Russe Salad

GLUTEN FREE

Sweet potato and pineapple folded through a creamy island dressing.



West Indies Coleslaw

GLUTEN FREE

Red and white cabbage with carrot, tossed in a creamy dressing.



Homemade Coconut Bread

GLUTEN FREE

Baked in-house and served with New Zealand butter.



Roasted Pumpkin

GLUTEN FREE

Roasted, glazed with sugarcane syrup and served chilled.

HELP YOURSELF · CREW SERVE THE MEATS

Hot Dishes



Buccaneer BBQ Chicken

GLUTEN FREE

Marinated in our buccaneer spice and barbecued.



Smoked Jerk Beef Brisket

GLUTEN FREE

Jerk-rubbed, slow-smoked and carved into tender slices.



Caribbean Rice & Beans

GLUTEN FREE

Simmered low and slow in coconut milk.



Wakō Spiced Chow Mein

Stir-fried noodles with garden vegetables and a little heat.

SWEET PLUNDER

Desserts



Robinson's Cassava & Banana Cake

GLUTEN FREE

An island cake, crowned with cream and fresh fruit.



Captain Hook's Fruit Skewers

GLUTEN FREE

The freshest tropical fruit of the day, skewered and ready to plunder.

DIETARY REQUIREMENTS

Dishes marked **Gluten free** are made without gluten. All dishes are prepared in the same galley, so we can't guarantee they are safe for guests with coeliac disease, and we're unable to cater to other specific requirements on board. **You're very welcome to bring your own lunch.**

THE BAR

The first hour is on us. Local beer, house wine, juices, soft drinks and water are poured free for the first hour after we leave the dock, until the ship's bell rings. After that, the bar is open for the whole voyage.

PIRATE COCKTAILS

The Plank Walker 	\$26
<i>Dark rum, passionfruit, lime, ginger beer · our signature</i>	
Neptune's Iced Tea	\$28
<i>Vodka, gin, rum, tequila, triple sec and a dash of sunshine</i>	
Bula Buccaneer	\$26
<i>White rum, fresh mint, lime, soda</i>	
Kraken's Colada	\$28
<i>Coconut rum, pineapple, coconut cream</i>	

SPIRITS

House spirits	\$18
<i>Vodka, rum, gin, tequila or bourbon</i>	
Premium spirits	\$22
<i>Ask the crew what's aboard</i>	
Banana rum shot	\$18

BEER & WINE

Fiji Gold · Fiji Bitter	\$12
Corona	\$18
Pure Blonde	\$18
Rosé · Sauvignon Blanc · Red	\$22
<i>By the glass, or \$89 a bottle</i>	
Pals	\$12

ALCOHOL-FREE

Deckhand's Cooler	\$16
<i>Pineapple, orange, lime and mint</i>	
Soft drinks	\$7
Juices	\$9
<i>Pineapple, orange or apple</i>	
Water, 500ml	\$6

All prices in Fiji dollars. A 3.5% surcharge applies to credit and debit card payments.

HOW THE BUFFET WORKS

THREE STEPS TO A FULL PLATE

I Listen for the bell

The buffet opens about an hour into the voyage.
The ship's bell calls all hands to the galley.

II Help yourself to everything

Salads, bread, rice, noodles and dessert are all self-serve. Only the hot meats are served: our crew carves and plates them for you.

III Come back for seconds

Once every guest has dined, second helpings are welcome. There's plenty in the hold.

◆ The buffet is included in your fare ◆ First hour of beer, wine and soft drinks on us ◆ Same menu on Day and Sunset Cruises ◆ Prepared fresh by our galley chef

"And what the deep decides, it keeps."

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