



RAW & CHILLED

**YELLOW FIN** GF, SF 24  
WAINANDOI SEARED BLACK PEPPER & WASABI EMULSION

**PRAWN CEVICHE** GF, SF 28  
LIME CILANTRO, JALAPEÑOS & BELL PEPPERS

**OCTOPUS** GF, SF 22  
DRIZZLE OF EXTRA VIRGIN COCONUT OIL & LIME VINAIGRETTE

HANDFOOD

**CORN NACHOS** V, GF 28  
PICO DE GALLO, CHEDDAR CHEESE, SOUR CREAM & GUACAMOLE

**S&P SQUID** SF 25  
CRISPY CALAMARI + GARLIC AIOLI

**CHICKEN WINGS** 26  
SPICY BUTTERMILK FRIED CHICKEN WINGS & CHIPOTLE MAYO

**CRAB CAKES** 28  
PANKO CRUSTED W/ PICKLED GINGER + DAIKON TARTARE SAUCE

**3 TACOS** P/L 30  
PULLED PORK & SPICY SLAW

SIDES

STEAMED BROCCOLI AND PINK SALTV, GF 15

ORGANIC ROASTED VALLEY PUMKIN, FETA & HAZELNUT DUKKAHV, GF 19

TWICE COOKED ORGANIC CASSAVA FRIES V, GF 14

ROASTED ZUCCHINI WITH PARMESANV 17

JUST GARLIC BREADV 12

SALAD BOWLS (& DIPS)

**DUO OF DIPS** V 25

ROASTED BEET HUMMUS & BLACK OLIVE SUNNY-TOMATO WITH CRISP BREAD

**BEET** GF, VV 24

SALAD WITH ROASTED SWEET POTATO & ROCKET

**BROCCO LI & BUCK WHEAT** GF, VV 26

SALAD WITH SEMI-DRIED TOMATOES

**FREEKE H** GF, VV 28

SALAD WITH MINTED SUMAC DRESSING

**CAESAR** V 27

THE CLASSIC STAPLE SALAD

ADD PROTEIN TO YOUR SALAD.

**GRILL ED CHICKE N FILLET** 7

**GRI LLED PRAWN SKEWERS** 11

OCEAN

LOCAL

LAND

SWEET

B&T'S

**SMASHED AVO ON SOURDOUGH** V, N 28

ROASTED BEETROOT, FETA, CRUNCHY DUKKHA & ROASTED ALMOND

**WRAPPED** V, N 22

GRILLED VEG, PISTACHIO PESTO & SWEET POTATO FRIES

**BEACH BURGER** B, S, P/L 34

BEEF PATTY, BACON, CHEDDAR, TOMATO, CRUNCHY LETTUCE & SUNNY-TOMATO DRESSING WITH FRIES

**TANDOORI CHICKEN WRAP** 25

TOMATO, LETTUCE & CUCUMBER-YOGHURT-CARROT DIP

**LOADED SHRIMP ROLL** SF 36

SERVED WITH SWEET POTATO CHIPS

**CHICKEN SCHNITZEL SANDWICH** 32

THE OLD TIME CLASSIC CHICKEN SCHNITZEL SANDWICH SERVED WITH MAYO & LETTUCE

**STEAK SANDWICH** B 41

GRILLED SIRLOIN, ONION, TOMATO & AVOCADO

**FISHERMAN' S STEW** SF 48

PRAWNS, SQUID, MUSSELS & MORE WITH GARLIC LOAF

**GRILLED PRAWNS** SF 44

SERVED WITH GARLIC SAUCE & FRIES

**ISLAND FISH & CHIPS** SF 32

SERVED WITH WITH TARTARE & LEMON

**GRILLED SNAPPER** GF, SF 28

SERVED WITH A TOMATO GINGER RELISH

**KOKODA** GF, SF 28

LIME MARINATED WALU, COCONUT CREAM, ONION & CHILLI

**VEGETABLE SAMOSAS** V 25

HOUSE BAKED WITH HOMEMADE TAMARIND CHUTNEY

**GOOD OLD CHICKEN CURRY** 37

WITH LOAF BREAD

**SUSTAINABL E WHOLE FISH** GF, SF 41

WITH CASSAVA & MITI

**STEAK FRITES** B 52

PURE BLACK ANGUS SIRLOIN STEAK, BLACK PEPPER SAUCE, FRIES & VEGGIES

**SHISH TOUK** 41

MARINATED CHICKEN ON PITA WITH TAHINI, FRIES & SALAD

**BBQ RIBS** P/L 48

PORK BABY BACK STICKY RIBS, WEDGES & SPICY SLAW

**YANUCA GOLD DIGGER** N, GF 16

MANGO ICE CREAM, HONEYCOMB & WARM CHOCOLATE SAUCE

**MONKEY SECRE T ROCK** N, GF 18

VANILLA ICE CREAM, BANANA & BANANA CHIPS, WARM CHOCOLATE SAUCE & CRUSHED SALTED PEANUTS

**WHITE CHOCOLATE RUM TRUFFLE CAKE** A 21

FIJI WHITE RUM GANACHE PRALINE, WHITE CHOCOLATE COATING

**SALTY CHOC CARAMEL TART** 22

CAPPUCCINO ICE CREAM, COOKIES, MANGO, CHOCOLATE SAUCE

# BEVERAGES

## SOFT DRINKS

FANTA	8
SPRITE	8
COCO COLA	8
COKE ZERO	8
DIET COKE	8

**FRESH COCONUT\*** 8

## LOCAL CRAFT (REEF BEER ON TAP)

ISLAND LAGER ISLAND CRISP & FLAVORSOME LAGER THAT EVERYONE CAN ENJOY	9
PALE ALE SMOOTH & HOPPY PALE ALE WITH A SWEET HOP AROMA & A STRONG FINIISH	9
TROPICAL SHANDY	9

ISSAC APPLE CIDER	18
FIJI GOLD or BITTER	11
CORONA	16
HEINEKEN	14

ALL DAY, EVERY DAY

**BUCKET OF 4 CORONAS \$50**

\*AVAILABLE WHEN FRESH COCONUTS FALL FROM THE TREE

**COCONUT BOMB  
W/ YANUCA ISLAND  
SPICED RUM**

OUR LOCAL DISTILLED RUM

**\$20**

## - TOMMY'S TEQUILA POP UP -

MARGARITAS WITH CAZADORES 100% AGAVE TEQUILA REPOSADO

PASSIONFRUIT 29  
TEQUILA CHARGED WITH PASSIONFRUIT SYRUP

SUMMER PINA 29  
AEROL, VANILLA-CINNAMON SYRUP, PINEAPPLE & LIME

CLASSIC TOMMYS 28  
ORIGINAL MIX WITH LIME AND AGAVE SYRUP

## LONG DRINKS & SPRITZERS

CITRUS COLADA 25  
TROPICAL COLADA WITH A TWIST OF CITRUS

MAI TAI 27  
COMBINATION OF RUM, CURACO, ALMOND & TROPICAL JUICE

GIN & JUICE 26  
GIN CHARGED WITH GRAPEFRUIT SODA

APEROL SPRITZ 21  
PROSECCO & APEROL

MOJITO 24  
RUM CO FIJI 2 YEAR & SWEET & SOUR, MINT & SODA

DARK & STORMY 29  
RUM, SPICY GINGER BEER, LIME

PALOMA 30  
TEQUILA CHARGED WITH GRAPEFRUIT SODA

## 2 FOR 1 COCKTAILS

FROM 2PM - 3PM

## SPECIALS

DAIQUIRI 29  
STRAWBERRY, PINEAPPLE

GIN & TONIC 30  
BOMBAY SAPPHIRE GIN WITH SCHWEPES TONIC

## WINES

### - BUBBLES -

	G	B
DE BORTOLI PROSECCO KING VALLEY AU		80
WILLOWGLEN SPARKLING SE AU	15	65
SAM MIRANDA MOSCATO KING VALLEY		85

### - WHITE -

MCUIGAN SINGLE BATCH CHARDONAY	20	98
SOHO CHARDONAY MARLBOROUGH NZ		102
TORRES GEWURZTRAMINER CATALYN SP		88
SOHO PINOT GRIS MARLBOROUGH NZ	18	82
WAIPARA HILLS PINOT GRIS WAIPARA NZ		93
SOHO PEGGY SAUVIGNON BLANC NZ	18	85
SIDEWOOD SAUVIGNON BLANC		99

### - ROSE -

DE BORTOLI ROSE	16	70
ROSE ROSE DE BORTLI YARRA VALLEY AU		103
DOMAINE SAINT AIX ROSE FR		125

### - RED -

SINGLE BATCH PROJECT SHIRAZ MCGUIGAN	20	98
RUNNING WITH BULLS TEMPRANILLO		125
TORRES CORONA		82
WOODFIRE SHIRAZ		75
DE BORTOLI MERLOT	12	55

PER PERSON - SINGLE SERVED BY THE GLASS 150ML / DOUBLE 300ML