

Lunch Menu



HANDFOOD

CILANTRO CHICKEN TORTILLA NACHOS Pico de gallo, cheddar cheese, sour cream & guacamole	FJD		36.00	285
DOUBLE FRIED CHICKEN NIBBLES Chipotle & Alfredo Sauce			30.00	240
LAMB KEBAB CHILLI TACOS Mint & Roast Cumin Yogurt, Tomato Chutney, Jalapeno and Cheese			36.00	285

SIDES

SEASON SALAD ^{GF}			18.00	145
SAUTE SEASONAL VEGETABLES WITH GARLIC BUTTER ^{VV, GF}			25.00	200
TWICE COOKED VALLEY CASSAVA FRIES ^{V, GF}			12.00	95
STEAMED VATUKARASA "SILA" CORN ON CORN ON COB ^{V, GF}			16.00	130
JUST GARLIC BREAD ^V			12.00	95
CHEESY FRENCH FRIES			16.00	130
FRENCH FRIES ^{VV}			14.00	95

SALAD BOWLS

LEMONGRASS & LIME PRAWN ^{GF, SF} Lime, Jalapeno, Bell Peppers, Cabbage	FJD		32.00	255
CORAL COAST TUNA SALAD ^{SF} Quick Seared yellow Fin Tuna, Avocado, Tomato, Mixed Greens Soy GingerCitrus Mayo			28.00	225
SEAFOOD "OTA" ^{SF} Mixed seafood with fern leaf and freshly squeezed Coconut Cream "Miti"			30.00	240
MEDITERRANEAN CHICKPEA Olive, Feta cheese, Tomato, Cucumber			26.00	210
CAESAR The classic Staple salad, Boiled egg, Crispy Bacon			30.00	240
<i>Add Protein To Your Salad -</i>				
<i>grilled chicken fillet</i>			10.00	80
<i>grilled prawn skewers</i> ^{SF}			15.00	120

B&T'S

YANUCA CHEESY BURGER ^{S, B, PL} Beef patty, bacon, cheddar cheese sauce, tomato, crunchy lettuce crispy onion rings & marmalade, fried egg	FJD		38.00	300
BEACH BAR CHICKEN BURGER Crispy chicken, Peri peri sauce, cheese and cabbage slaw			38.00	300
SHAWRAMA WRAP Tomato, lettuce & cucumber-tahini & tomaia side salad			38.00	300
LOADED PRAWNS ROLL ^{SF} Lettuce, cucumber, salted balsamic potato wedges.			38.00	300
SALTED BEEF BRISKET SANDWICH ^B Slow cooked, caramelized Onion, Salt & Balsamic, Tomato, pickled carrot and cucumber			32.00	255
CHICKEN MAYO, HAM & CHEESE PANINI Side greens & salted cassava chips			32.00	255
PULL PORK BURITTOS Pickled Bombay Onion, Tomato Avo salsa, Salted Root Crops Chips and Greens			30.00	240

OCEAN

FRESHLY GRILLED FISH ^{GF}	FJD		42.00	335
PAKPAKA FILLET			42.00	335
YELLOW FIN TUNA			42.00	335
WAHOO FOOD SERVED WITH OTA SALAD, GRILLED "VUDI" SERVED WITH CREAMY COCONUT PAWPAW CURRY SAUCE			42.00	335
ISLAND FISH & CHIPS ^{SF} Served with Tartare & Lemon			36.00	285

LOCAL

KOKODA ^{GF, SF} Lime marinated Walu, coconut cream, onion & chilli	FJD		30.00	240
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FROM THE VALLEY FARM

VEGAN LENTIL & CASSAVA ^{VV} Desiccated coconut, Papaw Salsa and smoked eggplant	FJD		28.00	225
CILANTRO KIDNEY BEAN AND CORN ^{VV} Pico De Gallo, Cheddar cheese, Sour Cream & Guacamol			35.00	280
SMASHED AVO ON SOURDOUGH ^{V, N} Rosted Beetroot, feta, Crunchy Dukkha & Roast Almond			30.00	240
QUESADILLA ^{V, N} Kidney beans, corn, coriander, mozzarella, and avocado served with side greens			35.00	280
"OTA" ^{GF, VV} Fern leaf and freshly squeezed coconut cream			28.00	225
CAULIFLOWER AND CHICKPEA BURGER ^{VV} Tomato chutney, Bombay onion, cabbage slaw.			24.00	190
PARMIGIANA DI MELANZANE ^{VV} Fried eggplant with tomato sauce, mozzarella cheese and basil			28.00	225

SWEET

ISLAND BATTERED VEGETABLES & CHIPS ^{VV} Served with Tartare Sauce & Lemon	FJD		30.00	240
WHITE CHOCOLATE CHUNK WALNUT BROWNIES ^N Spiced rum chocolate sauce, honeycomb, vanilla ice cream.	FJD		28.00	225
PINEAPPLE PIE ^{N,} Vanilla ice cream, Pineapple chutney, and Honey Coral Tuile			28.00	225
BANANA TART TARTIN ^V Rum Raisin Caramel and Sour Cream Ice Cream			28.00	225
COCONUT TART ^V Caramelized Fresh Grated Coconut, chocolate Fan, Pawpaw Sorbet, caramel sauce			28.00	225

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 PL - PORK/LARD SF - SEAFOOD V - VEGETARIAN VV - 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.

THE ABOVE PRICES ARE INCLUSIVE OF 15% GOVERNMENT TAXE



Dinner Menu

HANDFOOD

	FJD	
CILANTRO CHICKEN TORTILLA NACHOS	36.00	285
Pico de gallo, cheddar cheese, sour cream & guacamole		
DOUBLE FRIED CHICKEN NIBBLES	30.00	240
Chipotle & Alfredo Sauce		
LAMB KEBAB CHILLI TACOS	36.00	285
Mint & Roast Cumin Yoghurt, Tomato Chutney, Jalapeno and Cheese		

SIDES

SEASONAL SALAD ^{GF}	18.00	145
SAUTE SEASONAL VEGETABLES WITH GARLIC BUTTER ^{VV, G}	25.00	200
TWICE COOKED VALLEY CASSAVA FRIES ^{V, GF}	12.00	95
STEAMED VATUKARASA "SILA" CORN ON COB ^{V, GF}	16.00	130
JUST GARLIC BREAD ^V	12.00	95
CHEESY FRENCH FRIES	16.00	130
FRENCH FRIES ^{VV}	14.00	95

SALAD BOWLS

LEMONGRASS & LIME PRAWN ^{GF, SF}	32.00	255
Lime, Jalapenos, Bell Peppers, Cabbage		
CORAL COAST TUNA SALAD	28.00	225
Quick Seared yellow Fin Tuna, Avocado, Tomato, Mixed Greens, Soy Ginger Citrus Mayo		
SEAFOOD "OTA" ^{SF}	30.00	240
Mixed seafood with Fern Leaf and Freshly Squeezed Coconut Cream "Miti"		
MEDITERRANEAN CHICKPEA	26.00	210
Olive, feta cheese, tomato, cucumber		
CAESAR	30.00	240
The classic staple salad, boiled egg, olives, crispy bacon		
Add Protein To Your Salad -		
<i>grilled chicken fillet</i>	10.00	80
<i>grilled prawn skewers</i>	15.00	120

B&T'S

YANUCA CHEESY BURGER ^{S, B, P/L}	38.00	300
Beef patty, bacon, cheddar cheese sauce, tomato, crunchy lettuce crispy onion rings & marmalade, fried egg		
BEACH BAR CHICKEN BURGER	38.00	300
Crispy Chicken, Peri-peri sauce, cheese and cabbage slaw		
SHAWRAMA WRAPPED	38.00	300
Tomato, Lettuce, Cucumber & Carrot Pickled, Tahini & Tomaia, Side Salad		
SLOW COOKED SALTED BEEF SANDWICH ^B	32.00	255
Slow cooked, Caramelized Onion, Salt & Balsamic Tomato, pickled carrot, and cucumber		

LOCAL

CORAL COAST KOKODA ^{GF SF}	30.00	240
Lime marinated walu, coconut cream, onion & chilli		

OCEAN

FRESHLY GRILLED FISH ^{GF}	FJD	
PAKPAKA FILLET	42.00	335
YELLOW FIN TUNA	42.00	335
WAHOO	42.00	335
FOOD SERVED WITH OTA SALAD, GRILLED "VUDI" SERVED WITH CREAMY COCONUT PAWPAW CURRY SAUCE		
ISLAND FISH & CHIPS ^{SF}	36.00	285
Served with Tartare Sauce & Lemon wedge		
GARLIC PRAWNS ^{SF}	46.00	365
Served with Lemon Butter Sauce, Garlic Bread, Tropical Salad		

LAND

HELLABY SIRLOIN STEAK ^{B, A, GF}	58.00	460
Serve with Black Pepper Sauce		
GRILLED HALF CHICKEN (600gm) ^{A, GF}	36.00	285
Serve with Mushroom Cream Sauce		
BBQ PORK RIBS ^{P/L}	48.00	380
BBQ Sauce		
LAMB CHOP ^{GF}	78.00	620
serve with Chimichurri		
FOOD SERVED COME WITH GRILLED CORN ON COB, TOMATO & BAKED POTATO		
CHICKEN PARMIGIANA ^{P/L}	38.00	300
Served with Chunky Tomato and Cheese with Grilled Vegetables and Corn		

FROM THE VALLEY FARM

VEGAN LENTIL & CASSAVA ^{VV}	28.00	225
Desiccated Coconut, Pawpaw Salsa and smoked eggplant		
CILANTRO KIDNEY BEAN AND CORN TORTILLA NACHOS ^{VV}	35.00	280
Pico De Gallo, Cheddar Cheese, Sour Cream & Guacamole		
SMASHED AVO ON SOURDOUGH ^{V, N}	30.00	240
Roast Beetroot, Feta, Crunchy Dukkha & Roast Almond		
"OTA" ^{GF, VV}	28.00	225
Fern Leaf and Freshly Squeeze Coconut Cream "Miti"		
CAULIFLOWER AND CHICKPEA BURGER	24.00	190
Tomato chutney, Bombay onion, cabbage slaw.		
PARMIGIANA DI MELANZANE ^{VV}	28.00	225
Fried eggplant with tomato sauce, mozzarella cheese and basil		
BAKED PALUSAMI	28.00	225
Served with Cassava Fritters		
ISLAND BATTERED VEGETABLES & CHIPS ^{VV}	30.00	300
Served with Tartare Sauce & Lemon		

SWEET

WHITE CHOCOLATE CHUNK WALNUT BROWNIES ^N	28.00	225
Spiced rum chocolate sauce, honeycomb, vanilla ice cream.		
PINEAPPLE PIE ^N	28.00	225
Vanilla Ice Cream, Pineapple Chutney, and Honey Coral Tuile		
BANANA TART TARTIN ^V	28.00	225
Rum Raisin Caramel and Sour Cream Ice Cream		
COCONUT TART ^V	28.00	225
Caramelized Fresh Grated Coconut, Chocolate Fan, PawPaw Sorbet, Caramel Sauce		

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