Lunch Menu

BEACH BAR AND GRILL
YANUCA ISLAND · FIJI

BITES

	FJD
CILANTRO CHICKEN TORTILLA NACHOS D Pico de gallo, cheddar cheese, sour cream & guacamole	40.00
DOUBLE FRIED CHICKEN NIBBLES G,E,D Chipotle & alfredo sauce	36.00
CRUMBED PRAWN G,E,SF Crispy prawns served with sweet chili mayo	40.00

SIDES

	FJD
GARLIC BREAD G,D,V Golden toasted baguette brushed generously with garlic herb butter	15.00
CHEESY FRENCH FRIES D Crispy fries loaded with melted cheese and a sprinkle of herbs — the perfect indulgent snack or side.	19.00
FRENCH FRIES VV Fresh-cut, golden, and perfectly seasoned.	15.00

SALAD BOWLS

	FJD
CEVICHE CLÁSICO GF, SF Fresh seafood marinated in lime juice with red onion, coriander, & bongo chilli.	38.00
ISLAND BUDDHA BOWL VV,GF Roasted pumpkin, cassava crisps, chickpea, coconut dressing	33.00
TROPICAL FRUITS POKE BOWL VV,S,G Watermelon, papaya and cucumber seaweed, sesame and soy	31.00
PINEAPPLE AND CHICKEN SALAD GF,DF Roast chicken, pineapple, tomato, cucumber, onion, coriander and toasted coconut.	37.00
CLASSIC CAESAR P/L ,G,E,D The classic staple salad, boiled egg, crispy bacon, croutons	34.00
Add Protein To Your Salad -	
grilled chicken fillet	10.00
grilled prawn skewers SF	16.00

TACOS & WRAPS

	FJD
LAMB KEBAB CHILLI TACOS D,G Mint & roast cumin yoghurt, tomato chutney, jalapeno and cheese	44.00
CAMARONES AL AJILLO TACOS G,E,SF Sauté shrimp with garlic and lemon served on soft tacos with cabbage slow, tomato, corn kernel, coriander, jalapeno and garlic mayo	44.00
TANDOORI CHICKEN WRAP G,D Tomato, lettuce, cucumber & carrot pickled, raita & tomato chutney, side salad	40.00
PULL PORK BURRITOS P/L ,G,D Pickled bombay onion, tomato avo salsa, salted root crops chips and greens	40.00

LOCAL

	FJD
KOKODA GF, SF Lime marinated walu, coconut cream, onion & chilli	38.00

B&T'S

	FJD
YANUCA CHEESY BURGER G,D,B,P\L,E Beef patty, bacon, melted cheese, tomato, crunchy lettuce, pickled onion & fried egg, garlic aioli, ketchup and gherkin	44.00
BEACH BAR CHICKEN BURGER G,D,E Crispy buttermilk chicken, caramelized onion mayo, cheese, lettuce, tomato, onion ring	42.00
LOADED PRAWNS ROLL SF,G,E Lettuce, cucumber, salted balsamic potato wedges	40.00
SALTED BEEF BRISKET SANDWICH B,G,E Slow cooked, caramelized onion, salt & balsamic, tomato, pickled carrot and cucumber	37.00
CHICKEN MAYO, HAM & CHEESE PANINI G,E,P\L Side greens and dalo chips	36.00
QUESADILLA V, N, G,D Sweet corn, kidney beans, coriander, mozzarella, and avocado served with side greens	38.00

OCEAN

	FJD
FRESHLY GRILLED FISH GF,DF	
YELLOW FIN TUNA	48.00
WAHOO	46.00
Food served with ota salad, grilled "Vudi" served with creamy coconut pawpaw curry sauce	
ISLAND FISH & CHIPS SF,G,E Served with tartare & lemon	40.00

THE VALLEY FARM

	FJD
TOSTADAS DE FRIJOLES (KIDNEY BEAN) G Crispy tortilla plate with kidney bean and corn, avocado pulp and tomato salsa	31.00
GRILLED VEGGIE FAJITA WRAP V,G Grilled vegetables with Mexican rice	31.00
IMAM BAYILDI VV Roast eggplant with mixed vegetables in tomato sauce	31.00
TROPICAL VEGETABLES CURRY OF THE DAY GF, DF Seasonal vegetables curry with coconut milk, served with rice, roti and papadum	32.00
PENNE DE VERDURE G,D,E **(Gluten Free Pasta Available Upon Request)** Penne pasta with seasonal vegetables, basil, oregano olive and light tomato sauce	37.00

FROM

	FJD
BAKED CREAMY & CHEESE MIXED VEGETABLES D Baked mixed vegetables with cream sauce and mozzarella cheese	38.00
VEGETABLES SPAGHETTI AGLIO OLIO G,D,E **(Gluten Free Pasta Available Upon Request)** Seasonally mixed vegetables sauté with chili, garlic and olive oil	38.00
PARMIGIANA DI MELANZANE V,D Fried eggplant with tomato sauce, mozzarella cheese and basil	33.00
ISLAND BATTERED VEGETABLES & CHIPS V,G,E Served with tartare sauce & lemon	33.00

SWEET

	FJD
PLANTAIN & PUMPKIN TART D,E,G Coconut butter cream, caramel and cassava crisp	29.00
PASSION FRUIT MOUSSE D,G Raspberry coulis, sago pearl and honey coral tuile	29.00
BANANA PUDDING D,GF Coconut butterscotch, papaya sorbet	29.00
COCONUT TART G,D,E Caramelized fresh grated coconut, chocolate fan, pawpaw sorbet, caramel sauce	29.00

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 P/L - PORK/LARD SF - SEAFOOD V – VEGETARIAN V V - VEGAN D - DAIRY E-EGG G- GLUTEN
PLEASE BE AWARE THAT MENU ITEMS MAY CONTAIN TRACES OF NUTS, DAIRY 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 12.5% GOVERMENT TAX

BEACH BAR AND GRILL
YANUCA ISLAND · FIJI

Dinner Menu

HANDFOOD

FJD

CAMARONES AL AJILLO TACOS G,E,SF — 44.00
Sauté shrimp with garlic and lemon served on soft tacos with cabbage slow, tomato, Corn kernel, coriander, jalapeno and garlic mayo

LAMB KEBAB CHILLI TACOS D,G — 44.00
Mint & Roast Cumin Yoghurt, Tomato Chutney, Jalapeno and Cheese

DOUBLE FRIED CHICKEN NIBBLES G,E,D — 36.00
Chipotle & Alfredo Sauce

SIDES

FJD

LEMON PEPPER CORN RIBS GF,D — 23.00
Crisp-baked baby corn ribs tossed in zesty lemon pepper seasoning, finished with a hint of sea salt.

BAKED SWEET POTATO WITH CHEESE GF,D — 23.00
Oven-baked local sweet potato, split and filled with melted cheese and a touch of herb seasoning for a comforting, naturally sweet side.

GARLIC BREAD G,D,V — 15.00
Golden toasted baguette brushed generously with garlic herb butter

CHEESY FRENCH FRIES D — 19.00
Crispy fries loaded with melted cheese and a sprinkle of herbs — the perfect indulgent snack or side.

FRENCH FRIES V — 15.00
Fresh-cut, golden, and perfectly seasoned. A timeless vegan-friendly favorite.

SALAD BOWLS

FJD

CEVICHE CLÁSICO GF, SF — 38.00
Fresh seafood marinated in Lime juice with red onion, coriander, & bongo chilli.

ISLAND BUDDHA BOWL VV,GF — 33.00
Roasted Pumpkin, Cassava Crisps, Chickpea, Coconut Dressing

TROPICAL FRUITS POKE BOWL VV,S,G — 31.00
Watermelon, Papaya and Cucumber Seaweed, Sesame and Soy

PINEAPPLE AND CHICKEN SALAD GF,DF — 37.00
Roast Chicken, Pineapple, Tomato, Cucumber, Onion, Coriander and Toasted Coconut.

CLASSIC CAESAR P/L,G,E,D — 34.00
The Classic Staple Salad, Boiled Egg, Crispy Bacon, Croutons

Add Protein To Your Salad -
grilled chicken fillet — 10.00
grilled prawn skewers SF — 16.00

B&T'S

YANUCA CHEESY BURGER S, B,P/L,G,D,E — 44.00
Beef Patty, Bacon, Melted Cheese, Tomato, Crunchy Lettuce, Pickled Onion & Fried Egg, Garlic Aioli, Ketchup and Gherkin

BEACH BAR CHICKEN BURGER G,D,E — 42.00
Crispy Buttermilk Chicken, Caramelized Onion Mayo, Cheese, Lettuce, Tomato, Onion Ring

CILANTRO CHICKEN TORTILLA NACHOS D,G — 40.00
Pico De Gallo, Cheddar Cheese, Sour Cream & Guacamole

LOCAL

FJD

KOKODA GF, SF — 38.00
Lime marinated Walu, coconut cream, onion & chilli

FRIED FISH IN COCONUT AND TURMERIC CURRY GF — 42.00
Side Salad, Coconut Rice, Tomato Salsa, lime and Chili

OCEAN

FJD

FRESHLY GRILLED FISH GF,DF
YELLOW FIN TUNA — 48.00
WAHOO — 46.00
Food Served with Ota Salad, grilled "Vudi" served with Creamy Coconut Pawpaw Curry Sauce

ISLAND FISH & CHIPS SF,G,E — 40.00
Served with Tartare & Lemon

GARLIC PRAWNS SF,G,D — 50.00
Served With Lemon Butter Sauce, Garlic Bread, Tropical Salad

HELLABY SIRLOIN STEAK B, A, GF,D — 71.00
Saute Garlic Butter Vegetables, Corn on Cob and served with Black Pepper Cream Sauce

BBQ BEEF SHORT RIBS B, A, GF — 61.00
Saute Garlic Butter vegetable and serve with Black Pepper Cream Sauce

LAND

GRILLED HALF CHICKEN (600gm) GF,D — 50.00
Sauté Garlic Butter Vegetables and serve with Mushroom Cream SaucE

BBQ PORK RIBS - served with BBQ Sauce P/L,GF,D — 52.00
Sauté Garlic Butter Vegetables, Corn on Cob and served with BBQ Sauce

CHICKEN PARMIGIANA P/L,D,G,E — 42.00
Served With Chunky Tomato and Cheese, Bacon with Grilled Vegetables and Corn

THE VALLEY FARM

FJD

TOSTADAS DE FRIJOLES (KIDNEY BEAN) G — 31.00
Crispy Tortilla Plate with Kidney Bean and Corn, Avocado Pulp and Tomato Salsa

GRILLED VEGGIE FAJITA WRAP G — 31.00
Grilled Vegetables with Mexican Rice

IMAM BAYILDI VV — 31.00
Roast Eggplant with Mixed Vegetables in Tomato Sauce

TROPICAL VEGETABLES CURRY OF THE DAY GF,DF — 32.00
Seasonal Vegetables Curry with Coconut Milk, Served with Rice, Roti and Papadum

PENNE DE VERDURE G,D,E — 37.00
(Gluten Free Pasta Available Upon Request)
Penne Pasta With Seasonal Vegetables, Basil, Oregano Olive and Light Tomato Sauce

FROM

BAKED CREAMY & CHEESE MIXED VEGETABLES D — 38.00
Baked Mixed Vegetables with Cream Sauce and Mozzarella Cheese

VEGETABLES SPAGHETTI AGLIO OLIO D,G,E — 38.00
(Gluten Free Pasta Available Upon Request)
Seasonally mixed vegetables sauté with chili, garlic and olive oil

PARMIGIANA DI MELANZANE V,D — 33.00
Fried eggplant with tomato sauce, mozzarella cheese and basil

ISLAND BATTERED VEGETABLES & CHIPS VV,G,E — 33.00
Served with Tartare Sauce & Lemon

SWEET

FJD

PLANTAIN & PUMPKIN TART D,E,G — 29.00
Coconut Butter Cream, Caramel and Cassava Crisp

PASSION FRUIT MOUSSE D,G — 29.00
Raspberry Coulis, Sago Pearl and Honey Coral Tuile

BANANA PUDDING D,GF — 29.00
Coconut Butterscotch, Papaya Sorbet

COCONUT TART D,E,G — 29.00
Caramelized Fresh Grated Coconut, chocolate Fan, Pawpaw Sorbet, caramel sauce

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