SALA LUNCH MENU 12PM - 4PM

SNACKS and APPETIZERS	FJD	AUD	MORE SUBSTANTIAL	FJD	AUD
Fried nuts, chilli salt and curry leaves GF V	12	7	Black pepper and curry leaf prawns,	38	24
Cheese nachos with jalapeno and sour cream GF V	32	20	pickle vegetables served with rice		
Dalo bruschetta with anchovies, olive tapenade GF	24	15	Thai chicken curry with rice (spicy) GF	32	20
Aloo chop (stuffed potato dumplings) with tomato chilli jam V	24	15	Wagyu beef burger with caramelized red onion relish, smoked cheese, lettuce, sliced gherkins	36	23
Popcorn prawns, chilli aioli and lime GF	36	23	served with fries in a tomato bun		
Charcuterie platter for 2 premium cold cut selection and dips	88	58	Pulled chicken baguette	30	19
SALADS			Mortadella and taleggio grilled focaccia	24	15
			Pasta of the day		
Goi Ga chicken salad with cabbage, cucumber nuts, fried shallots, mint and coriander dressing GF	32	20	SIDES		
Grilled prawns on afghan potato with a spiced yoghurt salad GF	36	21	Flying Fish fries with chili salt and aioli GF V	15	9
Caesar salad with boiled egg, croutons,	28	18	Organic garden salad with flying fish vinaigrette GF V	15	9
anchovies, bacon with a light aioli dressing Add chicken \$6 Add prawns \$8			Spiced Island fries with a lolo sauce GF V	15	5 9
Quinoa salad with feta, coriander, lebanese	32	20	DESSERT		
cucumber, beetroot, chives and sour cream GF V	32	20	Yoghurt panna cotta with pawpaw, pineapple,	20	12
Fijian garden salad (seasonal locally sourced vegetables, egg and olive oil) GF V	28	18	basil and coconut crunch	20	12
			Fresh fruit plate GF	23	15
MORE SUBSTANTIAL	FJD	AUD	Wattalappan sri lankan spiced custard GF	20	12
Salt and pepper squid with coriander mayo	26	17			
Battered fijan game fish	34	22			



GF-Gluten free, V-Vegetarian (Please advise)

23

36

with chili salt fries, tartare and lime

with capers, olives, tomatoes GF

Grilled local reef fish

 $Please \ note \ all \ discounts \ must \ be \ applied \ at \ the \ time \ of \ dining. \ No \ discounts \ will \ be \ given \ at \ checkout$