

DINNER MENU

STARTERS

- Kokoda** **\$18.00**
Fresh Catch cured in lemon juice, coconut milk, onions, tomato, coriander and chili; with choice of steamed rice or fries
- Crispy Fried Prawns** **\$18.00**
Prawn cutlets wrapped in spring roll pastry, crispy fried, nim jim sauce and side salad
- Vegetable Spring Rolls** **\$16.00**
Freshly made vegetable spring roll, baby salad and tamarind chutney

SALADS

- Chef's Salad \$24.00** **with chicken \$30.00**
Roasted pumpkin, pineapple, freshly grated coconut, green beans, watermelon, lettuce and balsamic dressing
- Thai Beef Salad** **\$26.00**
Aromatic asian salad combines lemony flavoured coriander leaves, refreshing mint, rice noodles, rare beef crushed peanuts and spicy thai dressing

MAINS

- Fish & Chips** **\$32.00**
Beer battered or grilled freshly caught fish fillet, side salad, fries and tartare sauce
- Taste of Asia** **\$30.00**
Tender chicken strips stir fried with seasonal vegetables, oyster sauce and fresh herbs served with steamed rice
- Chicken Fettuccini Carbonara \$30.00** **Vegetarian \$26.00**
Chicken strips, mushroom, bacon, parmesan cheese in creamy white wine sauce
- Fiji Fried Rice** **\$30.00**
Combination style fried rice – wok fried beef, chicken, prawns with mix vegetables topped with sunshine fried egg
- Curry of the Day**
Today's special served with rice, dhal, roti, papadum and condiments
(Please see your waiter or waitress for todays special of the day and price)

Pizzeria

Hawaiian – cured ham, pineapple and cheese	\$28.00
BBQ Chicken – caramelized onion, cheese and BBQ sauce	\$28.00
Meat Lovers – ham, salami, feta cheese and mozzarella	\$28.00
Margherita – crushed garlic, basil, tomato and cheese	\$22.00
Verde – spinach, marinated feta, olives and cheese	\$22.00

Side Orders

Potato wedges with sour cream	\$10.00
Cassava chips with chili and garlic aioli	\$7.00
French fries with tomato sauce	\$9.00
Baby green salad with balsamic dressing	\$7.00
Garlic bread	\$5.00

Desserts

\$15.00

- ❖ Banana split
- ❖ Ice cream kisses
- ❖ Tropical seasonal fruit platter
- ❖ Chefs special of the day