Lunch Menu

LIGHT SNACKS

sea salt & pepper calamari 32
lime aioli, siracha mayonnaise

fish tacos (2pcs) (♻) 34
grilled fish filet, salsa verde, pico de gallo, grated cheese, lettuce, sour cream, guacamole

seafood basket 49
panko crumb fish filet, tempura prawn, soft shell crab, baked mussels, tartar sauce, pickled vegetables, tempura dip, harissa mayonnaise, lemon wedge

crushed guacamole & dalo chips (DF, GF, VE) 26
jalapeno, pepitas, sea salt flakes, olive oil

pacific lobster roll (DF, GF, ♻) 44
shallots, garlic aioli, parsley, lime plantain chips, asian slaw

tempura vegetables (DF, VE, ♻) 32
broccoli, zucchini, eggplant, sweet potato, onion, tentsuyu sauce

FIRE & GRILL

fish filet burger (DF, ♻) 38
panko crumbled fish filet, tartar sauce, lettuce, tomato, french fries

tempura fish & chips (♻) 38
local caught snapper, tempura flour mix, lemon wedge, tartar sauce, french fries

bay burger
150g angus beef patty 36
grilled chicken breast 34
tomato relish, pickles, lettuce, sliced cheddar cheese, french fries

grilled fish filet (♻) 42
remoulade, local bok choy, lime, herb salad

surf & turf (GF) 69
220G beef striploin, red tiger prawn, confit onion, cafe de paris

grilled haloumi burger (VE) 32
beetroot, zucchini, lettuce, tomato relish

SALADS & SANDWICHES

club sandwich (DF) 40
smoked chicken breast, eggs, crispy bacon, tomato, lettuce, tomato relish, multi-grain slice

garden salad sandwich (DF, VE, ♻) 32
multi-grain slice, hummus, beetroot, tomato, pickles, lettuce, cucumber

pulled pork in tortilla wrap (DF, ♻) 38
smoked BBQ pulled pork, siracha mayonnaise, tomato, lettuce, carrot, cucumber

grilled vegetable wrap (DF, VE) 34
mushroom, tofu, tomato, lettuce, hummus

SERVED WITH MOMI SPICED FRIES OR SIDE SALAD

rock lobster salad (DF, ♻) 40
cherry tomato, green lettuce, orange, apple, cucumber, shallots, radish citrus vinaigrette

poke bowl (DF) 40
seasoned sushi rice, sashimi salmon, yellow fin tuna, snapper, avocado, toasted sesame, tentsuyu sauce

tropical ahi tuna (DF, ♻) 38
yellow fin tuna, sesame seeds, cucumber, avocado radish, pickled red cabbage, honey soy ginger dressing

nicoise salad (GF, DF, VE, ♻) 34
mixed lettuce, soft boiled egg, green beans, potato, cherry tomato, black olive, balsamic dressing
add yellow fin tuna 36

LAST WAVE

black forest trifle 26
blueberry, whipped cream, custard, chocolate shaving

trio fruit sorbet 26
Ask wait help for the flavors

profiteroles 24
chocolate sauce and vanilla ice cream

All prices are in Fiji Dollars and include 12.5% VAT and 5.0% Tourism Services Tax (TST). There is a 10% public holiday surcharge for all restaurants & bars.

Payment by credit card or international debit card will incur a 3% merchant fee added to the total amount payable

If you have any concerns regarding food allergies, please alert your server prior to ordering.

(GF - gluten free | DF - dairy free | V - vegetarian | ♻ - locally sourced)

FISHBAR