

Lunch Menu

LIGHT SNACKS

- sea salt & pepper calamari**.....30
lime aioli, sracha mayonnaise
- fish tacos**.....32
grilled fish filet, salsa verde, pico de gallo,
grated cheese, lettuce, sour cream, guacamole
- seafood basket**.....46
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].....24
jalapeno, pepitas, sea salt flakes, olive oil
- pacific lobster roll [DF, GF]**.....42
shallots, garlic aioli, parsley, lime plantain chips,
asian slaw
- tempura vegetables [DF, VE]**.....30
broccoli, zucchini, eggplant, sweet potato,
onion, tentsuyu sauce

FIRE & GRILL

- fish filet burger [DF]**.....36
panko crumbled fish filet, tartar sauce, lettuce,
tomato, french fries
- tempura fish & chips**36
local caught snapper, tempura flour mix, lemon
wedge, tartar sauce, french fries
- bay burger**36
beef patty, tomato relish, pickles, lettuce, sliced
cheddar cheese, french fries
- grilled fish filet**.....40
remoulade, local bok choy, lime, herb salad
- charred tuna steak**.....40
caper sauce, green beans, heart of palm
- surf & turf [GF]**.....66
220G beef striploin, red tiger prawn,
confit onion, cafe de paris
- grilled haloumi burger [VE]**.....30
beetroot, zucchini, lettuce, tomato relish

SALADS & SANDWICHES

- club sandwich [DF]**.....34
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]**.....36
smoked BBQ pulled pork, sracha mayonnaise,
tomato, lettuce, carrot, cucumber
- grilled vegetable wrap [DF, VE]**.....32
mushroom, tofu, tomato, lettuce, hummus
- SERVED WITH MOMI SPICED FRIES OR
SIDE SALAD

- rock lobster salad [DF]**.....38
cherry tomato, green lettuce, orange, apple,
cucumber, shallots, radish citrus vinaigrette
- tri-color quinoa [DF, GF, VE]**.....30
poached egg, asparagus, cherry tomato, palm
sugar dressing
- poke bowl [DF]**.....40
seasoned sushi rice, sashimi salmon, yellow
fin tuna, snapper, avocado, toasted sesame,
tentsuyu sauce
- tropical ahi tuna [DF]**.....36
yellow fin tuna, sesame seeds, cucumber,
avocado radish, pickled red cabbage, honey
soy ginger dressing
- nicoise salad [GF, DF, VE]**.....32
mixed lettuce, soft boiled egg, green beans,
potato, cherry tomato, black olive, balsamic
dressing
add yellow fin tuna 36

LAST WAVE

- classic mille-feuille**.....24
vanilla custard, mango coulis
- trio of seasoned fruit sorbet**20
Ask wait help for the flavors
- eclair**.....24
chocolate sauce, chocolate mousse

If you have any concerns regarding food
allergies, please alert your server prior to ordering.
[GF - gluten free / DF - dairy free / V - vegetarian]

All prices are inclusive of 12.5% Fiji government taxes.
There is a 10% public holiday surcharge for all restaurants
and bars.

