



# lunch at sundowner bar & grill

FJD\$ / AUD\$	breads		FJD\$ / AUD\$
16.00 / 10.30	<b>Garlic baguette</b> <small>NF</small> roasted garlic + black pepper & olive dip	<b>Olive oil &amp; pepper flat bread</b> <small>NF</small> sundried tomato pesto + mint yoghurt + smoked eggplant relish	16.00 / 10.30
FJD\$ / AUD\$	salads & sushi's	substantial	FJD\$ / AUD\$
26.00 / 16.80	<b>Summer brie salad</b> <small>NF</small> flash fried brie cheese w_ avocado, lettuce, cucumber, tomato salad, w_ cranberry vinaigrette <b>Add chicken</b>	<b>Zesty chicken burger</b> <small>DF/NF</small> lettuce, onion, tomato & guacamole	32.00 / 20.70
30.00 / 19.40	<b>Coconut prawn salad</b> <small>GF/DF/NF</small> extra virgin coconut tossed prawns & chili sugar candied coconut chips, selected greens, minted pineapple, cucumber w_ lemon lime dressing	<b>Cape Grim beef burger</b> <small>NF</small> bacon, lettuce, beetroot & cheddar	35.00 / 22.60
33.00 / 21.30	<b>Chicken chop chop</b> <small>GF/DF</small> grilled chicken w_ eggs, peanuts, avocado, apple, celery, cucumber salad in lime & garlic aioli	<b>Chili garlic prawn spaghetti</b> <small>NF</small> tossed in light cream w_ fresh parsley & peppers	39.00 / 25.20
26.00 / 16.80	<b>California &amp; sushi rolls</b> <small>DF/NF</small> selection of chicken & tuna rolls w_ pickles & dip	<b>Char grilled sirloin</b> <small>GF/DF/NF</small> 200g Cape Grim cut w_ steak fries + cabernet jus	47.00 / 30.40
25.00 / 16.20	<b>Chicken satay skewers</b> <small>GF/DF</small> over watermelon mint salad, honey coconut, cashews & orange glaze	<b>Sausage &amp; mash</b> <small>GF/NF</small> roasted tomato onion sausages + potato mash & caramelized onion gravy	32.00 / 20.70
28.00 / 18.10	<b>Bento 'special'</b> <small>DF/NF</small> Japanese specialty selections; sushi, sashimi, tempura vegetables & chicken w_ salad, rice & pickles	<b>Chef's catch of the day</b> <small>GF/NF</small> steakhouse salad + potato mash & garlic lime aioli	30.00 / 19.40
37.00 / 23.90	<b>Signature 'fisher-mate's special'</b> <small>NF</small> coconut poached mangrove crab claw; garlic buttered prawns; lemon pepper squid cheeks; grilled catch served w_ garlic bread & summer salad	<b>Chicken supreme parmigiana</b> <small>NF</small> rich tomato & cheesy w_ potato mash + petit salad	35.00 / 22.60
FJD\$ / AUD\$	woodfired pizzas		FJD\$ / AUD\$
34.00 / 22.00	<b>Classic Aloha</b> shaved ham, pineapple + melting mozzarella	<b>Gourmet Lamb tzatziki</b> masala sautéed grounded lamb w_ red onions, garlic, coriander + grilled eggplant & Greek tzatziki	39.00 / 25.20
	<b>Spiced Indian</b> Bombay chicken, chili, tomato, onion & coriander	<b>Meat lovers supreme</b> Cape - Grim beef, shaved smoked ham, pepperoni, peppers. kalamata olives + buffalo mozzarella	
	<b>Valley vegetarian</b> avocado, onion, capsicum, coriander + chili	<b>Extra virgin coconut poached chicken breast</b> feta, avocado, cherry tomato, red onion + fresh herb salad	

### sides... FJD\$10.00 / AUD\$6.50 each

**Summer garden salad** | **Panko onion rings** | **French fries**  
olive oil & vinegar dressing | tossed in chili garlic | sauce basket

\*DIETARY INDICATION: **GF** - Gluten Free **DF** - Dairy Free **NF** - Nut Free

\*All prices are in Fijian dollars and include all Government taxes including import duty plus 9% VAT, 6% STT & 10% ECAL. AUD conversion rates should be used as a guide only & are accurate as at August 2017.