

# LUNCH

## SOUPS

- DHAL SOUP \$12
- PAPAYA & GINGER SOUP \$14

## SALADS & APPETIZERS

- OTA SALAD (local fern) with Coconut Milk Dressing \$16
- GRILLED EGGPLANT, PUMPKIN & CHICKPEA SALAD  
- with paprika yoghurt dressing \$18
- CAESAR SALAD - topped with poached egg  
- add chicken \$8 or prawns \$10 \$18
- FRIED CALAMARI - with salad \$20
- KOKODA - Lime cured walu in coconut milk \$25

## SANDWICH BAR

- CAJUN CHICKEN SANDWICH - served with fries \$24
- YATULE CLUB SANDWICH - served with fries \$23
- ROTI WRAP - BBQ CHICKEN or \$21  
or Garlic Aioli WALU served with fries \$23
- GRILLED CHICKEN BURGER served with wedges \$24
- BEEF BURGER with onion, egg and pineapple  
served with wedges \$26

## TRADITIONAL BITES

- CURRY OF THE DAY - served with roti, chutney  
rice & pappadam \$22
- FISH & CHIPS - served with coleslaw \$25
- CRUMBED CHICKEN DRUMSTICKS -served with salad  
& fries \$26
- HOMEMADE GOURMET PIE - Choice of Vegetable or \$22  
chunky Beef or creamy Chicken filling. Please allow \$25  
additional time for the pies to bake
- ASIAN CHICKEN & VEGETABLE SUMMER ROLL - served \$28  
with salad
- FIJIAN SLOPPY JOE - grilled chunky beef with fries \$28

## INDIVIDUAL SERVE PIZZAS

- MARGARITA - tomato, basil \$18
- HAWAIIAN - ham, pineapple & cheese \$21
- MEAT LOVER - chicken, beef, onion, capsicum,  
coriander, cheese \$23

## DESSERTS

- BANANA FRITTER - served with creamy yoghurt or 1 \$12  
scoop ice-cream
- PINEAPPLE, PASSIONFRUIT & COCONUT SORBET \$12  
add Fiji Rum Coconut Liqueur shot +\$8
- PASSIONFRUIT MARSHMALLOW MOUSSE \$15
- ICE-CREAM - 1 Scoop \$4 2 Scoops \$7

RESTAURANT



# DINNER

## SOUPS

- CINNAMON SPICED PUMPKIN - with bread roll \$15
- RUSTIC TOMATO - with garlic bread \$15

## SALADS & APPETIZERS

- DHAL FRITTERS - served with tamarind chutney \$15
- SPICY GREEN PAPAYA SALAD - add grilled beef \$10 \$15
- OTA SALAD (local fern) with coconut milk dressing \$18
- DUCK SPRING ROLLS - with sweet tomato chilli sauce \$22
- SEARED YELLOW-FIN TUNA -with tropical salsa \$25
- KOKODA -Lime cured walu in coconut milk \$25

## MAINS

- CURRY OF THE DAY - served with roti, chutney \$22  
rice & pappadum (Vegetarian option available)
- ROAST TOMATO, EGGPLANT & PESTO PENNE \$23
- SEAFOOD MARINARA LINGUINE -mixed seafood in \$28  
tomato based sauce
- CHICKEN VOL-AU-VENT - creamy chicken in puff \$32  
pastry with salad
- GRILLED WALU - Fish on pumpkin mash, topped with \$32  
salsa and served with seasonal vegetables
- BBQ ROASTED PORK BELLY - with mashed potatoes \$39  
& seasonal vegetables
- BRAISED LAMB SHANK in rosemary sauce - with gravy,\$49  
sweet potato mash & seasonal vegetables
- SCOTCH FILLET STEAK - with mushroom sauce, on \$49  
sweet potato mash & seasonal vegetables

## FROM THE TANDOORI OVEN (available on most nights)

- NAAN BREAD - choice of GARLIC or \$ 8  
PLAIN with Basil Pesto
- TANDOORI CHICKEN \$34
- TANDOORI FISH \$39  
Tandoori dishes are served with Salad, Naan bread  
and your choice of Mint Sauce OR Tamarind Chutney
- Extra Sauce (Tamarind or Mint) \$4

## DESSERTS

- BANANA SPLIT - 2 scoops of ice-cream with banana \$15
- ORANGE CHOCOLATE & CHILLI MUG CAKE - served \$15  
with vanilla ice-cream
- PASSIONFRUIT & COCONUT CREME CARAMEL \$16
- MANGO CHEESECAKE \$18
- TROPICAL FRUIT PLATTER \$18
- ICE-CREAM - 1 Scoop \$4      2 Scoops \$7

RESTAURANT



# Yatule

## ASIAN DINNER MENU

### ENTRÉE AND STARTERS

Chicken and Sweet Corn Soup \$12

### CHOW MEIN

*Meat and/or vegetables served in noodles*

Vegetable \$18  
Chicken, Beef or Pork \$20

### CHOP SUEY

*Meat and eggs, cooked with vegetables and served with rice*

Vegetable \$18  
Chicken **\$20** Beef and Pork \$25

### FRIED RICE

Vegetable \$18  
Chicken **\$22** Seafood \$28

### MAIN DISHES

Mongolian Chicken - served on Sizzling Plate \$35  
Or Mongolian Beef \$39  
Oyster Sauce Chicken **\$32** or Oyster Beef \$39  
Chicken & Cashew Nut \$32  
Lemon Chicken \$32  
Sweet & Sour Pork \$42  
Lamb Stir Fry \$39  
Baked Tofu with Vegetables or Salt & Pepper Tofu \$32

### SEAFOOD

Salt & Pepper Prawns \$48  
Garlic Prawns (with egg) \$48  
Deep Fried Fish Fillet \$48  
*- sweet & sour, black bean or oyster sauce*  
Steamed, Baked or Deep Fried Whole Fish MV  
Ginger Spring Onion Fried Crab or Steamed Garlic Lobster MV  
Coconut Cream Crab MV

*Whole Fish, Crab & Lobster subject to availability*

All Main Dishes are served with a side of Steamed Rice