



TERRACE LUNCH

PREMIUM SEAFOOD

*Our Seafood is sourced from our Mamanuca & Yasawa waters by local fishermen
Order by 1 pm for this evening. Pre order is also available for the following day.*

YARRA VALLEY CAVIAR | 30g, cultured cream, potato blini, onion **110 EA**

CHILLED MUD CRAB COCKTAIL | marie rose sauce, bush lemon, chili condiment **105 kg**

CHILLED PAINTED ROCK LOBSTER | marie rose sauce, bush lemon, chili condiment **185 kg**

PAINTED ROCK LOBSTER | salt & pepper, aromatic oil, typhoon crumb **185 kg**

GRILLED SLIPPER LOBSTER | wood grilled, garlic butter **100 kg**

GRILLED FISH ON THE BONE | lemon oil, local seaweed butter **60 PP**

SEAFOOD PLATTER | coral crab, prawns, slipper lobster, rock lobster **150 PP / MP 100 PP**
served with leaf salad, hot chips sauces, condiments.



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STARTERS

BABA GANOUSH mint, roasted walnut, extra virgin olive oil, flat bread	34
CEVICHE aguachili, radish pickle, white onion, garlic oil, coriander	38
LENTIL FALAFEL almond tahini, chili oil, mint, flat bread	36
BAKED HALOUMI grilled eggplant, capsicum, lemon thyme-honey	38

VEGETABLE SMALL PLATES

EARTH OVEN COOKED KUMALA hummus, goats curd, hazelnut butter	24
STEAMED LOCAL GREENS mustard oil, bush lemon, crispy shallot, flake salt	22
LEAF SALAD honey mustard dressing, garden herbs, local sea salt	24
ROASTED PUMPKIN roasted garlic, labneh, pickled onion, couscous, curry leaf oil	22



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PASTA

PAPPARADELLE peas, ricotta, pancetta, extra virgin olive oil	36 / 46
SPAGHETTI FRA DIAVALO prawns, garlic, white wine, parsley, tomato	38 / 48
GNOCCHI GRATIN toasted garlic, walnut, parmesan cheese sauce	34 / 44

MAINS

OLIVE OIL POACHED TUNA soft egg, caper, potato, celery, olive, bush lemon	46
COBB SALAD chopped lettuce, bacon, tomato, avocado, boiled egg, grilled chicken	44
PLOUGHMANS LUNCH heritage ham, fruit chutney, pickles, cheddar, rye,	42
STEAMED LOCAL REEF FISH ponzu, garlic, chili, garden herbs	46
KETE'S BOWL local rice, ferments, soft egg, pickles, steamed greens, cashew nut	46
add tofu	8
add charcoal chicken	10
add pork belly	10
THAI BEEF SALAD rice noodles, long bean, cucumber, peanut, mint, palm sugar dressing	48
CHARCOAL CHICKEN crisp head lettuce, lentil, radish, cucumber, olive, crispy pita	44



TERRACE DESSERTS

CHEESECAKE dulce de leche, fresh cream	21
DARK CHOCOLATE TART vanilla ice cream, chocolate sauce	22
LEMON CAKE milk ice cream, bush lemon	22
TROPICAL SORBETS a trio of the markets best offering	22
HANDMADE CHOCOLATES milk, dark, caramel, white, berry	20