

hot chips wood-fired option

SMOKED CHICKEN WINGS

pickled celery & carrot

fijian spice blend, creamy ranch, smoked bongo chili hot sauce,



BEACH BAR LUNCH

STARTERS		MAIN PLATES		MAIN PLATES		FROM THE WOOD FIRED PIZZ	A
GARLIC FLAT BREAD wood oven-baked, garlic butter,	22	SALT & PEPPER CALAMARI black bean, garlic, coriander, chili oil,	38	BBQ FISH TACOS cabbage slaw, pickled red onion, roasted	44	OVEN CHICKEN TIKKA	46
parmesan cheese DALO CRISPS	24	bush lemon, garlic mayo KOKODA	40	tomato salsa, mango, avocado, lime, chili oil		red capsicum, jalapeno, paneer, coriander, yoghurt, red onion	10
smokey eggplant dip, chili oil, bush lemon, sumac		citrus cured reef fish coconut, lemongrass lolo, chili oil, coriander, cassava crisps		SMOKED BRISKET TACOS jalapeno, onion, corn salsa, coriander, cotija cheese, hot sauce	44	GONE DUA prawn, calamari, coral crab meat,	52
LOCAL CASSAVA WEDGES tamarind chutney, coriander, flake salt	26	CLUB MALOLO grilled chicken breast, lettuce, tomato,	45	CRISPY CHICKEN TACOS	44	tomato, chili oil, basil, lemon	
TORTILLA CHIPS & SALSA fire roasted tomato, lime, chili, coriander	28	onion, bacon, avocado, ciabatta bread garlic mayo & hot chips		cabbage slaw, avocado, radish, sour cream, lime, hot sauce, coriander		DESSERTS	
SMOKED TROUT DIP rye bread crisps, dill, creme fraiche	35	CHEESEBURGER caramelized onion, burger sauce, dill pickle, lettuce, tomato, cheese,	48	CARNITAS TACOS slow cooked pork, pineapple salsa, jalapeno, pickled onion, avocado, lime,	44	LEMON & RASPBERRY TRIFLE raspberry mousse, lemon curd, cheesecake, fennel seed crunch	22
MAIN PLATES		sesame bun, hot chips	40	cotija cheese		ICE CREAM SANDWICH	18
CLASSIC CAESAR SALAD romaine lettuce, organic egg, bacon,	38	THE REUBEN pastrami, thousand island dressing, sauerkraut, cheese, gherkin, rye bread,	48	FROM THE WOOD FIRED PIZZA OVEN	A	white chocolate & coconut cookie, choice of vanilla or chocolate ice cream	
parmesan & black pepper dressing chicken 8 prawn 10		spiced hot chips		MARGHARITA	40	FRUIT BOWL	22
FATOUSH SALAD tomato, bell pepper, capsicum,	42	FALAFEL GYRO wood-baked pita bread, tomato, almond tahini, cucumber, mint,	39	hand crushed tomato, mozzarella, basil, extra virgin olive oil		a selection of the market's best offering	
cucumber, olives, sumac, pita crouton, lettuce & creamy dill dressing		lettuce, bush lemon, spiced chips		KATA KATA capsicum, heritage leg ham,	46		
CHICKPEA HUMMUS	38	CHICKEN SOUVLAKI Wood-baked pita bread, tomato,	42	salumi, tomato, mozzarella, chili			
tahina, grilled flat bread, yoghurt, mint, parsley, toasted cumin		pickled onion, tzatziki, lemon, spiced chips		SIGATOKA PINEAPPLE heritage leg ham, hand crushed tomato,	46	All day dining from 12:00pm to 3.00pm, 6.00 9.00pm	pm to
TUNA NICOISE cherry tomato, snake bean, potato,	42	FISH & CHIPS crumbed reef fish, pickled cucumber,	48	oregano, basil, mozzarella		(except Monday, Wednesdays & Saturda 12:00pm to 3.00pm) Bar 10.00am to 10.30pm	ıys
black olive, red onion, organic egg		yoghurt tartare sauce, bush lemon,		YARO VILLAGE PIZZA	46	Happy Hour 4.30pm to 5.30pm	

green capsicum, olive, onion, tomato,

mozzarella, feta cheese, parmesan cheese

Updated 5/4/25

Prices & ingredients subject to change without notice.