



KITCHEN GRILL



Context & memory play powerful roles in all the truly great meals in one's life. - Anthony Bourdain

LUNCH MENU



| | AUD | NZD | FJD | | AUD | NZD | FJD |
|---|-----|-----|-----|---|-----|-----|-----|
| LITE AND REFRESHING | | | | A LITTLE MORE SUBSTANTIAL | | | |
| CLASSIC BRUSCHETTA ♥ | 10 | 11 | 15 | ISLAND CATCH FISH & CHIPS | 20 | 21 | 32 |
| tomato salsa, basil & garlic on flatbread | | | | lemon, tartare sauce & fries | | | |
| PRAWN & OCTOPUS | 20 | 23 | 32 | PASTA OF THE DAY | 18 | 19 | 29 |
| tomato, lime, chili & coriander sauce | | | | ask about today's special pasta | | | |
| KOKODA 🍷 | 13 | 14 | 21 | ANGUS BEEF BURGER | 22 | 24 | 36 |
| with local red snapper | | | | australian angus beef patty, LTO, cheese & fries | | | |
| SALADS | | | | PULLED PORK BURGER | 16 | 18 | 27 |
| CAESAR SALAD | 14 | 15 | 23 | slow cooked pork shoulder, house slaw & fries | | | |
| crunchy lettuce, croutons, parmesan & caesar dressing | | | | MAHI MAHI SANDWICH | 16 | 18 | 27 |
| <i>add chicken or prawns</i> | 5 | 5 | 8 | house slaw, caper aioli & fries | | | |
| LOCAL VEGETABLE & CHICKPEA SALAD 🍷 ♥ | 15 | 17 | 25 | VEGETABLE BURGER ♥ | 15 | 17 | 25 |
| with feta & herbs | | | | grilled vegetables, tomato, almond pesto & fries | | | |
| GRILLED BEEF SALAD | 16 | 18 | 27 | FROM THE GRILL | | | |
| fresh tomato, cucumber, almonds & parmesan | | | | SCOTCH FILLET-200G 🍷 | 27 | 30 | 45 |
| | | | | cooked to your liking | | | |
| SIDES | | | | HOUSE-MADE BEEF SAUSAGES 🍷 | 23 | 25 | 38 |
| CHOPPED SALAD ♥ | 7 | 8 | 12 | a secret recipe marinated in wine | | | |
| FRIES | 7 | 8 | 12 | LOCAL CHICKEN - HALF 🍷 | 25 | 28 | 39 |
| GRILLED CORN 🍷 | 7 | 8 | 12 | simply grilled | | | |
| with lime butter | | | | CATCH OF THE DAY 🍷 | 22 | 25 | 35 |
| | | | | simply grilled local fijiian fish | | | |
|  | | | | <i>All grills are served with chopped salad</i> | | | |
| | | | |  | | | |

DESSERTS

TROPICAL FRUIT & ICE CREAM SUNDAE
The kitchen local fruit sundae served with vanilla ice cream & chopped nuts

AUD 13 NZD 14 FJD 20



PINEAPPLE CARPACCIO
orange marinated pineapple slices served with lemon lime sorbet & macadamia praline

AUD 13 NZD 14 FJD 20



PINA COLADA
coconut panna cotta, italian meringue salted caramelised local grown pineapple & mango jelly

AUD 13 NZD 14 FJD 20

🍷 VEGETARIAN

♥ GLUTEN FREE

The Westin Denarau Island Resort & Spa will endeavour to accommodate request for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

All prices are subjected to 25% Fiji government taxes, there is a 10% public holiday surcharge for all restaurants and bars.

Note- Prices are charged in Fiji dollars.

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