LUNCH

Toasted Sandwich Smoked ham and cheddar cheese	850	Bao - Soft fluffy white buns (2 pieces) with choice of fillings:	
Smashed Avocado Bruschetta (v) Feta, olive oil, herbs, lemon	1200	Pan fried marinated pork belly, market slaw, soy mayonnaise, hoisin (df)	1500
	4400	Crispy buttermilk chicken, market slaw, sriracha mayo	1400
Caesar Salad (df) Seasonal local lettuce, croutons, bacon, soft poached egg, Caesar dressing	Marinated tofu, market slaw, teriyaki sauce, sesame seeds (v) (df)		1400
+ add grilled chicken	600		
Brunch Bowl (v) (df) Salad greens, quinoa, lentils, pickled beetroot, green beans, smashed avocado, soft poached egg, lemon vinaigrette	1550	Beef Burger Burger bun, prime beef patty, cheese, lettuce, pickles, onion, ketchup, mustard, chips	1800
		+ have it naked (wrapped in lettuce, no bun) (gf)	
+ add grilled chicken	600	+ add bacon	300
Poached Prawn and Green Paw Paw Salad (df) (gf) Fresh green paw paw, Teouma prawns, tangy chilli dressing, fresh herbs, roasted peanuts	2000	Buttermilk Chicken Burger Burger bun, crispy house seasoned chicken, market slaw, sriracha mayo, served with chips + have it naked (wrapped in lettuce, no bun) (gf)	1800
Fish & Chips (df)	1500	+ add bacon	300
Light & crispy battered poulet fish, chips, tartare sauce, lemon		Pan-fried Poulet Fish Poulet fish, seasonal salad,	2000
Scotch Fillet Steak 200g local scotch fillet steak, chips, salad, peppercorn sauce	2200	steamed rice, lemon butter sauce	
		TO FINISH	

SIDES	
Chips, aioli (side) (v)	700
Kumala wedges, sour cream and sweet chili (v)	850
Garden salad, lemon vinaigrette (v, gf, df)	1050

Chocolate, Coconut and Almond Tart (gf) (vg) Topped with black salt	1600
Local Tahitian Lime Cheesecake and Berry Coulis	1500
The Mangoes Tanna Coffee and Chocolate Brownie Served with a scoop of vanilla bean ice-cream	1500
Vanuatu Trio of Sorbet Mango, lemon and berry	750