



DINNER MENU

**CHOOSE ANY ONE MEAL PLUS ANY OF THE FOLLOWING: FRUITS,
FIJI WATER (SML), CAN OF SOFT DRINKS OR DESSERT**

Light Meals & Snacks

KOKODA

fish pieces marinated in fresh lime juice,
coconut milk, tomato, onion, fresh chilli
and coriander

BARBEQUE CHICKEN WINGS

chipotle lime sauce

6 x wings

9 x wings

SATAY SKEWERS

grilled chicken pieces marinated in
spices, served with house salad,
turmeric rice and peanut sauce

SALT & PEPPER CALAMARI

house salad, chilli mayo

DHAL SOUP, ROTI

WITH steamed rice

FISH & CHIPS

choose battered or grilled fish
served with fries, house salad, tartare
sauce

Salad & Vege Bowls

CAESAR SALAD (GF available)

romaine, pesto croutons, poached egg, bacon
pieces, shaved parmesan, mayo

GATEWAY SALAD BOWL

tomato, cucumber, red onion, chop iceberg,
bell pepper, fresh pineapple, kalamata olives,
toasted cashew, bush lemon vinaigrette

with grilled chicken breast

with grilled catch of the day

with 6 x honey prawn cutlets

WOK VEGGIE BOWL

wok-fried market picked vegetables, taro
crisps, toasted pumpkin seeds, balsamic
dressing

with satay chicken

with grilled catch of the day

with 6 x honey prawn cutlets

*side of fresh chilli on request

Pasta

served with a slice of garlic bread

CHICKEN & MUSHROOM

fettucine, grilled chicken, mushrooms,
garlic, cream

SEAFOOD SPAGHETTI

Prawns, calamari, fish, fresh tomato, caper
buds, basil pesto

PUTTANESCA

spaghetti, fresh tomatoes, kalamata olives,
capers, olive oil, fresh basil



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Burgers

DOUBLE PATTY BEEF BURGER
grilled house-made beef patty, fried egg,
cheese, mixed leaves, tomato ragout, gherkin,
sesame bun, fries
add bacon

CHICKEN BURGER
grilled chicken breast fillet, cheese, mixed
leaves, tomato, charred pineapple
mayonnaise, sesame bun, fries
add bacon

Wok Dishes

CHILLI CHICKEN
pan-fried chicken pieces with soy tomato
puree, sliced chilli, garlic vegetables, served
with steamed rice

FRIED RICE
fresh vegetables, rice, light soy,
sesame oil
add chicken

From The Char Grill

all served with roasted baby potatoes
or fries
plus your choice of market vegetables
or garden salad

EYE FILLET
CHICKEN BREAST
MARKET FISH FILLET

SAUCES please choose one
mushroom, peppercorn jus, chimichurri
or red wine reduction

GRILLED BBQ PLATE
grilled lamb shoulder chop, chicken skewer,
lamb sausages, hand cut taro & tapioca fries,
house salad

Chef’s Speciality Thali Plate

Gateway’s famous, Fiji-style curries with steam
rice, tawa roti, dhal, appalam and house made
chutney

KARAHI CHICKEN
boneless chicken pieces, spices, fresh herbs

TAMARIND LAMB MASALA
slow cooked boneless lamb, tamarind,
freshly ground herbs, garam masala

VEGETABLE CURRY (VGN)
market vegetables, indian spiced gravy, fresh
herbs

Desserts

BANANA FRITTER
fresh banana, light batter, vanilla ice cream,
side of maple syrup

COCONUT ICE CREAM
vanilla ice cream rolled in toasted coconut

FRESH FRUIT PLATTER
selection of seasonal tropical fruits

ORANGE & WHITE CHOCOLATE CHEESECAKE
orange compote | fruit coulis

CHOCOLATE MUD CAKE (V)
vanilla ice cream, house made caramel

