



Light Meals & Snacks

Dhal Soup, Roti <i>add steamed rice</i>	\$10 \$15
Garlic Bread	\$10
Kokoda <i>fijian speciality - fish pieces marinated in fresh lime juice, coconut cream, tomato, onion and a little fresh chilli</i>	\$26
Coconut Fish Cakes <i>wasabi mayo, pickled cucumber salad, coriander</i>	\$26
Chicken Satay <i>grilled chicken skewers, mild peanut sauce, turmeric rice</i>	\$26
Rou Rou Balls <i>local taro leaves blanched & rolled with garlic, onion & mild chilli, fresh vudi (banana) sauce</i>	\$21
Fries <i>mayonnaise, tomato sauce</i>	\$9
Wedges <i>sour cream, sweet chilli</i>	\$9

Pasta

(served with a slice of garlic bread)

Spaghetti Bolognaise <i>traditional meat sauce, tomatoes, fresh herbs, grated parmesan cheese</i>	\$32
Tagliatelle Prawn <i>sautéed prawns, fresh chilli, local lemon, rocket</i>	\$41
Fettucine Chicken & Mushroom <i>grilled chicken, fresh mushrooms, garlic, cream</i>	\$37

Burgers

served on house baked sesame bun with a side of fries)

<i>*add bacon to any burger</i>	\$2.50
Beef Burger <i>grilled house-made beef patty, fried egg, cheese, mixed leaves, tomato chutney</i>	\$29
Chicken Burger <i>grilled chicken breast fillet, cheese, rocket, tomato, mayonnaise</i>	\$26
Bula Burger <i>grilled house-made beef patty, grilled local pineapple, mixed leaves, tomato, red onion, garlic aioli</i>	\$30

Salads

add the following to your salad:

<i>grilled chicken</i>	\$11
<i>grilled fish</i>	\$11
<i>prawns</i>	\$16
Roasted Chana <i>chick peas, turmeric, braised eggplant, tomato, basil, labneh</i>	\$20
Classic Caesar <i>cos lettuce, bread crisp, parmesan, anchovies, soft poached egg, crispy bacon, mayo</i>	\$28
Nadi Bay Salad <i>nadi bay herb farm mixed leaves, roasted capsicum, chilli</i>	\$20
Gateway House Salad <i>tomato, cucumber, capsicum, red onion, fresh pineapple, kalamata olives, lemon & olive oil dressing</i>	\$20

Wok Dishes

Stir Fry <i>julienned fresh vegetables, mild asian sauce, steamed rice</i> <i>*side of fresh chilli on request</i>	\$26 \$29 \$37
Fried Rice <i>rice, fresh vegetables, light soy</i>	\$23
<i>vegetable</i>	\$29
<i>chicken</i>	\$29
<i>prawn</i>	\$31

Chef's Specialty Curries

gateway's famous, traditional indian curries with rice, roti, appalam and condiments

<i>chicken</i>	\$35
<i>lamb</i>	\$40
<i>fish</i>	\$40
<i>prawn</i>	\$40
<i>vegetable curry with dhal</i>	\$28

From the Char Grill

selection of local, top quality meat cuts and fresh fish

served with house wedges plus garden salad OR vegetables of the day

Aged Yaqara Sirloin Steak	\$51
Chicken Breast Fillet	\$37
Fish of the Day	\$45
<i>sauc</i>	<i>es: mushroom, peppercorn, grain mustard</i>
<i>butter</i>	<i>s: garlic butter, lemon butter</i>

International Favourites

Meat Pie <i>today's freshly baked meat pie flavour, served with fries</i>	\$23
Tempura Fish & Chips <i>local fillets, tempura batter, fries, salad & tartare sauce</i>	\$29
Sausage & Mash <i>yaqara beef and herb sausage, braised onions, mashed potato, gravy</i>	\$32
Fish <i>steamed local fillet, ginger & soy sauce, asian greens, rice</i>	\$37
Thai BBQ Chicken <i>grilled leg quarter, vegetable rice, mild thai sauce, chopped peanuts, fresh tomato & cucumber</i>	\$37
Vuda Pork <i>grilled vuda pork chop, mashed potato, local ota fern tips, caramelised apple</i>	\$38
Fresh Fruit Platter <i>Selection of seasonal tropical fruits</i>	\$17
Baked Local Lemon Cheesecake <i>fresh house-made cheesecake, vanilla ice-cream</i>	\$17
Local Dark Chocolate Tart <i>vanilla ice cream, caramel</i>	\$17
Banana and Coconut Bread & Butter Pudding <i>vanilla ice-cream</i>	\$17
Fruit Salad with Ice cream	\$11
Ice cream <i>2 scoops:</i> <i>flavours: vanilla, strawberry, chocolate</i> <i>toppings: strawberry, chocolate</i>	\$10

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