

BREAKFAST . LUNCH . DINNER

¡elavé!

vegetarian

BREAKFAST

7AM - 11AM

TROPICAL GRANOLA BOWL **\$15**

our house-made muesli is a tasty protein breakfast cereal. It combines nuts, seeds, dried fruit, honey & coconut

with your choice of milk

PAWPAW MUESLI BOAT **\$14**

house-made muesli, plain yogurt, honey and roasted coconut in a half papaya

EGGS FLORENTINE **\$19**

poached eggs spinach, grilled tomatoes, grilled mushrooms and our house made hollandaise sauce

GREEN OMELETTE **\$18**

capsicum, moca (local spinach) fresh pesto, gooey tasty cheese

MUSHROOM OMELETTE **\$18**

served with gooey tasty cheese & sliced mushrooms

SEASONAL FRUIT PLATTER **\$14**

a sunny platter composed of fresh, pre-cut tropical fruits, livened up with a spritz of lime

CLASSIC STYLE WAFFLE OR PANCAKE **\$17**

with fresh cream or vanilla ice cream Maple syrup & butter, dusted with powdered sugar

MAIN MENU

AVAILABLE FROM 11AM - TILL CLOSING!

SOUP OF THE DAY

\$8

please refer to the blackboard specials, your server will be able to assist you

TROPICAL FARM SALAD

\$18

fresh locally grown lettuce, tomato, chickpea, charred eggplant, corn kernel, and avocado topped with our house made zesty tamarind dressing

GREEN PAPAYA SALAD

\$16

finely Julienne vegetable, with coriander, lime, sesame oil and a chilli sambal topped with crushed nuts (optional)

CLASSIC CAESAR SALAD

\$24

croutons, poached egg, anchovies, lettuce & our house made Caesar dressing

BBQ TOFU TACOS

\$20

bbq grilled tofu, coleslaw, lettuce, salsa topped with our house made bbq sauce and fresh cillantro

VEGGIE FALAFEL BURGER

\$20

Spiced chickpeas and spinach, lettuce, tomato jam, pesto

PASTA NAPOLITANA

\$17

a simple Italian dish of tomato, garlic, olive oil, parsley, tossed with cooked pasta & topped with parmernan cheese

CREAMY MUSHROOM PASTA

\$22

combining mushrooms, onions, roasted garlic, cream cheese & fresh spinach tossed together
all pasta dishes served with garlic bread

Regular Large

THE VEGORAMA PIZZA

\$26 \$35

roasted vegetable, mixed herbs, onions & mozzarella cheese topped with caramelized onions

MARGHERITA PIZZA

\$25 \$31

mozzarella, fresh basil & our authentic pizza sauce

KHAO PAD

\$17

fried jasmine rice, egg, garlic, onion, green pepper, beans, carrots brunoise, finished with our master sauce.

CLASSIC STIR FRY VEGETABLE

\$18.5

seasonal stir fried vegetables with your choice of plain wok fry or with a light soy

add spicy tofu

\$5

MAIN MENU

CREAM OF ROUROU (SPINACH) \$8

Coconut cream and spinach boiled together into a rich creamy style soup.

OTA (FIDDLE-HEAD FERN) SALAD \$18

Crispy green fern salad, spicy salsa and grilled fish strips, finished with a lemon and coconut dressing.

IKA VAKALOLO \$24

Grilled fish cooked in coconut milk with onion and tomatoes, blanched cabbage and a side of cassava.

MEATY BONE SOUP \$24

An all time comfort food Fiji style Soup. Brisket on the bone boiled in a ginger and lemon infused broth, served with spinach and cassava on the side.

COCONUT BAKED KAI (FRESH WATER CLAM) \$18

Fresh water clams cleaned and cooked in coconut cream with onions baked till tender, topped with spicy salsa served with cassava and a side of spinach.

CHAR GRILLED EGGPLANT \$15

Smokey flavoured eggplant topped with salsa and tuna, ota, miti and cassava on the side.

fijian style

All dishes served with lemon & chilli

AVAILABLE FROM THURSDAYS TO SUNDAYS

élevé

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Lizian Style