

BREAKFAST MENU



TROPICAL MUESLI (*gf/df option*) - 16

served with yoghurt and tropical fruit

EGGS ON TOAST - 18

*two eggs; scrambled, poached, fried or boiled,
served with toast*

- *include fried tomato - 20*
- *include crispy bacon - 22*
- *include both - 24*

HOT CAKES - 20

served with maple syrup and sliced banana

- *include bacon - 24*

GRILLED HALLOUMI - 20

*locally sourced cheese served on toast with
bush lemon, fried tomato and watercress*

LAZY TROUT OMELETTE - 24

*plain or with your choice of cheese, onion, tomato
and/or bacon and served with toast*

VEGAN BREAKFAST (*gf/df*) - 26

*sautéed garlic mushrooms, fried tomatoes, wilted
spinach, hash brown and homemade relish*

LORD MELROSE (*gf*) - 26

*fish cakes, poached egg, flame-grilled prawns, hollandaise
and watercress*

WELLESLEY BREAKFAST - 28

*two eggs (cooked your way) served with sausage, crispy
bacon, hash brown, grilled tomato, baked beans, and toast*



DRINKS

COFFEE - 5/8

single serve / full plunger

TEA - 5

*English Breakfast, Earl Grey, Chai,
Green, Peppermint*

FRESH CHILLED COCONUT - 8

JUICE - 7

Apple, Orange, Mango, Guava, Pineapple

SMOOTHIES - 12

*Berry, Banana, Mango, Coconut, or any
combination*

MILKSHAKES - 12

*Vanilla, Chocolate, Berry, Banana or any
combination*

SOFT DRINKS - 6

*Sprite, Coke, Diet Coke, Fanta, Ginger Ale,
Sparkling Water*

Gluten free toast option available

LUNCH MENU



KOKODA (gf/df) - 26

fresh Fiji fish marinated in lime, coconut and coriander, served with Island fries

GRILLED PANEER AND WATERMELON (gf) - 28

locally made cheese and fresh watermelon served with garden greens, toasted seeds and a citrus dressing

FISH AND CHIPS - 28

crumbed or battered, served with coleslaw, homemade tartare and a wedge of bush lemon

TOASTED CHICKEN CLUB - 28

layers of grilled chicken, crispy bacon, lettuce, tomato and mayonnaise - served with fries

CLASSIC FISH SANDWICH - 28

grilled fish, citrus mayonnaise, cheddar and lettuce in toasted white bread - served with wedges

LAMB ROTI WRAP - 28

spiced lamb, grated carrot, and yoghurt with cucumber and fresh mint

VEGAN BOWL (gf/df) - 30

grilled tofu on rice with wilted greens, roasted kumala, eggplant, mung beans, toasted seeds, and a delicious thick sesame dressing

PAD THAI (v option) - 32

your choice of chicken, prawn, or tofu, tossed with rice noodles, peanuts, coriander and lime

PIZZAS



CLASSIC MARGHERITA - 26

homemade tomato base, mozzarella and fresh basil

HAWAIIAN - 28

homemade tomato base, smoke cured ham, pineapple and mozzarella

BBQ PEPPERONI - 30

bbq sauce base, pepperoni, smoke cured ham and mozzarella

PRAWN, CHILLI AND ROCKET - 30

rourou base, flame-grilled prawns, fresh chilli and rocket

BURGERS



All served with your choice of fries or wedges

CHEESEBURGER - 28

traditional style beef patty, melted cheese, ketchup and pickles

HALLOUMI VEGE BURGER - 28

grilled halloumi, relish, roasted vegetables, tomato and pawpaw salsa and fresh salad greens

CRISPY CHICKEN BURGER - 30

crumbed chicken breast, bacon, cheese, lettuce and mayonnaise – served with fries

SIDES – all 12

Garlic Bread, Fries, Wedges, Island Fries, Garden Salad, Seasonal Vegetables, Onion Rings

Please note that all prices are exclusive of 9% VAT tax which will be added to your final bill

DINNER MENU

TO START



TEMPURA VEGETABLES (gf) - 16
served with tamarind dipping sauce

HOMEMADE SAMOSAS - 18
potato, pea and a perfect blend of spices encased in pastry and served with mint and yoghurt dip

FLAME-GRILLED PRAWN SKEWERS (gf) - 20
served with sweet chilli aioli

POPCORN CHICKEN - 20
panko crumbed, served with fire cracker dip

FISH CAKES - 22
smoked fish and pea cakes served with fresh herb aioli and watercress

KOKODA - 24
fresh Fiji fish marinated in lime, coconut and coriander

PIZZAS



CLASSIC MARGHERITA - 26
homemade tomato base, mozzarella and fresh basil

VEGAN DELIGHT (v/df) - 28
rourou base, caramelised onion, grilled eggplant, roasted kumala and watercress

HAWAIIAN - 28
tomato base, smoke cured ham, pineapple and mozzarella

BBQ PEPPERONI - 30
bbq sauce base, topped with pepperoni, smoke cured ham and mozzarella

MAINS



FISH AND CHIPS - 28
crumbed or battered, and served with garden salad, tomato sauce and a wedge of lemon

WELLESLEY CHEESEBURGER - 30
traditional style beef patty, melted cheese, ketchup and pickles - served with fries and onion rings

CRISPY FISH BURGER - 30
crumbed fish fillet, cheddar cheese, citrus slaw and lots of homemade tartare - served with fries and onion rings

TOFU AND VEGETABLE STIR FRY - 34
wok-tossed in homemade honey, soy & ginger sauce and served with steamed rice

CHICKEN AND PRAWN PAD THAI - 36
flame-grilled chicken and prawns, tossed with rice noodles, peanuts, coriander and lime
**vegetarian option with tofu available*

LAMB CURRY - 38
served with steamed rice, poppadum, raita and homemade chutney

IKA VAKA LOLO (gf) - 38
fresh Island fish braised in coconut cream served with local steamed greens and seasonal vegetables

CHICKEN SCHNITZEL - 40
served with potato mash, creamy mushrooms and buttered seasonal vegetables

GRILLED TUNA STEAK - 42
served with roast vegetable medley and a fresh tomato, melon and cucumber salsa

SIDES - all 12

Garlic Bread, Fries, Wedges, Island Fries, Garden Salad, Seasonal Vegetables, Onion Rings

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DESSERT

SEASONAL FRUIT PLATTER - 18

WELLESLEY SUNDAE - 18
*topped with chocolate, berry or
passionfruit sauce*

BANANA SPLIT - 18
*served with vanilla ice cream, caramel
sauce, and whipped cream*

LEMON TART - 20
*served with whipped cream and
yoghurt*

STEAMED FIJI PUDDING - 20
*served with crème anglaise and vanilla
ice cream*

COCONUT PANNA COTTA - 20
served with fresh tropical fruit



BEVERAGE LIST



COFFEE - 5/8
single serve / full plunger

TEA - 5
English Breakfast, Earl Grey, Chai, Green, Peppermint

JUICE - 7
Apple, Orange, Mango, Guava, Pineapple

SMOOTHIES - 12
Berry, Banana, Mango, Coconut or any combination

MILKSHAKES - 12
Vanilla, Chocolate, Berry, Banana or any combination

SOFT DRINKS - 6
Sprite, Coke, Diet Coke, Fanta, Ginger Ale, Sparkling Water

MOCKTAILS

VIRGIN BLOODY MARY - 12
spiced tomato juice

MELON COCO - 14
fresh melon blended, coconut water, sugar syrup and lemon juice

NO MOJO MOJITO - 14
ginger ale, fresh mint, lime juice and soda

COCKTAILS

CLASSIC BLOODY MARY - 18
vodka and spiced tomato juice

SERUA SEA BREEZE - 20
vodka, cranberry, pineapple juice & lime

SUNSET BREEZE - 20
Bombay Sapphire, passion syrup, cranberry and lemon juice

MANGO DAIQUIRI - 22
fresh mango blended, white rum, vodka & lemon juice

MOJITO - 22
white rum, fresh mint, brown sugar, lime juice and soda

PINA COLADA - 22
white rum, sweet pineapple and island coconut

ESPRESSO MARTINI - 22
Kahlua, Baileys, chilled espresso and coffee syrup

FIJI ISLAND ICED TEA - 24
white rum, tequila, triple sec, lime juice & coca cola

WINE LIST



SPARKLING

Beelgara The Vines BRUT
15 per glass / 67 per bottle

ROSE

Brown Brothers Moscato ROSE
18 per glass / 76 per bottle

WHITE WINE

Beelgara The Vines CHARDONNAY
12 per glass / 56 per bottle

Moore's Creek Semillon
SAUVIGNON BLANC
14 Per Glass / 60 Per Bottle

Giesen Marlborough RIESLING
68 bottle only

Brown Brothers PINOT GRIS
78 bottle only

RED WINE

Mcguigan Black Label MERLOT
56 bottle only

Giesen Marlborough PINOT NOIR
15 per glass / 68 per bottle

Brown Brothers SHIRAZ
20 per glass / 86 per bottle

BEER



LOCAL - 10
Fiji Bitter, Fiji Gold, Vonu

IMPORTED - 14
Heineken, Corona, Crowne

SPIRITS



LOCAL - 12
Bounty Dark Rum, Bounty Light Rum, Czarina Vodka, Regal Gin, Regal Whisky

IMPORTED - 16
JW Red Label Whisky, Jack Daniels, Gordons Gin, Absolut Vodka, Southern Comfort, Kahlua, Baileys Irish Cream, Midori

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