

SEASALT

BAR + DINING

SHARE PLATES

MISO BUTTER BREAD ROLLS [V] 450
Warm pandesal rolls served with miso butter, sea salt flakes.

PRAWN CRACKERS 300
Light, crispy prawn crackers.

SEASALT CHILLI EDAMAME [V] 650
Steamed edamame tossed in garlic–chilli soy sauce.

CHILLI WONTONS 1300
Chicken and prawn wontons tossed in garlic–chilli oil with soy, sesame, spring onion.

CRISPY PRAWN TOAST 1300
Golden sesame prawn toast with Japanese mayo.

GOCHUJANG ARANCINI [V] 1300
Crispy rice balls with shiitake, gochujang, mozzarella, served with kimchi and Japanese mayo

SEAFOOD NEMS 1300
Crispy seafood spring rolls with soy–sesame dipping sauce.

BAVETTE STEAK WITH WASABI 1900
Char-grilled skirt steak finished with a glossy soy glaze served with wasabi sauce.

RAW

TUNA RICE CRISP 1650
Tuna tossed in sesame sauce, garlic, lime, served on a crisp rice paper.

CHILLI CEVICHE 1650
Tuna tossed in coconut milk, lime, onion, chilli, cucumber.

SPICY TUNA AVOCADO TARTARE 1750
Tuna tossed in spicy mayonnaise, soy–garlic dressing and lime, served with avocado and crispy wonton skins.

SESAME–CRUSTED TUNA TATAKI 1900
Seared tuna crusted in sesame, with yuzu ponzu and capers.

SALADS

CRISPY CHICKEN SALAD 1600
Shredded chicken, crisp wonton skin, lettuce, cabbage, fresh herbs & coconut dressing.
*** ADD CHICKEN** 400

CAESAR SALAD 1600
Lettuce, bacon, tossed in Caesar dressing, finished with parmesan, crouton, and poached egg.

TOFU SEAWEED SALAD [V] 1700
Fresh tofu with seaweed salad, lettuce cucumber, spring onion, and a light soy–sesame dressing.

PASTA + NOODLES

MISO BUTTER SPAGHETTI [V] 1500
Spaghetti with mushrooms, miso butter, spring onion.

SPICY MISO CARBONARA 1900
Udon, bacon, mushroom, gochujang cream, Parmesan, egg yolk.

PAD THAI 1950
Choice of tofu or Chicken Rice. Noodles, beansprouts, egg, vegetables, peanuts.

*** ADD PRAWNS** 600

UDON PAD SEE EW 1950
Beef or Chicken, udon noodles, egg, broccoli, soy glaze.

MAINS

CRISPY KFC (KOREAN FRIED CHICKEN) 2100
Crispy fried chicken glazed in a sticky Korean gochujang sauce, served with steamed rice and salad.

MISO GLAZED FISH 2450
Pan-seared fish marinated in miso and mirin, lightly caramelised, served with steamed rice and vegetables.

KOREAN GRILLED PORK BELLY 2600
Served with kimchi, garlic, fresh lettuce & sesame oil.

BEEF RENDANG 2400
Slow-braised beef in coconut milk, lemongrass, galangal, and spices, served with steamed rice & pratha.

MISO CREAM PRAWN 2600
Sautéed prawns in miso garlic cream served with steamed rice and vegetables.

RICE BOWLS

BULGOGI BEEF BOWL 1950
Korean-style marinated beef served over rice with shiitake, cabbage, carrot, Asian greens, mayak egg, sesame.

TERIYAKI CHICKEN BOWL 1900
Grilled teriyaki chicken served over rice with broccoli, seasonal vegetables, cucumber and tomato.

TUNA POKE BOWL 2300
Sesame-dressed tuna with cabbage slaw, carrot, edamame, and seaweed salad.

TERIYAKI SALMON RICE BOWL 2900
Crispy skin-on salmon glazed with teriyaki sauce, served over rice with fresh salad, Asian greens, broccoli, Japanese mayo, and sesame.

MISO VEGETARIAN RICE BOWL [V] 2100
Seared eggplant and tofu glazed in miso, served over rice with Asian greens, slaw, and sesame seeds.

NASI GORENG 1500
Indonesian-style fried rice with chicken, sambal, garlic, chilli, and spring onion, topped with a fried egg.

FRIED RICE 1200
Wok-fried rice with mixed vegetables, egg, garlic and soy sauce.
*** ADD CHICKEN** 400

CLASSICS PIZZAS

MARGHERITA [V]

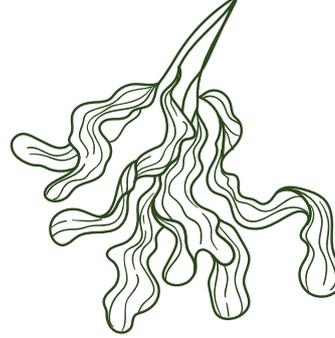
Tomato base with mozzarella, fresh tomato, basil and garlic oil.

HAWAIIAN

Tomato base with mozzarella, ham, pineapple and oregano.

CAPRICCIOSA

Tomato base with ham, mushrooms, olives and mozzarella. (Anchovy optional)



1300

1700

1900

SIGNATURE PIZZAS

MISO MUSHROOM [V]

Miso cream base with mushrooms, garlic and mozzarella and spring onion.

CREAMY CHICKEN & MUSHROOM

Cream base with grilled chicken, garlic mushrooms, mozzarella and parsley.

BBQ CHICKEN & CORN

Korean BBQ base with grilled chicken, bacon, red onion, sweetcorn and mozzarella.

TERIYAKI CHICKEN

Teriyaki base with chicken, onion, broccoli, mozzarella, sesame and Japanese mayo.

BULGOGI BEEF

Korean BBQ base with marinated beef, mushrooms, onion, capsicum, mozzarella and spring onion.

CHILLI GARLIC PRAWN

Tomato base with prawns, sun-dried tomatoes, mozzarella and garlic-chilli oil, finished with lemon and parsley.

SCALLOP & MISO BUTTER

Cream base with scallops, corn, bacon, garlic, mozzarella and miso butter drizzle.

1700

1900

1900

2100

2200

2600

2800

EXTRA TOPPINGS

BACON	400	CHEESE	500	ONION	200
HAM	400	PINEAPPLE	300	OLIVES	400
CHICKEN	400	MUSHROOM	300	CORN	300
PRAWNS	600	TOMATO	300	BASIL	200

SIDES

KIMCHI (50G)	400
CHIPS	500
MAYAK EGG	300
JASMINE RICE	350
WOK FRIED SEASONAL GREENS	800
SAUCE TAKEAWAY CONTAINER	20
TAKEAWAY BOX	50
PIZZA TAKEAWAY BOX	100

KIDS MENU

HAM & CHEESE PIZZA 900

Mini pizza topped with ham and mozzarella.

NAPOLETANA PASTA 900

Classic tomato pasta with cheese.

CHICKEN TENDERS & CHIPS 900

Crispy chicken tenders served with fries.

CHEQUES PAYABLE TO CENTRAL BAY | CARD SURCHARGE: 3.5% | AUD ACCEPTED

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HOT DRINKS

	S (60Z)	R (80Z)	L (140Z)
ESPRESSO		330	
MACCHIATO		330	
LONG BLACK		330	
FLAT WHITE	350	460	560
CAPPUCCINO	350	460	560
LATTE	350	460	560
MOCHA	380	520	600
HOT CHOCOLATE		450	600
CHAI LATTE		520	650
MATCHA LATTE		550	650

TEA 350
English breakfas | Earl grey | Peppermint | Camomile Green | Detox: Organic Turmeric, Lime, White Hibiscus

EXTRAS 50
Coffee shot | Decaf
Alternative milks: skim, soy, almond, oat, coconut, rice
Honey | Ginger | Lemongrass 80
Scoop of Ice-cream 150
Whipped Cream 150

COLD DRINKS

ICED CHOCOLATE 650
Chocolate sauce, ice cream, milk, and whipped cream

ICED COFFEE 650
Double espresso, ice cream, milk, and whipped cream

ICED MOCHA 650
Double espresso, chocolate sauce, ice cream, milk, and whipped cream

MILKSHAKES 650
Chocolate, Vanilla, Strawberry

ICED MATCHA LATTE 700
Matcha blended and topped with milk and ice

STRAWBERRY ICED MATCHA LATTE 700
Strawberry syrup and matcha layered with milk and ice

ICED MATCHA ESPRESSO LATTE 700
Matcha layered with espresso and milk

COCONUT JUICE MATCHA 700
Matcha shaken with fresh coconut juice

ICED LEMON TEA 650
Freshly brewed tea with lemon

BLACK SESAME LATTE 700
Smooth sesame blend with milk and icecream

SEASALT ICED TEA 650
Choice of tea base: Black / Green / Oolong
Flavours: Peach, Strawberry, Mango, Passionfruit, Lychee, Green Apple, Pineapple, Kumquat

SMOOTHIES

COCOA NUTTY 650
Banana, peanut butter, cocoa, milk

CHOCO BERRY BLISS 650
Strawberry, strawberry syrup, cocoa, milk

MANGO TANGO 650
Mango, banana, mango juice, yoghurt

COCO MANGO 650
Mango, passionfruit, mango syrup, lime, coconut milk

TROPICOLADA 650
Pineapple, banana, coconut milk

SUMMER PEACH BERRY 650
Strawberry, peach syrup, milk

TROPICAL PARADISE 650
Pawpaw, mango, banana, coconut water, yoghurt, lime

PAPAYA LOCO 650
Pawpaw, pineapple, coconut milk, lime

BERRY BANG 650
Strawberry, blueberry, strawberry yoghurt, apple juice

STRAWBERRY SQUEEZE 650
Strawberry, banana, apple juice, strawberry yoghurt

JUICES

LIME JUICE 450

FRUIT PUNCH 600

FRESH COCONUT 500

ORANGE | APPLE | PINEAPPLE | MANGO 400

OTHERS

CAN SOFT DRINKS 400
Coca-cola, Coke Zero, Sprite, Fanta Orange, Fanta Pineapple

MIXERS & SPECIALTY DRINKS 600
Ginger Ale, Lemon Lime Bitters

WATER

STILL VANUATU WATER (600ML) 300

STILL VANUATU WATER (1.5L) 500

SPARKLING VANUATU WATER (500ML) 350

SPARKLING CASCADE 450

SIGNATURE COCKTAILS

PANGO SOUR 1400

Rum, Passoa, mango syrup, mango juice, lime, egg white

A tropical twist on the classic sour mango and passionfruit blended with rum and lime, finished with a soft, frothy top.

LYCHEEZY 1400

Vodka, lychee liqueur, yuzu, lime, lychee syrup, Cascade

A refreshing coastal spritz — bright lychee and citrus with a gentle sparkle, playful and dangerously easy to sip.

HOOCHI MAMA 1400

Gin, elderflower, cucumber, mint, ginger ale

A garden-fresh mix of cucumber and mint lifted with elderflower and finished with a ginger fizz.

GINGER CHILLI MARGARITA 1300

Tequila, triple sec, ginger syrup, lime, chilli salt

Tequila and lime meet ginger and a touch of chilli heat for a perfectly balanced kick.

LYCHEE CAPRIOSKA 1400

Vodka, lychee liqueur, lime

Muddled lychee and lime over crushed ice, bright, refreshing, and the taste of summer.

BLUE CONCH 1500

Rum, blue curaçao, Malibu, coconut water and coconut cream.

Ocean-blue, soft coconut richness and a subtle toasted finish.

PINK PARADISE 1400

Vanilla vodka, passionfruit liqueur, pomegranate, lime

Tropical, with a fresh citrus lift and a smooth finish.

BEERS

TUSKER PREMIUM 500

TUSKER OP 500

ASAHI 750

CORONA 750

PERONI 750

GREAT NORTHERN CAN 700

STEINLARGER LOW CARB CAN 700

ASAHI 0.0% (ALCOHOL-FREE) 800

PREMIX

VODKA CRUISER 850

WHISKY COLA 850

WOODSTOCK 1000

CLASSIC COCKTAILS

MOJITO 1300

White rum, lime, mint, sugar, soda

A crisp and refreshing Cuban classic with bright lime, fresh mint, and a light cooling finish.

MARGARITA 1300

Tequila, Cointreau, lime

Zesty and balanced with fresh lime and a clean tequila bite.

COSMOPOLITAN 1300

Vodka, Cointreau, lime, cranberry

Lightly tart and citrus-forward with a touch of cranberry sweetness.

BLOODY MARY 1400

Vodka, tomato juice, Worcestershire, Tabasco, lime, salt,

Bold and savoury with a spicy kick and bright citrus lift.

APEROL SPRITZ 1400

Aperol, prosecco, soda, orange

Light, bubbly, and bittersweet — perfect for easy sipping.

ESPRESSO MARTINI 1400

Vodka, Kahlúa, crème de cacao, espresso

Rich and smooth with deep coffee notes and a velvety finish.

PIÑA COLADA 1400

Pineapple rum, Malibu, pineapple juice, coconut milk

Creamy and tropical with sweet pineapple and coconut.

LONG ISLAND ICED TEA 1600

Vodka, gin, rum, tequila, triple sec, lime, Coca-Cola

Strong but smooth — citrusy, refreshing, and deceptively easy to drink.

JUG COCKTAILS

BUBBLES & TROUBLES PIMM'S 4200

Pimm's, soda, ginger ale, lime, berries, mint.

AELAN PUNCH 4200

White rum, passionfruit syrup, pineapple, lime, soda, citrus slices, mint.

MOCKTAILS - NON ALCOHOLIC

PINEAPPLE & LYCHEE CRUSH 800

A refreshing mix of pineapple juice and crushed lychees.

PINK GEISHA 800

Strawberry puree, lime juice, grapefruit juice, fresh mint, crushed ice.

SPICED SPRITZ 800

Ginger gomme, fresh lemon juice top with sparkling water.

SPARKLING

HARDY'S THE RIDDLE SPARKLING AUSTRALIA

Fresh, lively bubbles with soft fruit and an easy, refreshing finish.

800 | 3,500

CHAMPAGNE

NICOLAS FEUILLATTE CHAMPAGNE, FRANCE

Balanced and refined with apple, pear, and gentle brioche notes.

9,800

MOËT & CHANDON CHAMPAGNE, FRANCE

Crisp and celebratory with bright citrus, white fruit, and fine bubbles.

12,500

VEUVE CLICQUOT CHAMPAGNE, FRANCE

Structured and elegant with citrus, toast, and a creamy mousse.

13,000

LOUIS ROEDERER CHAMPAGNE, FRANCE

Premium Champagne with depth, finesse, and a long, complex finish.

14,800

ROSÉ

FABREGUES ROSÉ FRANCE GRENACHE, SYRAH

Dry, fresh, and fruit-forward with delicate red berry notes.

800 | 4,800

SAINT LOUIS DE PROVENCE ROSÉ PROVENCE, FRANCE

Pale and elegant with strawberry, citrus, and refreshing minerality.

6,500

WHITE WINE

ROTHBURY ESTATE SEMILLON SAUVIGNON BLANC AUSTRALIA

Bright and refreshing with citrus, tropical fruit, and lively acidity.

700 | 3,200

BAY OF STONES SAUVIGNON BLANC AUSTRALIA

Fresh and vibrant with citrus, tropical fruit, and a crisp, refreshing finish.

3,500

C'EST LA VIE CHARDONNAY SAUVIGNON, FRANCE

Balanced with apple, citrus and tropical fruit, finished with light vanilla and soft herbal notes.

3,800

DOMAINE DE VAUROUX CHABLIS BURGUNDY, FRANCE

Classic Chablis. flinty, precise, and mineral-driven.

9,600

POUILLY-FUISSÉ BURGUNDY, FRANCE

Rich and rounded Chardonnay with stone fruit, subtle oak, and a creamy texture.

10,500

RED WINE

CHÂTEAU LA CHAPELLE DU COUVENT, MERLOT, BORDEUX FRANCE

Elegant and approachable with ripe red fruit, soft tannins, and subtle spice.

700 | 3,200

BAY OF STONES SHIRAZ AUSTRALIA

Rich and generous with dark berry fruit, soft spice, and a smooth finish.

3,900

CHÂTEAUNEUF-DU-PAPE GRENACHE, SYRAH RHÔNE VALLEY, FRANCE

Full-bodied and powerful with dark berries, savoury spice, and long depth.

8,800

SAKE

NIGORI ZAKE RICE (UNFILTERED SAKE) JAPAN

Gently sweet and creamy with soft rice character.

4,500



SPIRITS MENU | 30ML

GIN

BEEFEATER DRY	800
GORDON'S DRY	800
GORDON'S PINK	900
BOMBAY SAPPHIRE	1100
TANQUERAY DRY	1200
DEPARTED SPIRITS YUZU GIN	1450

VODKA

SMIRNOFF	800
ABSOLUT	900
ABSOLUT VANILLA	900
GREY GOOSE	1350
CÎROC COCONUT	1200

RUM

BACARDI	800
BUNDABERG	800
MALIBU	800
CAPTAIN MORGAN	900

TEQUILA

PEPE LOPEZ	800
AGAVITA TEQUILA BLANCO	900
JOSE CUERVO ESPECIAL	900
CASTILLO	900
PATRÓN SILVER	1450

APERITIFS

PIMM'S NO.1 CUP	800
APEROL	900
CAMPARI	800
MARTINI ROSSO	800
MARTINI BIANCO	800
JÄGERMEISTER	900

BOURBON

JIM BEAM BOURBON	800
JACK DANIEL'S	900
GENTLEMAN JACK	1200
WILD TURKEY AMERICAN HONEY	950
WILD TURKEY	1050

WHISKY

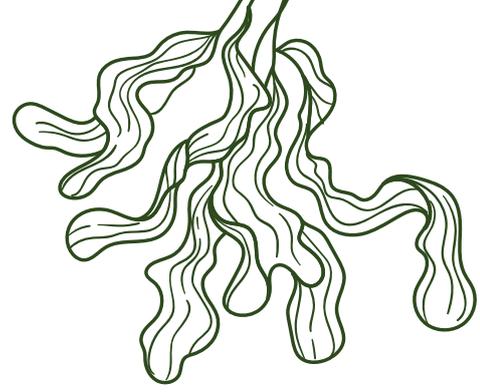
JOHNNIE WALKER RED	800
JOHNNIE WALKER BLACK	950
JOHNNIE WALKER BLUE LABEL	2500
CHIVAS REGAL 12 YO	950
CANADIAN CLUB	800
JAMESON IRISH WHISKEY	900
FIREBALL CINNAMON	800
GLENFIDDICH 12 YO	1450
DIMPLE 15 YO	1450
NIKKA	1750

LIQUEURS

BAILEYS IRISH CREAM	800
KAHLÚA COFFEE LIQUEUR	950
FRANGELICO	950
COINTREAU	950
TRIPLE SEC	700
BLUE CURAÇAO	700
MIDORI MELON	800
PASSOÃ PASSIONFRUIT	900
DE KUYPER PASSIONFRUIT	900
BUTTERSCOTCH SCHNAPPS	800
VOK LYCHEE	800
VOK WHITE CRÈME DE CACAO	800
MARIE BRIZARD ELDERFLOWER	900
BOLS STRAWBERRY	800

SEASALT

BAR + DINING



BREAKFAST (UNTIL 11AM)

EGGS & TOAST

900

Two eggs cooked any way you like, served with toasted baguette and butter.
Egg Styles Poached • Sunny-side up • Scrambled

GF toast? Swap to our gluten-free bread +300

CONDIMENTS (+100)

Strawberry jam • Vegemite • Butter •
Peanut Butter

BUILD YOUR BREAKFAST

2 BACON RASHER	350	SMOKED SALMON	600	MUSHROOM	300	EXTRA TOAST	200
1 CHORIZO	500	2 HASH BROWN	400	TOMATO RELISH	250	HOLLANDAISE	300
EXTRA EGG	300	SAUTÉED GREENS	350	AVOCADO	300	KIMCHI (50G)	400

MORNING TOAST

500

Two slices of toasted white slice with butter and your choice of jam, Vegemite or peanut butter.

EGGS BENEDICT

1200

Two poached eggs on toasted baguette with sautéed bok choy and hollandaise.

ADD BACON + 400

ADD SMOKED SALMON + 600

CHILLI SCRAMBLED EGGS

1200

Soft scrambled eggs with chilli and herbs, served with warm paratha.

ADD PRAWNS +600

THREE EGG OMELETTE

1300

Omelette served with toasted baguette.

Choose any 3 fillings: Mushroom • Tomato • Spring onion • Mozzarella • Ham • Capsicum • Onion

MISO MUSHROOM TOAST

1550

Sautéed mushrooms in miso butter on toasted baguette with avocado, parmesan and herbs.

ADD ONE POACHED EGG + 300

SEASALT FRENCH TOAST

1500

Golden brioche French toast with caramelised banana, coconut cream, cinnamon and toasted coconut

ADD ONE SCOOP ICE-CREAM + 150

BREAKFAST BURGER

1100

Fried egg, crispy bacon, melted cheese, hash brown, tomato relish and Japanese mayo in a toasted bun.

ADD AVOCADO +300

CHEQUES PAYABLE TO CENTRAL BAY | CARD SURCHARGE: 3.5% | AUD ACCEPTED

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