






















JAVVU
Lunch Menu

≈ Appetizers & Salads ≈












- Caesar Salad**  
Romaine lettuce in anchovy dressing with strips of herb-roasted chicken, crispy bacon and parmesan shavings, garnished with crostini
- Chicken Fajita Salad** 
Iceberg lettuce, chicken breast, bell peppers, jalapeno, red onion, tomato and avocado, served with cilantro dressing
- Smoked Salmon Salad**  
Served with asparagus tips and lemon oil dressing
- Seafood Ceviche** 
Indian Ocean citrus-marinated seafood, tomato, coriander, lemon, vinegar, potatoes, black olives and banana chips
- Insalatona**   
Home-cultivated rocket leaves with lettuce, radicchio, cherry tomatoes, black and green olives, sun-dried tomatoes, peppers and mozzarella, topped with shaved parmesan and nuts, sprinkled with sweet balsamic dressing
- Buffalo Mozzarella**  
Dressed with rocket leaves and aged balsamic dressing
- Niçoise Salad** 
Grilled tuna, green beans, potato, boiled egg, cucumber, tomato, black and green olives, garlic butter croutons and mixed green lettuce
- Octopus Salad** 
Tossed with green beans, potatoes, black olives, parsley and mixed citrus cubes

≈ Soup ≈






- Soup of the Day**  14
- Indian Ocean Seafood “Caldeirada”**  18
Saffron-flavoured mixed seafood soup with garlic croutons
- Wild Mushroom Soup**  16
With truffle foam and pearl drops of olive oil
- Javvu Summer Gazpacho**    18
Roma tomato, watermelon, pickled jalapeno and green grapes

≈ Sandwiches & Burgers ≈







All sandwiches are served with French fries and mixed salad 

- Angus Beef Burger**   25
Topped with melted cheese, bacon, tomato, lettuce and pickled onion
- Teriyaki Chicken Burger**   24
Onion, lettuce and wasabi mayonnaise
- Grilled Vegetable Ciabatta**   18
Green lettuce, eggplant, zucchini, capsicums and pesto sauce
- Caesar Wrap**   22
Roasted chicken, egg, bacon, romaine lettuce, parmesan cheese, tomato and Caesar dressing
- Smoked Salmon on Multigrain**   21
Open bread, cream cheese, green leaves, sliced onion and capers
- Spicy Tuna – Mayo Panini**  20
Lettuce, tomato, chilli, mayonnaise and melted cheddar cheese

≈ Pizza ≈

- Margherita**  18
Tomato, mozzarella and fresh basil
- Parma Ham**   25
Tomato, mozzarella and rocket leaves
- Seafood**  25
Tomato, mozzarella and assorted seafood
- Tonno & Cipolla**  22
Tomato, mozzarella, tuna in oil, onion and cut green chilli


≈ Pasta ≈

- Penne all’Arrabbiata**   18
A classic pasta dish with black olives, garlic and spicy tomato sauce, garnished with rocket leaves
- Spaghetti Aglio E Olio**   16
Spaghetti with garlic, olive oil, red chilli and fresh basil leaves
- Spaghetti Bolognese**  22
Minced beef, onion, carrot, basil tomato sauce and parmesan cheese
- Seafood Spaghetti Carbonara**  24
Selection of seafood in creamy carbonara sauce
- Linguine Prawn**  28
Onion, garlic, prawns, mushrooms, parmesan cheese, creamy basil pesto sauce
- Tagliatelle Funghi**  26
Wild mixed mushrooms, garlic and creamy white wine sauce

≈ Asian Cuisine ≈

- Asian-Style Noodle Soup with Seafood**   18
Vermicelli noodles, mixed seafood, shredded vegetables, mushrooms and green onion
- Laksa Bintan**  22
Thin rice noodles in spicy laksa broth, shrimp, tofu cake, fish ball and bok choy
- Seafood Hor Fun**  20
Thin rice noodles, thick seafood gravy, mixed seafood, mushroom, bok choy and carrot
- Char Kway Teow**  26
Fried flat rice noodles, vegetables, prawns and bean sprout
- Phad Thai Goong Sod**  18
Wok-tossed rice noodles, prawns and fresh mango served with mango salad
- Nasi Goreng Kampung**  24
Southeast Asian-Style fried rice, fried egg, beef satay and shrimp crackers
- Kung Pao Chicken**   22
Stir-fried chicken with hoisin sauce, dried red chilli, mixed greens and peanuts served with steamed rice

≈ From the Sea & Land ≈

- Catch of the Day**  32
Your choice of cooking style: grilled / pan-fried / steamed
Served with buttered vegetables or steamed rice
- Pan-Fried Grouper Fillet in “Guazzetto”**  35
Red cherry tomatoes, black olives, capers, parsley and saffron potato
- Tapenade-Crusted Sea Bass Fillet**  34
On a bed of crispy zucchini and carrot tagliatelle, finished with parsley sauce
- Villingili Fish & Chips**  28
Reef fish in crispy batter, French fries and crushed peas with tartar sauce
- “Tagliata” of Mulwarra Grain-Fed Beef Tenderloin**  42
Rocket leaves, parmesan slice, rosemary potatoes and red wine sauce reduction
- Braised Beef Cheek**  38
Celeriac purée, potato confit, sautéed garden greens and red wine jus

≈ From the Grill ≈

Grilled items are served with French fries and mixed salad 
Choice of Sauces: Lemon Beurre Blanc, Creamy Mushroom Sauce, Red Wine Sauce Reduction, Peppercorn Sauce

- Meat**
- | | | | | |
|------------------|-----|------|--------------------------|----|
| Angus Tenderloin | AUS | 250g | (FB/HB supplement USD20) | 58 |
| Prime Rib Eye | AUS | 250g | (FB/HB supplement USD10) | 48 |
| Veal Chop | USA | 250g | (FB/HB supplement USD10) | 46 |
- Seafood**
- | | | |
|----------------------|------|----|
| Tuna Steak | 250g | 26 |
| Snapper Fillet | 250g | 30 |
| Barramundi Fillet | 250g | 32 |
| Jumbo Deep-Sea Prawn | 250g | 36 |