



DEJA VU  
ON WATER'S EDGE  
Restaurant

LUNCH MENU

Light Lunch & Salads

*Toasted Garlic Bread* \$6.50


*Tomato Bruschetta* \$7.50

*Oysters Natural* ½ Doz \$17.00  
As they come from the South Pacific complemented with a red wine and eschalot vinaigrette Doz \$32.50

*Chicken San Choi Bao* \$18.50  
A Déjà Vu version ~ Minced chicken breast tossed with bean shoots, spring onions, water chestnuts, toasted nuts and Asian sauce presented in crisp lettuce cups

*Lamb Kofta Salad* \$24.00  
Grilled Middle Eastern lamb kofta kebabs served on a seasoned tomato salad accompanied with Persian cheese, mint raita and hommus

*Chickpea Felafels* \$18.00  
Crunchy fried chickpea and herb fritters nestled on a fresh Greek style salad of tomato, lettuce, cucumber, olives and fetta drizzled in yoghurt dressing





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Toasties

Choice of the following served on toasted triangle Panini or cereal cob loaf  
All presented with fries

*English*

Shaved turkey, lettuce, cucumber, Brie cheese and cranberry sauce

\$16.50

*Italian*

Salami, pesto, fresh pecorino cheese, rocket, tomato and olive salsa

\$16.50

*USA*

Grilled beef patty, tasty cheese, gherkin, lettuce, tomato and bbq onion

\$19.50

*Mexican Vegetarian*

Char grilled vegetables, guacamole, lettuce and corn relish

\$16.50





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Traditional

*Beer Battered Fish of the Day*

\$19.50

Served with a garden salad and crispy fries

*Peppered Beef & Caesar Salad*

\$19.00

A traditional salad of cos lettuce, bacon, croutons, Parmesan cheese and egg topped with grilled peppered beef skewers

*Lemon Pepper Dusted Calamari*

\$17.50

Tender calamari rings dusted in lemon pepper spice and served with house made Tartare sauce

Favourites

*Prawn Nam Jim Salad*


\$25.50

Sautéed prawn cutlets tossed in coconut sauce, arranged over shredded lettuce with bean sprouts, sesame seeds, mint, coriander and carrot julienne all drizzled with Déjà Vu's Nam Jim dressing

*Seafood Mixed Grill (For Two)*

\$54.50

A combination of grilled sand crab, calamari, reef fish fillets, scallops and prawns served with chilled New Zealand oysters, freshfruit, fries and dipping sauces





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For a Sweet Treat

*Strawberry & White Chocolate Cheesecake*

\$14.50

A marscapone cream layered between almond & fig biscuit paste served individually with fresh strawberries

*French Crème Brulee*

\$14.50

Our Chefs speciality, creamy custard blended with his desired flavour, Flame grilled with a sugar crust and presented with fruit compote and ice-cream

*Oeuf a la Neige*

\$13.00

Sugar poached meringue served floating in a brandy cream anglaise topped with caramelised popcorn

*Cheese Plate*

\$15.50

A wedge of Seal Bay triple cream Brie and New Zealand Wine Glass Bay Vintage Cheddar presented with toasted sour dough, fresh grapes and Shiraz poached figs

*Frangelico Affogato (Less than dessert More than Coffee)*

\$13.50

Simply espresso coffee, hazelnut liqueur, ice cream and a chocolate wafer

