

# waitui

## BAR & GRILL

### Entrées

#### Mamanuca Island Seafood

Snapper | squid | mussels | garlic butter | lasagna sheets | touched tiger prawn | parmesan crumble | garlic cream sauce | herb pesto oil

#### 12 Freshly Shucked Oysters On Ice

-Shallots vinegar | rye bread  
-Chorizo, spicy tomato and smoked paprika sauce | rye bread

#### Duo Of Beef

Carpaccio and tartare of wagyu beef | egg yolk | beetroot horseradish cream | truffle oil | green mayonnaise | shaved pecorino | caper berries

#### Confit Chicken Terrine and Liver Parfait

Terrine of confit chicken | sage and pistachio | cognac flambéed liver parfait | pickled baby vegetable | young herbs | brioche toast

#### Squid and Prawns Karage

Crispy fried and dusted | togarashi pepper | yuzu mayo | petite salad

#### Forest Mushroom Vol-au-vents

Soft truffle polenta | mushroom and tarragon ragout | rocket salad

### Steaks

#### Australian, Grass-fed only

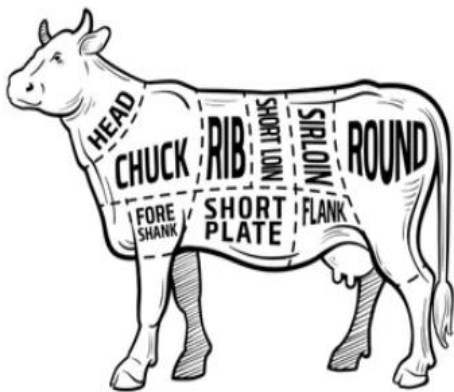
|                       |      |    |
|-----------------------|------|----|
| Tenderloin            | 200g | 38 |
| Prime cube roll       | 300g | 40 |
| OP Ribeye on the Bone | 400g | 54 |

#### New Zealand, Prime Steer Beef

|           |      |    |
|-----------|------|----|
| T-bone    | 350g | 54 |
| Striploin | 300g | 42 |

#### Sale Yards RD-Black Angus

|               |      |    |
|---------------|------|----|
| Scotch Fillet | 300g | 58 |
| Sirloin       | 250g | 45 |



### Other Cuts

|                          |  |    |
|--------------------------|--|----|
| New Zealand Lamb Cutlets |  | 46 |
| New Zealand Lamb Rump    |  | 42 |
| Vuda Pork Loin           |  | 38 |
| New Zealand Duck Breast  |  | 42 |
| Organic Chicken Breast   |  | 34 |

### Seafood

|   |      |    |
|---|------|----|
| Bligh Water Whole Plate Size Fish       |      | 35 |
| South Pacific Ocean Fillet of Mahi-Mahi |      | 34 |
| Yasawa Green Tail Lobster               | 700g | 69 |

FJD

24

48

27

23

27

20

## Sauce Selection

Truffle Cream Sauce  
Mushroom & Herb  
Truffle Béarnaise  
Green Pepper Corn

Creamy Lemon Butter  
Creamy Style Fijian Fire  
Black Garlic & Thyme  
Café de Paris Butter

**FJD**

## Sides

Steam vegetable | Garlic butter  
Garden greens | Balsamic | Parmesan  
Broccoli | Long bean | Roasted almond | Feta  
Truffle Pommies puree  
Hand cut fries | Truffle salt  
Roasted field mushroom  
Sautéed mixed local crops  
Onion ring  
Dauphinoise potatoes

**10**

## Desserts

### **Nougat glacé with hazelnut praline**

Roasted almond, pecan & hazelnuts, dried apricot, cranberries, dates & figs | lemon jelly | watermelon honey | compressed watermelon | mixed melon salsa | lime sorbet

### **50 shades of cacao**

Valrhona dark chocolate marquise | Fiji coffee rum gel | honey comb crumble | milk ice cream

### **Passionfruit posset**

Farm fresh infused sweet & creamy passionfruit posset | caramelized white chocolate | strawberry jelly & compote | shortbread cookies crumble | strawberry ripple ice cream

**16**

## Du fromage

(our selection is from some of the best Regions of France)

**COEUR LION LE BRIE** (soft cow), **PRESIDENT SAINT-NECTAIRE** (semi soft cow)

**PRESIDENT** (natural goat cheese), **LE BLUE PRESIDENT** (veined cheese)

Apple & sultana relish | dried fruits | nuts | sultana bread | French baguette | tomato & olive rolls

**40**