

waitui

BAR & GRILL

Featuring mouth-watering cocktails & a selection of prestige wines and champagnes.

Our Executive Chef and his team have sourced fresh ingredients within Fiji as well as from our local neighbours. The menus will be sure to satisfy all palates with a wide range of fresh, healthy and delectable dishes along with the finest selection of grilled meat and seafood from our house built charcoal grill.

At Waitui we believe all good things in life are meant to be shared, so all of our meals are suited to be enjoyed with others, or you may think they're just that good you want to keep it all to yourself! Either way we hope you enjoy our hospitality.

Please let us know if you have any special meal or dietary requirements and we will be very happy to tailor our menus to suit your needs.

Entrées

FJD

Mamanuca Island Seafood

28

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

12 Freshly Shucked Oysters On Ice

48

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

Sesame Beef Tataki

29

Wasabi Aioli | pickled vegetables noodles | puffed rice | pickled ginger & sesame dressing

Masala Braised Pork Belly

24

Spices of Fiji marinated braised belly | saffron & cumin onion soubise | pineapple choka | coriander | mint & chilli salad

Squid and Prawns Karage

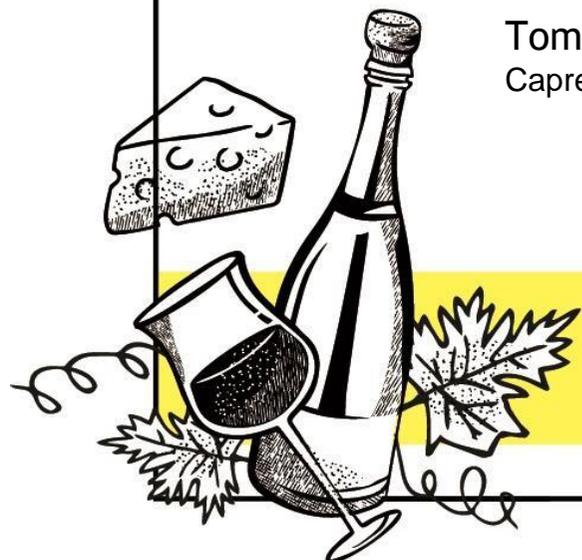
29

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

Tomato and balsamic onion 'Tarte Tatin'

22

Caprese salad | basil oil | balsamic reduction



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I just don't want to
look back and think
"I could've eaten that."

Steaks

Australian, Grass-fed only

		FJD
Tenderloin	200g	40
Prime cube roll	300g	44
OP Ribeye on the Bone	400g	58

New Zealand, Prime Steer Beef

T-bone	350g	58
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Australian Meltique beef

Striploin	300g	47
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Sale Yards RD-Black Angus

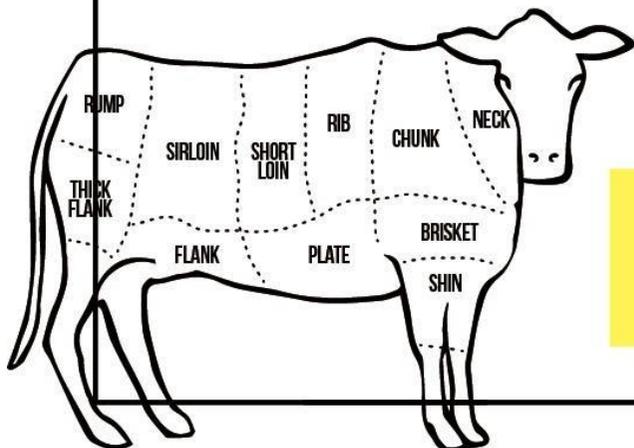
Scotch Fillet	300g	62
Sirloin	250g	49

Other Cuts

New Zealand Lamb Cutlets	49
New Zealand Lamb Rump	46
Vuda Pork Loin	39
New Zealand Duck Breast	44
Organic Chicken Breast	37

Seafood

Bligh Water Whole Plate Size Fish	36
South Pacific Ocean Fillet of Mahi-Mahi	38
Yasawa Green Tail Lobster	700g 72



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**I PROMISED HER AN
INTERESTING LIFE
AND GOOD FOOD,
AND THE REST IS
HISTORY.**

Sauce Selection

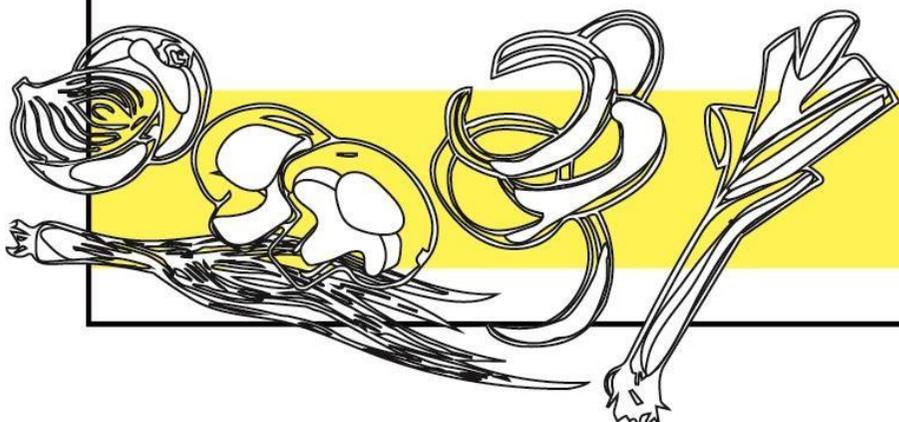
Truffle Cream Sauce
Mushroom & Herb
Truffle Béarnaise
Green Pepper Corn
Creamy Lemon Butter
Creamy Style Fijian Fire
Black Garlic & Thyme
Café de Paris Butter

Sides

FJD

Steam vegetable | garlic butter
Garden greens | balsamic | parmesan
Broccoli | long bean | roasted almond | feta
Truffle pommes puree
Hand cut fries | truffle salt
Roasted field mushroom
Sautéed mixed local crops
Onion ring
Dauphinoise potatoes

13



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I EAT CAKE
BECAUSE
IT'S
SOMEBODY'S
BIRTHDAY
SOMEWHERE

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The end game

FJD

18

Hazelnut Praline Nougat Glacé

Roasted nuts & fruit nougat | watermelon honey | melon salsa | lemon lime sorbet

50 Shades of Cacao

Valrhona dark chocolate marquise | honey comb crumble | milk ice cream

Fijian Opera

Pina Colada mousse | caramelized pineapple | coconut and almond sponge | coconut cookie crumble | mango ice cream

Lady Finger Bake Well Banana Tart

Banana | fresh coconut & dark rum tart | local fresh cinnamon anglaise | sultana & fig compote | milk ice cream

Du fromage

45

(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

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