

# waitui

BEACH CLUB

Featuring the most modern, mouthwatering cocktails in Fiji & selection of prestige wines and champagnes. The menu has been designed by our executive chef Adam Roberts with the main goal being to achieve a delicious selection of well-balanced dishes with a modern influence, combined with signature tastes and spices representative of Fiji and from around the globe.

At Waitui we believe all good things in life are meant to be shared, so all of our meal selections 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 selection of dishes.

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

# ALL-INCLUSIVE @ WAITUI BEACH CLUB

We are pleased to offer our all-inclusive package at Waitui Beach Club starting from Spring of 2018. Take the worry out of where to dine and drink and enjoy the best the resort has to offer, featuring delicious lunch and dinner options and selected alcoholic beverage from 12pm till 9pm.

You now have the option to enjoy your lunch and drinks from the Waitui Beach Club menu, this is in addition to lunch at Salt or La Parisienne and dinner at either Salt or Lagoon restaurants. Ask our Waitui Beach Club staff about the upgrades for dinner, to either V restaurant or our barefoot luxury concept at Waitui.

If you would like more information about joining our all-inclusive program at the resort please speak with our leadership team in the beach club or at reception.

Should you already have signed up, then to make the most of the lunch experience please make your selection of 1-item from our Petit Plate or Dessert sections, and 1-item from either Grand Plate, Bespoke Salad or Wood Fired Pizza.

Please note items marked \*\* are exempt from our all-inclusive package.

## \*\* BREAKFAST MENU | 7:30am – 11am

**IF YOU HAVE BREAKFAST INCLUDED = CONTINENTAL BREAKFAST BURE + 1 MIMOSA OR SMOOTHIE + 1 JUICE + TEA/COFFEE + 1 MENU ITEM OF YOUR CHOICE PER PERSON**

	FJD	AUD
<b>BREAKFAST BURE</b> (GF) (V) (DF) (H) Choose from a range of continental breakfast favourites	18	11.5
<b>COCONUT GRANOLA</b> (V) (H) House Made coconut granola served with tropical fruit salsa and vanilla yoghurt with lime gel and served in a fresh coconut	23	14.5
<b>HOME MADE CRUMPETS</b> (V) (H) Whipped saffron honey butter, paw paw and orange marmalade	22	14
<b>BREAKFAST BRUSCHETTA</b> (GFA) (V) (H) Toasted sour dough toast topped with smashed avocado, poached eggs, wilted tomato, pickled onion and pickled basil	29	18
<b>OMELETTE</b> (GFA) (V) (H) Mushroom and spinach served with fetta mousse and baked tomato	29	18
<b>BAKED EGG</b> Homemade baked beans, pancetta and avocado topped with brioche and cheese then baked and served with an herb gremolata and goats cheese mousse	29	18
<b>TEA SMOKED SALMON POACHED EGGS</b> (H) Caramelised coconut brioche with thyme and garlic, cream cheese, roquette, smashed avocado, tomato jam, hollandaise and poached eggs	37	23
<b>SIZZLING BREAKFAST</b> (GFA) Eggs cooked sunny side up on hot sizzling plate with prosciutto, Hash brown, sauté mushroom drizzled in truffle oil, wilted tomato, local spinach, sour dough bread	39	24.5
<b>BULA BREAKFAST</b> (GFA) Choice of eggs, coconut & vudi toast, lamb sausage, lovo pork, sautéed ota, Homemade hash brown, smashed avocado, rourou cream and wilted tomato	42	26
<b>SIDES</b> Roasted tomato   Egg any style   Bacon   Butter thyme mushroom   Hash brown   Baked beans Lamb Sausage   Smashed Avocado   Ota   Moca   Lovo Pork   Pancetta   Hollandaise   Choice of Toast	9ea	5.5ea

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## PETIT PLATE | 12pm – Late

	FJD	AUD
<b>WOOD FIRED FLAT BREAD</b> <sup>(H)</sup> <i>Served with dips du jour</i>	11	7
<b>BEEF TARTARE</b> <i>Burnt butter, truffle croute, egg cream, rou rou and crumbed marrow</i>	16	10
<b>YELLOWFIN TUNA TARTARE</b> <i>Basil custard and tomato gazpacho</i>	15	9.5
<b>SMOKED BRISKET SLIDER</b> <i>Mustard cream sauce, tempura onion rings and parsley puree</i>	15	9.5
<b>GARLIC SEAFOOD POT</b> <i>Assorted seafood in garlic cream sauce, herb puree and crusty bread</i>	19	12
<b>CRISPY SQUID</b> <i>Chilli salt and preserved lemon aioli</i>	19	12
<b>JAMON SOLDIERS</b> <i>Paw paw marmalade, goat's cheese soldiers</i>	13	8
<b>KOKODA</b> <i>Marinated local fish, lemon juice, and coconut cream. Served with garlic grilled prawns, avocado pudding, beetroot dust and crouton</i>	25	16

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## GRAND PLATE | 12pm – 5pm

	FJD	AUD
<b>RICE PAPER ROLLS</b> <i>Freshly chopped lettuce, wok fried Asians greens, crunchy peanuts with Vietnamese dipping sauce. Choose your two rolls from either lovo chicken, sauté garlic prawns, roast beef or plain</i>	19	12
<b>LUSCIOUS LOBSTER ROLL</b> <sup>(H)</sup> <i>Fresh lobster bound with a citrus mayonnaise and tomato salsa</i>	37	23
<b>ULTIMATE CLUB SANDWICH</b> <i>Garlic French toast with mustard egg, smoked chicken and onion marmalade and chips</i>	39	24.5
<b>WAGYU BEEF BURGER</b> <i>Onion and mushroom jam, BLT with blue cheese sauce and chips</i>	41	26
<b>CHICKEN CHARRED CORN TACOS</b> <i>Spice rubbed, salsa roja, coriander, charred corn and sour cream</i>	19	12
<b>SPICY REEF FISH TACOS</b> <i>Spicy pickled red cabbage, citrus mayonnaise and tomato salsa</i>	19	12
<b>LOCAL REEF FISH</b> <sup>(H)</sup> <i>Beer battered or grilled fresh Walu fillet served with garden salad, sauce grebiche, and chips</i>	35	24
<b>SALMON NICOISE</b> <sup>(H)</sup> <i>Pan seared with green long beans, tomato petals, herb potato and egg</i>	26	15.5

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## BESPOKE SALAD | 12pm – 5pm

	FJD	AUD
<b>DESIGN YOUR SALAD (all sections are optional)</b>	22	14
<b>Choose your base (up to 2 items)</b> <i>Rocket Lettuce, Cos Lettuce, Iceberg Lettuce, Baby Spinach or Quinoa</i>		
<b>Choose your additions (up to 3 items - \$2 per additional item)</b> <i>Raw Tomato, Raw Cucumber, Raw Savoy Cabbage, Raw Carrot, Raw or Pickled Onion, Raw Green Beans, Raw or Roasted Capsicum, Roasted Mushrooms, Roasted Pumpkin, Roasted Zucchini, Charred Corn, Chickpeas, Medley of Olives, Herbed Potato, Boiled Egg, Poached Eggs, Brioche Croutons, Parmesan Cheese, Blue Cheese or Feta Cheese</i>	2	0.5
<b>Choose your herbs (up to 2 items)</b> <i>Parsley, Basil, Coriander or Mint</i>		
<b>Choose your dressing/seasoning</b> <i>Salt, Pepper, Lemon Juice, Olive Oil, Balsamic Vinegar, Truffle Vinaigrette, Seeded Mustard Vinaigrette, Honey Lemon Coriander dressing, Lemon Aioli, Creamy Mustard Dressing, Basil Pesto, Creamy Blue Cheese</i>		
<b>If you would like to add a protein (priced per item)</b> <i>Shaved Ham, Crispy Bacon, Smoked Lovo Chicken, Smoked Local Marlin, Spice Fried Fish</i>	8	3
<i>Roasted Beef, Pancetta, Grilled or Poached Prawns, Pan Seared Salmon</i>	10	6.5

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## WOODFIRED PIZZA | 12pm – Late

	FJD	AUD
<b>BBQ MEAT LOVERS</b> <small>(GFA)</small> <i>Smokey beef, lovo chicken, pancetta, lamb, caramelised onion &amp; mushroom</i>	42	26.5
<b>EL MEXICANO PIZZA</b> <small>(GFA)</small> <i>Bean and chicken bolognaise, capsicum tomato salsa, guacamole and sour cream</i>	39	24.5
<b>CHARCUTERIE PINEAPPLE PIZZA</b> <small>(GFA)</small> <i>Honeyed ham, cure meat rosettes, local pineapple and chutney</i>	39	24.5
<b>VEGETARIAN PIZZA</b> <small>(GFA)</small> <i>Carrot hummus, roasted pumpkin, zucchini, capsicum and feta</i>	35	22
<b>BRUSCHETTA PIZZA</b> <small>(GFA)</small> <i>Caramelised cheese, tomato petals, pesto, pickled onion</i>	35	22

## DESSERT | 12pm – Late

*DESSERT IN A JAR*

### **TROPICAL TINGLE**

*Layered maple biscuit base, lemon curd, orange jelly, passionfruit custard, coconut rum soaked sponge topped with Italian meringue and blow torched*

15 9

### **CHOCO**

*Layered chocolate fudge, marshmallows, dark chocolate mousse, white chocolate mousse, edible soil, mars bar topped with whipped cream and chocolate tulle*

15 9

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## NON ALCOHOLIC

	FJD	AUD
<b>DETOX JUICE</b> Beetroot, carrot, celery, apple + ginger <i>For calming the stomach and to get your digestive tract moving</i> (DF) (GF)	18	11
<b>HYDRATE JUICE</b> Watermelon, apple, mint, lime + coconut water <i>A refreshing and hydrating juice</i> (DF) (GF)	18	11
<b>FRESH COCONUT</b> Fresh coconut water served in a coconut (DF) (GF) <i>Natural source of pure hydration</i>	14	9
<b>ALKALIZE JUICE</b> Carrot, cucumber, celery + mint <i>Aids in the alkalising of your system for good balance</i> (DF) (GF)	18	11
<b>LUSCIOUS MANGO SMOOTHIE</b> Mango, coconut water, macadamia + coconut milk <i>A rich and creamy smoothie packed with vitamin C and healthy fats</i> (DF) (GF)	18	11
<b>BERRY BLISS SMOOTHIE</b> Frozen mixed berries, banana + coconut milk <i>Antioxidant rich smoothie, great for healthy skin and hair</i> (DF) (GF)	18	11
<b>FIJI FRESH SMOOTHIE</b> Mango, pineapple, coconut milk + coconut water <i>Light, refreshing and rich in digestive enzymes</i> (DF) (GF)	18	11

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## NON ALCOHOLIC

### \*\* WATER

		FJD	AUD
500ML Vai Wai Still	Fiji	8	5
500ML San Pellegrino Sparkling	Italy	16	10
1000ML Vai Wai Still	Fiji	13	8
1000ML San Pellegrino Sparkling	Italy	22	14

### SOFT DRINK

Soft Drinks		8	5
Bundaberg Ginger Beer		12	7.5
Bundaberg Lemon Lime Bitters		12	7.5

### COFFEE

ORG, organic coffee, <i>Peruvian blend</i>		8	5
Iced Coffee		11	7

### TEA

Collection of fine loose leaf teas and herbal infusions		8	5
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## BUBBLES

			FJD		AUD	
			Glass	Bottle	Glass	Bottle
<b>** CHAMPAGNE</b>			100ml		100ml	
NV Veuve Cliquot Rose	Reims, FR			295		194
NV Veuve Cliquot	Reims, FR		50	250	31	155
NV Veuve Cliquot (375ml)	Reims, FR			170		105
NV Moet Imperial	Epernay, FR			280		175
NV Moet Imperial (200ml)	Epernay, FR			112		69
NV Krug	Reims, FR			708		439
2004 Dom Perignon	Epernay, FR			804		499
2004 Taittinger Comte de Champagne	Mesnil-sur-Oger, FR			708		439
<b>SPARKLING</b>						
NV Domaine St Michelle Brut	Columbia Valley, USA		26	125	16	78
NV Domaine Chandon	Yarra Valley, AUS		36	170	22	106
NV Piccini Prosecco DOC	Treviso, IT			120		75
NV Bottega Gold Prosecco DOC (200ml)	Veneto, IT			49		30

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## WINE

		FJD		AUD	
		Glass	Bottle	Glass	Bottle
		150ml	700ml	150ml	700ml
<b>WHITE WINE</b>					
Rongopai, Sauvignon Blanc	Marlborough, NZ	25	116	15.5	72
Dourthe Grand Terroirs, Sem Sav Blanc	Bordeaux, FR		120		75
Miles from Nowhere, Sem Sav Blanc	Margaret River, AUS	27	135	16.5	85
Babich 'Cowslips', Riesling	Marlborough, NZ	26	139	16	89
Fetzer Shaley Loam, Gewürztraminer	Monterey, U.S.A		115		72
La Boheme, Pinot Gris	Yarra Valley, AUS	29	150	18	94
Placido, Pinot Grigio	Veneto, IT		79		49
Domaine du Sacre Coeur, Roussane	Saint Chinian, FR	27	135	16.5	85
Soho Gen-Y, Chardonnay	Marlborough, NZ	24	115	15	72
<b>ROSE</b>					
Mouton Cadet <i>Baron de Rothschild</i>	Bordeaux, FR	24	115	15	72
Gerard Bertrand Gris Blanc	Narbonne, FR		109		69
<b>RED WINE</b>					
Mommessin 'Les Griottes', Beaujolais	Beaujolais, FR		139		89
Soho Gen-Y, Pinot Noir	Central Otago, NZ	26	115	16	72
Farmers Market, Merlot	Gisbourne, NZ		99		62
Mouton Cadet, Merlot Cabernet <i>by de Rothschild</i>	Bordeaux, FRA	24	115	15	72
Down the Lane, Shiraz Tempranillo	King Valley, AUS	23	109	14	65
Patchwork, Shiraz	Barossa Valley, AUS		135		88

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## COCKTAILS

	FJD	AUD
SIGNATURE WAITUI COLADA Fiji Coconut Rum, Fresh Coconut Water, House Made Pineapple Infused Sugar Syrup + Coconut Cream served in a coconut	32	21
MIDDAY SUN Bounty Spiced Rum, White Chocolate Rum Liqueur, Banana Rum Liqueur, Orange Juice	28	19
SO FRENCH Blackcurrant crème, cherry liqueur, pineapple and lemon juice	28	19
GUAVA LIME CRUSH Czarina Vodka, Orange Curacao, Bounty White Rum, Guava Nectar, Fresh Lime	28	19
FIJIAN LOVE BITE Fiji Banana Rum, Czarina Vodka, Cherry Brandy + Blood Orange Syrup	28	19
COOL DOWN Bounty Spiced Rum, Coconut Rum Liqueur, Cranberry Juice	28	19
PASSIONFRUIT GIMLET Czarina Vodka or Regal Gin, Passionfruit, Pineapple, Fresh Lime + Thyme	28	19
LONG LYCHEE Czarina Vodka, Lychee Liqueur, Lychee Puree, Lime Juice, Basil	28	19
MOJITO Freshly squeezed lime juice, fresh mint, Fiji Rum topped with soda water	28	19

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## COCKTAILS

	FJD	AUD
** SO FIJIAN MUDSLIDE Fiji Coffee Rum Liqueur, Baileys + Chocolate Ice Cream	28	19
** MAI TAI Fiji Spiced Rum 2 yrs and Fiji Rum liqueur 8 yrs, shaken with freshly squeezed lime, pineapple juice and a dash of Elderflower	28	19
** MARGARITA Sauza Tequila, Orange Curacao + freshly squeezed lime juice	28	18
** BANARAMA Kahlua, Bailey's and banana liqueur	32	21
** TOBLERONE Bailey's, Kahlua and Frangelico	32	21

## CARAFES

** APEROL SPRITZ (375ml) Aperol bitter orange liqueur, sparkling water, orange zest	45	28
** PIMM'S No1 (375ml) Pimm's No1, ginger ale, cucumber, lemon & mint	45	28
** RED OR WHITE SANGRIA (375ml) Red or white wine, brandy, curacao, orange & pomegranate	39	25.5

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## BEER & SPIRITS

### BEER/CIDER

		FJD	AUD
FJI BITTER	Fiji	12	7.5
FJI GOLD	Fiji	12	7.5
VONU	Fiji	14	9
** HEINEKEN	Holland	16	10
** ASAHI	Japan	16	10
** CORONA	Mexico	16	10
** ISAACS CIDER APPLE	New Zealand	18	11
** ISAACS CIDER PEAR	New Zealand	18	11

### LOCAL SPIRITS

CZARINA VODKA	Fiji	17	11
REGAL GIN	Fiji	19	12
REGAL WHISKEY	Fiji	19	12
FJI COCONUT	Fiji	19	12

### \*\* APERIFTIFS / DIGESTIFS

PIMMS	England	23	14
CAMPARI	Italy	23	14
APEROL	Italy	23	14

### \*\* VODKA

ABSOLUT	Sweden	21	13
CIROC	France	21	13
KETEL ONE	Netherlands	29	18
GREY GOOSE	France	25.5	15

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## SPIRITS

		FJD	AUD
<b>** GIN</b>			
BEEFEATER	England	20	12.5
BOMBAY SAPPHIRE	England	24	15
HENDRICKS	Scotland	25	16
TANQUERAY	England	26	16.5
TANQUERAY 10	England	29	18
<b>** TEQUILA</b>			
JOSE CUERVO	Mexico	24	15
SAUZA ESPECIAL	Mexico	24	15
PATRON SILVER	Mexico	30	19
PATRON ANEJO	Mexico	35	22
PATRON XO CAFE	Mexico	35	22
PATRON REPOSADO	Mexico	40	25
<b>RUM</b>			
** HAVANA CLUB ANEJO 3 ANOS	Puerto Rico	24	15
** BACARDI SUPERIOR	Cuba	22	13.5
** MALIBU	Caribbean	20	13
** MOUNT GAY EXTRA OLD	Barbados	25	15.5
BOUNTY WHITE	Fiji	19	12
BOUNTY DARK	Fiji	19	12
FIJI RUM COCONUT	Fiji	17	11
FIJI RUM COFFEE	Fiji	17	11
FIJI RUM WHITE CHOCOLATE	Fiji	17	11
FIJI RUM BANANA	Fiji	17	11

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## SPIRITS

		FJD	AUD
<b>** BLENDED WHISKY</b>			
JAMESON	Ireland	22.5	14
CANADIAN CLUB	Canada	22	14
JOHNNIE WALKER RED	Scotland	22	13
JOHNNIE WALKER BLACK	Scotland	26	16
JOHNNIE WALKER BLUE	Scotland	56	35
CHIVAS REGAL 25-YEARS	Scotland	89	56
<b>** SINGLE MALT WHISKY</b>			
NIKKA BARREL	Japan	35	22
NIKKA PURE MALT 12YEARS	Japan	32	20
GLENLIVET	Moray, Scotland	30	19
ARDBERG	Isle of Islay, Scotland	38	24
GLENMORANGIE	Highlands, Scotland	28	17.5
CRAGGANMORE 12-YEARS	Speyside, Scotland	30	19
GLENKINCHIE 12-YEARS	Edinburgh, Scotland	34	21
DALWHINNIE 12-YEARS	Highlands, Scotland	29	18.5
<b>** AMERICAN WHISKY</b>			
MAKERS MARK	Kentucky, USA	26	16
JACK DANIELS	Kentucky, USA	22	13
WILD TURKEY	Kentucky, USA	24	15
<b>** COGNAC / ARMANGAC</b>			
HENNESSY VSOP	Cognac, France	35	22
HENNESSY XO	Cognac, France	74	47

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