

waitui

BAR & GRILL

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

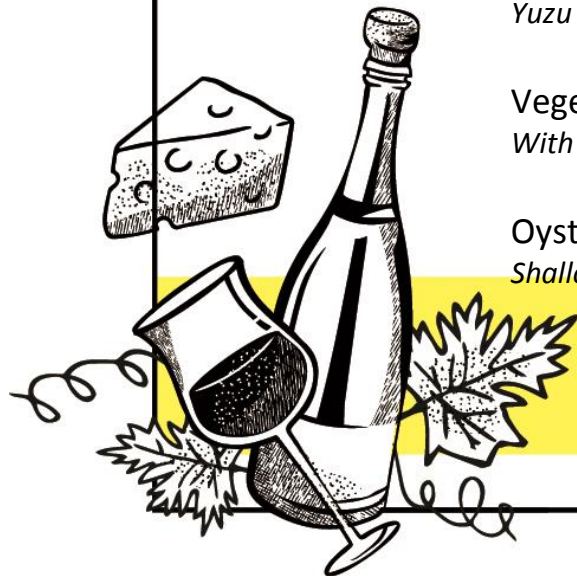
Jean-Christophe Tomasi, our Executive Chef and his team have sourced fresh ingredients within Fiji as well as from our local neighbours. The menus will be sure to satisfy all palates with a wide range of fresh, healthy and delectable dishes along with the finest selection of grilled meat and seafood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

Let's get started

	FJD	AUD	NZD
Garlic Seafood Pot <i>Char grilled garlic bread</i>	\$34	\$22	\$24
Peppered Beef Carpaccio <i>Beetroot Brioche crotons Parmesan Watercress Truffle dressing</i>	\$32	\$21	\$22
Chicken Liver Pate <i>Cornichons Paw-paw chutney Crostinis</i>	\$30	\$20	\$21
Kokoda Waitui <i>Local reef fish Lemon juice Prawns Green lip mussel Coconut cream</i>	\$32	\$21	\$22
Pork Belly <i>Marinated with kaffir lime Coriander Miso Hollandaise Kimchi salad</i>	\$30	\$21	\$21
Salt and Pepper Squid <i>Yuzu mayo Petite salad</i>	\$30	\$20	\$21
Vegetable Terrine <i>With Balsamic glaze Herb salad</i>	\$22	\$14	\$15
Oysters (Half Dozen) <i>Shallots vinegar Rye bread</i>	\$32	\$21	\$22

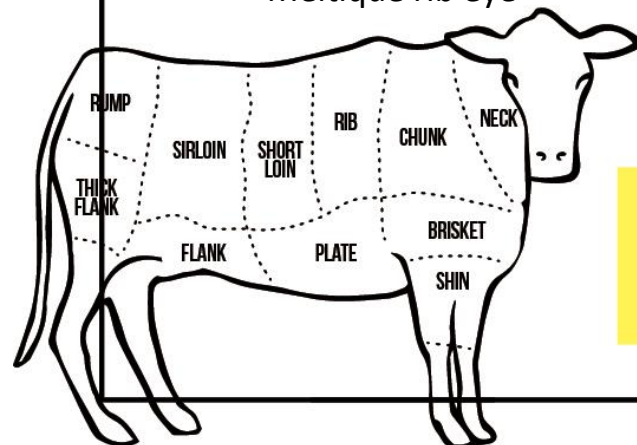


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**I just don't want to
look back and think
"I could've eaten that."**

From the charcoal grill

		FJD	AUD	NZD
Beef				
T-bone	500g	\$58	\$39	\$41
Wagyu rump cap MB3+	300g	\$65	\$43	\$46
Ribeye on the bone	400g	\$70	\$47	\$49
Cape Grim short rib		\$56	\$37	\$39
Cape Grim rump	300g	\$65	\$43	\$46
Greenlea scotch fillet	300g	\$58	\$39	\$41
Greenlea sirloin	200g	\$48	\$32	\$34
	400g	\$90	\$60	\$63
Meltique eye fillet	200g	\$69	\$46	\$48
Meltique sirloin	200g	\$48	\$32	\$34
	400g	\$90	\$60	\$63
Meltique rib eye	300g	\$60	\$40	\$42



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THE ONLY TIME
TO EAT DIET
FOOD IS WHILE
YOU'RE WAITING FOR
THE STEAK TO COOK.

From the charcoal grill

		FJD	AUD	NZD
Meat				
Pork fillet	250g	\$52	\$35	\$36
Smokey glazed pork baby back ribs	500g	\$52	\$35	\$36
½ sous vide roasted chicken		\$42	\$28	\$29
Lamb cutlets	3 pieces	\$65	\$44	\$46
Lamb rump	250g	\$52	\$35	\$36
Toulouse pork sausage	250g	\$38	\$25	\$26
Garlic and herbs chicken brochette	250g	\$42	\$28	\$29

Seafood

Mahi-Mahi Fillet		\$44	\$30	\$31
Salmon Fillet		\$52	\$35	\$36
Local tuna steak		\$42	\$28	\$29
Prawn brochette		\$44	\$30	\$31
Whole catch of the day		\$41	\$27	\$29
Lobster	700g	\$120	\$80	\$85



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

FJD AUD NZD

Sides

\$14 \$9 \$10

Steam vegetable | Garlic butter

Garden greens | Balsamic | Parmesan

Broccoli | Long bean | Roasted almond | Feta

Pommes puree

Hand cut fries | Truffle salt

Roasted field mushroom

Sautéed mixed local crops

Onion ring

Dauphinoise potatoes

Sauces

Ginger | Lemon grass Lolo cream

Mushroom

Béarnaise

Green pepper corn

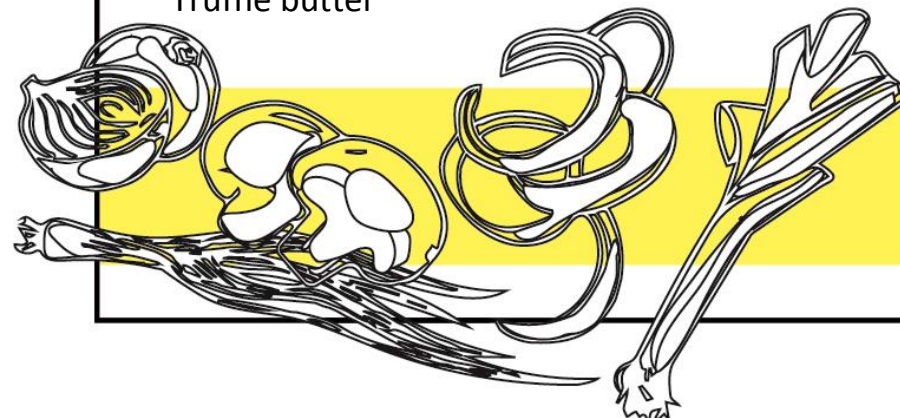
Lemon butter

Fijian fire

Garlic

Café de Paris butter

Truffle butter



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

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The end game

FJD AUD NZD

\$25 \$16 \$17

Valrhona Chocolate marquise

*Valrhona dark chocolate | Chocolate, honey comb, mandarin crumble
Vanilla milk ice cream | Chocolate dentelle*

Chilled nougat soufflé

*Roasted almond | Pecan | Hazelnuts | Dried Apricot
Cranberries | Dates | Figs | Lemon and lime sorbet*

Lady finger bake well banana tart

*Banana | Fresh coconut and dark rum tart | Local cinnamon analgise
Vanilla milk ice cream*

Passionfruit Crema catalana

Short bread biscuit fingers | Mango sorbet

Coconut rum and vanilla panna-cota

*Lemon jelly | Mint marshmallow | Dried coconut meringue
Lemon and lime sorbet*

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