

*waitui*

BAR & GRILL

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

Our Executive Chef Stephane Postoyan 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

34

Snapper | squid | mussels | garlic butter | prawn | parmesan crumble | garlic cream sauce  
| herb pesto oil

### Sesame Beef Tataki

32

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

### Masala braised Pork belly

34

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

### Squid and Prawns Karage

34

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

### Tempura Tofu Salad -V/VG

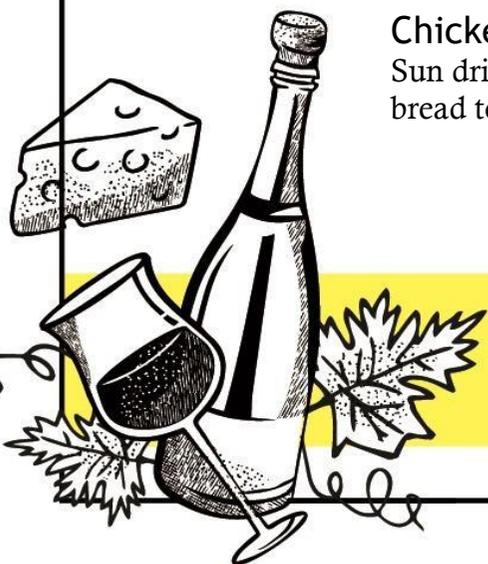
32

Shaved fennel | pickled organic vegetables | crispy shallot | soy broth

### Chicken liver Parfait

32

Sun dried tomato & onion jam | cornichons | rocket | ginger  
bread toasts



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

## Steaks

FJD

### Australian, Grass-fed Beef

Tenderloin	200g	60
Prime cube roll	300g	60
OP Ribeye on the Bone	300g	75

### New Zealand, Prime Steer Beef

T-bone	350g	72
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### Australian Meltique beef

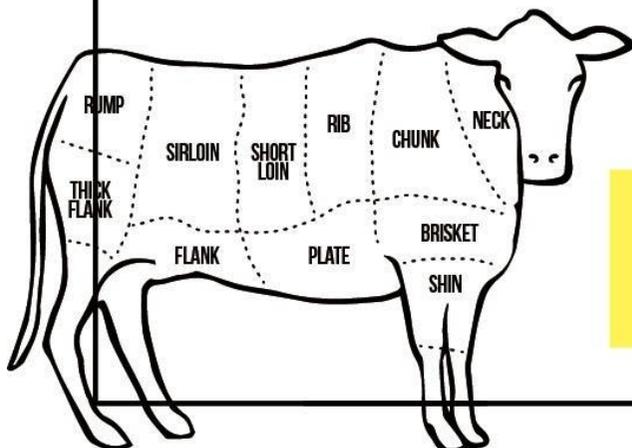
Striploin	200g	62
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### Sale Yards RD-Black Angus

Scotch Fillet	300g	72
Sirloin	250g	62

### Other Cuts

New Zealand Lamb Cutlets		60
New Zealand Duck Breast		50
Organic Chicken Breast		52
Texas Whisky Glazed Pork Ribs	350g	55



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

## Seafood

South Pacific Paka Paka snapper	200g	FJD 49
Yasawa Green Tail Lobster	700g	99
Mixed pacific Ocean Seafood Skewer		50

## 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  
Red wine jus

## Sides

Steam vegetable | garlic butter  
Broccoli | long bean | roasted almond | feta  
Truffle pommes puree  
Truffle & parmesan fries  
Sautéed mixed local crops  
Onion ring  
Dauphinoise potatoes

16

## The Green

Mushroom & beetroot risotto V/ VG option	49
Homemade gnocchi & grilled tofu -V	49



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

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## The end game

FJD  
23

### Crepe Suzette

Banana compote | hazelnut | berry coulis | caramel ice cream | Grand Marnier

### 50 Shades of Cacao

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

### Apple vanilla panacotta

Apple compote | almond biscotti | apple cinnamon ice cream

### Citrus crème brulee

Almond tuile | raspberry ice cream | burnt marshmallow

54

## Nos fromages

**Our cheese selection is from some of the best Regions of France**

Coeur de Lion Le Brie (soft cow)

Saint-Nectaire (semi soft cow)

Goat cheese President (natural goat cheese)

Le Blue (veined cheese)

Nos Fromages are served with Apple & sultana relish | dried fruits | nuts | sultana bread | French baguette | tomato & olive rolls

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