

*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

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

34

### Sesame Beef Tataki

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

32

### Masala Braised Pork Belly

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

34

### Squid and Prawns Karage

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

34

### Tempura Tofu Salad -V/VG

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

32

### Chicken Liver Parfait

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

32



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

## Steaks

### Australian, Grass-fed Beef

Tenderloin	200g	60
Prime Cube Roll	300g	60
OP Ribeye on the Bone	300g	75
Tomahawk	2kg	199

### New Zealand, Prime Steer Beef

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

Striploin	200g	62
Skirt	250g	65

### Sale Yards RD-Black Angus

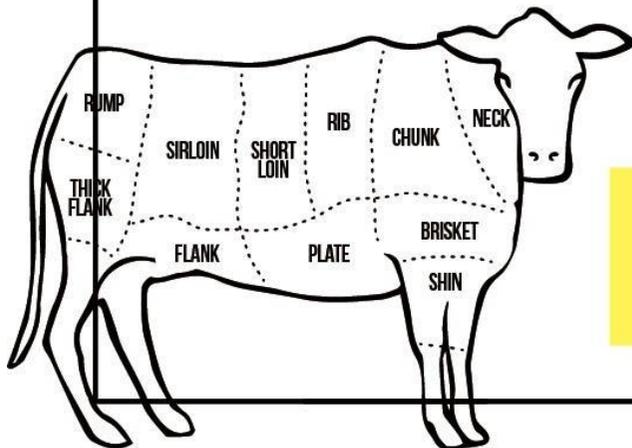
Scotch Fillet	300g	72
Sirloin	250g	62

## Other Cuts

New Zealand Lamb Cutlets		60
New Zealand Duck Breast		50
Organic Chicken Breast		52
Texas Whisky Glazed Pork Ribs	350g	49

## Seafood

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



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

## Sauce Selection

FJD

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

16

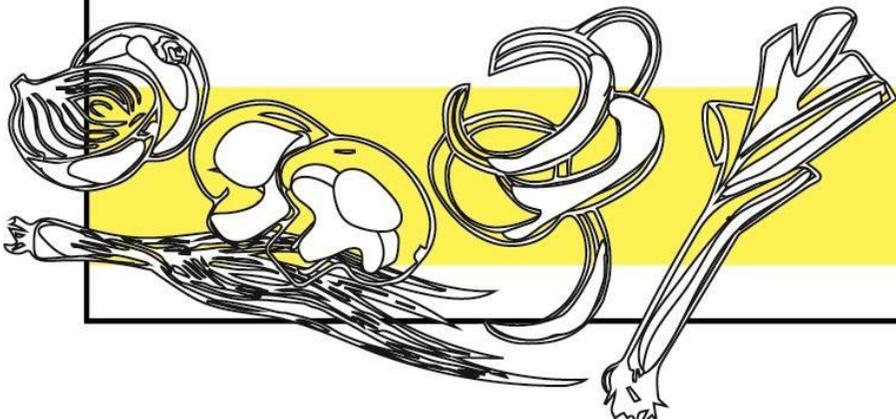
Steam vegetable | garlic butter  
Broccoli | long bean | roasted almond | feta  
Truffle pommes puree  
Truffle & parmesan fries  
Sautéed mixed local crops  
Onion ring  
Dauphinoise potatoes

## The Green

Mushroom & Beetroot Risotto - V/VG option  
Homemade Gnocchi & Grilled Tofu - V

49

49



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

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## The End Game

FJD

### Desserts

23

#### Vanilla Mascarpone Sable

Mango puree | chocolate sable | caramel nuts | red berry coulis | lemon gel | red fruit sorbet

#### Dark Chocolate Mousse

Crispy cocoa sponge | peanut butter | mango compote | berry sauce | lemon sorbet

#### Crispy Meringue Sphere

Italian meringue | lemon butter custard | mint gel | raspberry coulis

#### Citrus Crème Brulee

Almond tuile | raspberry ice cream | burnt marshmallow

## Nos Fromages

64

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

**Saint Nectaire** - Soft cow, creamy, has a hint of Hazelnut with a fruity aroma, from Puy-de-Dome France, excellent with a Pinot Noir.

**Vieille Mimolette** - Hard cow, toasty caramel & hazelnut, salty & slightly sweet, refined in Nord Pas De Calais France on pine wood shelves, excellent with a French Malbec or Cabernet Sauvignon.

**Saint-Agur** - Soft cow, buttery, salty sharp & spicy, made in the village of Beauzac, part of the mountainous Auvergne region of central France, excellent with a Sauternes.

**Vieux Pane** - Soft cow, with a creamy texture, mild and smooth, slightly bitter after taste, region of Val De Loire France, excellent with a Sauvignon Blanc.

Our Fromages are served with a mix of dried fruits, nuts & a selection of fresh baked baguettes & rolls

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