

WATER'S EDGE

DINNER | 6:30PM - 9:30PM | OPEN DAILY

LITTLE STARTERS

Garlic Bread [NF]

char grilled freshly baked bread, spread w_garlic butter, parmesan cheese & parsley, jalapeño avocado, guacamole

FJD\$ | AUD\$
16.00 | 11.00

Asian Dumplings [DF | NF]

8 pcs steamed dumplings infused w_wild, ginger, soy & vegetable, sweet chili soy dipping
CHOICE OF CHICKEN OR PORK

C - 26.00 | 18.00
P - 32.00 | 22.00

Crispy Samosa [EF | NF]

deep fried turnover pastry w_savoury filling of local tuna, potato w_Grandmother's secret spices, hot chili, tamarind salsa, mint chutney
VEGETARIAN OPTION W_POTATO & VEGETABLE

T - 19.00 | 13.00
V - 15.00 | 10.00

Coconut Crum Prawns [NF]

coconut crumbled "Navua fresh water" prawn cutlets, Asian papaya salad, yuzu dressing, wakame, sweet seasame aioli, nori granola

32.00 | 21.00

FROM THE GRILLER

Porter House Sirloin

Steak 300G [DF | EF | GF | NF]
served w_creamy peppercorn sauce, hot English mustard, pea mash [EF | NF]

FJD\$ | AUD\$
65.00 | 40.00

New Zealand Rib Eye

Steak 300G [DF | EF | GF | NF]
served w_creamy peppercorn sauce, hot English mustard, pea mash [EF | NF]

71.00 | 44.00

New Zealand Lamb

Rump [DF | EF | GF | NF]
served w_creamy peppercorn sauce, hot English mustard, pea mash [EF | NF]

70.00 | 44.00

Half a Dozen Chicken

Satay Skewer [EF]
served w_Thai peanut sauce

41.00 | 27.00

Seared Tuna Fillet [EF | NF]

served w_garlic herb butter sauce, pea mash

45.00 | 29.00

ALL GRILLED ITEMS SERVED W_YOUR CHOICE OF STARCH:
BAKED POTATO | MASHED POTATO | FRENCH FRIES |
ROASTED SWEET POTATO | POTATO WEDGES

CURATED STARTERS

Fijian Kokoda [DF | EF | GF | NF]

fresh fish cured in lemon - overnight, freshly squeezed coconut lolo, tomato & onion salsa, pineapple, orange, lemon juice & chili served w_fried cassava wedges
VEGETARIAN OPTION W_LOCAL SPINACH

F - 29.00 | 19.00
V - 19.00 | 13.00

Crispy Pork Belly [EF]

slow braised pork belly in seawater brine for two hours, charred in hoisin plum sauce, Waldorf salad, crispy crackling, walnuts sand

27.00 | 19.00

Chicken Tacos [EF | NF]

char grilled chicken marinated in wild raw honey & lemongrass, tortilla shell, coconut chutney, Asian mayo, guacamole salsa
VEGETARIAN OPTION W_TOFU

C - 25.00 | 18.00
V - 17.00 | 12.00

LITTLE SLIDES

Vegetable & Starch

Garlic Butter Broccoli [EF | GF | NF]
Sautéed Almond Snake Bean [EF | GF]
Buttered Garden Pea [EF | GF | NF]

12.00 | 7.00

Tropical Garden

Salad [DF | EF | GF | NF]
fresh lettuce, tomato, olive, onion, cucumber, orange, pineapple, honey mustard dressing

19.00 | 12.00

Starch

Qalito Fries
Spicy Potato Wedges
Creamy Garlic Mashed Potato
Steamed Jasmine Rice

17.00 | 12.00
19.00 | 13.00
10.00 | 6.00
10.00 | 6.00

PLEASE ASK YOUR HOST FOR DIETARY REQUIREMENTS

*DIETARY INDICATION CONTAINS: DF - DAIRY FREE | EF - EGG FREE | GF - GLUTEN FREE | NF - NUT FREE | V - VEGETARIAN

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FROM THE POT

Tuscan Chicken [EF NF] seared Tailevu chicken breast simmered in rich creamy sundried tomato & dried chili sauce, sautéed broccoli, roasted carrot, mashed potato, crackling	FJD\$ AUD\$ 41.00 27.00	Poached Fish Fillet [EF GF NF] fresh fish fillet poached in coconut lolo, lemongrass & mint, sautéed local spinach, sweet potato wedges, citrus prawn ceviche	FJD\$ AUD\$ 55.00 44.00
Signature Butter Chicken [EF] 40.00 25.00 Tandoori chicken simmered in chef's signature curry paste, steamed rice, hand rolled roti, pappadum, tamarind salsa chutney		Braised Lamb Shank [EF GF NF] 70.00 44.00 slow braised lamb shank infused w_rosemary, red wine & balsamic, mashed potato, buttered green pea, braised onion	

CURATED SPECIALS

Signature Pork Mignon [EF GF NF] over roasted pork loin wrapped in bacon, glazed w_star anise & maple syrup, potato mash, charred cauliflower, candied bacon, crackling, natural gravy	41.00 26.00	Authentic Linguini [EF] linguini pasta tossed in creamy red pepper rouille sauce, parmesan cheese, basil CHOICE OF CHICKEN PRAWN VEGETARIAN	P - 42.00 26.00 C - 38.00 24.00 V - 32.00 20.00
Gnocchi Al Pesto freshly made sweet potato gnocchi pasta, tossed in creamy basil pesto, pine nuts, chili flakes, spinach, lemon, parmesan cheese CHOICE OF CHICKEN PRAWN VEGETARIAN	P - 42.00 26.00 C - 38.00 24.00 V - 32.00 20.00	<div>FOR MORE CULINARY OFFERINGS</div> <div>SEE OUR SPECIAL OCCASIONS MENU Premium Wild Seafood, Asian Cantonese, Vegetarian & Vegan Cuisine</div> <div>OR</div> <div>THE CHEF'S TABLE MENU Dining Experience of 6 Course Meal with</div>	

SWEET TREATS

Mango Panna Cotta [EF GF NF] lemongrass infused mango panna cotta, coconut candied sand, mango compote, fruits	25.00 18.00	Painapiu Cheesecake [NF] baked pineapple cheesecake, coconut pineapple jello, meringue, compote, vanilla ice cream	35.00 23.00
Qalito Delight your choice of ice cream - 3 scoops, vanilla strawberry passionfruit blitz chocolate: served on tart shell cup, dried fruit, nuts, wafers	25.00 16.00	Nutty Chocolate Fondant oozing nutty chocolate pudding, watermelon salsa, vanilla ice cream [ALLOW TIME FOR BAKING]	35.00 23.00
Savusavu Mousse [GF NF] dark & white chocolate mousse infused w_white chocolate bati rum & coconut liqueur, choc sponge coral, chocolate sand & fudge, berry compote	32.00 22.00	Beetroot Brownie [GF] rich chocolate lemon meringue, beetroot compote, vanilla ice cream, marshmallows	32.00 20.00
		Qalito Cheese Plate 3 different types of imported cheese, raw honey, parmesan lavosh crackers, dried fruits, nuts, olives	37.00 24.00

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