

# AZURA

POOL BAR & KITCHEN



# FOOD



## Key



**Vegetarian**



**Gluten Free**



SPICY

**Contains Spicy**



**Egg Free**



**Dairy Free**



**Sugar Free**



**Nut Free**



**Spicy Free**



**Pork Free**



**Seafood Free**



**Cheese Free**



CONTAINS GLUTEN

**Contains Gluten**



CONTAINS NUTS

**Contains Nuts**



CONTAINS SEAFOOD

**Contains Seafood**






**Contains Beef**












**Contains Dairy**

## Fresh Selections









- Tasmanian Oysters**    75  
Half Dozen, grilled with lemon and sherry vinegar
- Kilo Of Boiled Prawns**    80  
One kilogram, served with lemon, tartare sauce, and thousand island dressing
- Viet Rice Paper Rolls**   25  
Grilled pork, prawns, spring onion, and nouc mam
- Hearts of Romaine**   30  
Romaine lettuce, shaved Grana Padano, pancetta, anchovy, and poached egg
- Fish Kokoda**   35  
Market fresh fish, tiger de leche, yellow chili paste, and cilantro

## Local Tastes

- Chicken Kari Chaser**   40  
Chicken with dates and tamarind reduction, coconut and cumin chutney, pickled onion, and coriander
- Lovo Chicken Burger**   35  
Pulled lovo chicken, palusami, tomato chutney, onion jam, bacon, grilled pineapple, on a steamed local bun, served with bistro fries
- Okra and Pumpkin Burritos**   35  
Cardamom rice, kachumber, mint yogurt, grilled paneer, lemon pickle, and fresh roti
- Buffalo Fiery Cauliflower**    35  
Lentil tacos with chipotle sauce

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- For assistance with any dietary requirements, please contact instant service and speak to a staff member.
  - Some dishes may contain traces of nuts, and a few can be adapted to be gluten-free.
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## Wood-Fired Pizzas

<b>Classic Margherita</b>	 	40
Italian tomato, extra virgin olive oil, basil leaves, and mozzarella		
<b>Seafood Pizza</b>	 	45
Prawns, scallops, calamari, mussels, salsa verde, and mozzarella		
<b>Hawaiian Pizza</b>	 	45
Tomato sauce, smoked ham, and grilled pineapple		
<b>Vegetarian Pizza</b>	 	45
Oven-roasted pumpkin, braised red peppers, Thai basil, goat cheese, and sunflower seeds		

## Skewers from the Coconut Shell Burning Grill

<b>Chicken Skewers</b>		45
Masala dry rub		
<b>Lamb Skewers</b>		50
Garlic, oregano, olive oil, and lemon juice		
<b>Pork Skewers</b>		45
Honey, soy, mint, and chili		
<b>Lilit Skewers</b>		45
Minced fish with Balinese spices		
<b>Organic Skewers</b>		45
Field mushrooms, red bell peppers, paneer, and cherry tomatoes		









### Choice of sauce

Mint yogurt	  
Tomato sambal	  
Cucumber raita	  
Spiced BBQ	  
Honey-soy mirin	 

All wraps come with bistro fries, chopped salad, and wood-fired naan bread

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## Poolside Classics

<b>Beer-Battered Wahoo</b>   	40
Served with bistro fries, tartare sauce, and grilled lemon	
<b>Black Angus Burger</b>  	45
Ground beef patty, brioche bun, aged cheddar, crisp bacon, slaw, and bistro fries	
<b>Classic Nachos</b>  	40
Ground spiced beef, sour cream, guacamole, pico de gallo, and jalapenos	
<b>Chicken Quesadillas</b>  	35
Grilled tortillas filled with spiced chicken, Monterey Jack cheese, guacamole, and pico de gallo	
<b>Steak Sandwich</b>  	45
Charred beef tenderloin on grilled ciabatta, with bacon, fried egg, slaw, and bistro fries	

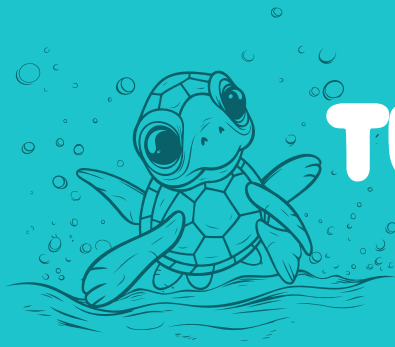
## Sides

Bistro Fries   	20
Charred Corn   	17
Onion Rings   	17
Spiced Crisp Potato Skins with sour cream   	20

## Desserts

Seasonal local fruits with lime yogurt  	30
House-Made Gelato  	25

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# TUTUWALU

## KIDS MENU

### Small Plates – Healthy Options

#### Smiley Tomato Soup

A bowlful of hot, hearty tomato soup, cooked with the reddest plum tomatoes

18

#### Crunch Veggies & Hummus Dip

Hummus is a popular and traditional middle eastern dish made with chickpeas

18

#### Super Salad With Avocado, Greens And Asian Dressing

Give your day a healthy energy boost

21

#### Cubes With Wok- Fry Vegetables And Avocado

A rich source of omega 3 and vitamin B, keeps your brain healthy

18

### Big Plates for Little People

#### Chinese Fried Rice With Honey Soy Chicken

Tender boneless chicken cooked with honey, soy sauce and garlic. The dish comes with soft, fragrant rice stir-fried with peas and sweet corn

21

#### Penne Pasta With Red Sauce

This classic pasta dish includes three of the foods Italy is most famous for – pasta, tomatoes and parmesan cheese

21

#### Krispie Fish Fingers

Golden fish fingers coated with crushed rice krispies served with healthy cherry tomatoes, fresh cucumber and carrot sticks

21

#### Yummy Mini Beef Burger

Perfectly grilled homemade mini beef burger, served with a fresh salad. Legend has it that the birthplace of the ‘Burger’ is Athens, Texas, in the USA

21

#### Tomato & Cheese Toastie

Melted mozzarella cheese and tomato toasted between bread, served with salad and chips

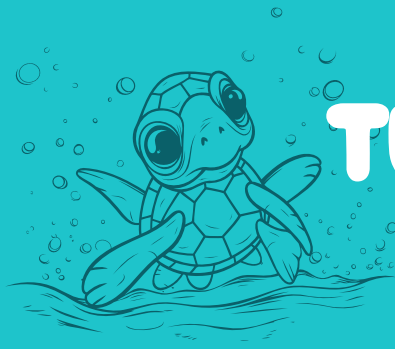
21

#### Spaghetti Bolognese

This is a hearty, meaty spaghetti dish that is packed with great flavour and nutrients from all the hidden vegetables

21

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# TUTUWALU

## KIDS MENU

### Crunchy Munch Chicken Nuggets

This dish is irresistibly tasty with lean chicken pieces, a crispy crunch layer and paired with the super food broccoli florets to add colour and nutrients to the plate 21

### Steak & Potato

Grilled mini steak with roasted potato and steamed green beans 30

### A-maize-ing Corn - On The Cob

Interestingly there is always an even number of ears on a cob of corn. Corn is also grown on every continent in the world except Antarctica 13

### Scrummy Potato & Pumpkin Mash

Potato and pumpkin mashed together for you to shape anyway you like. Did you know the largest pumpkin on record is bigger than a baby elephant? 13

### French Fries

The origins of the French fries have been traced back to Belgium from the late 1600's 13

## Desserts

### Chocolate Brownie

A do-it-yourself chocolate brownie topped with classic vanilla ice cream and served with fresh fruits and sprinkles 14

### Flying Fijian Fruit Salad

Stay refreshed with some juicy fruit from the local fijian farmers 13

## Drinks

Apple Juice	7
Orange Juice	7
Pineapple Juice	7
Milk	6
Fiji Water	7

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# DRINKS



## Wines

	glass	bottle
<b>Champagne &amp; Sparkling</b>		
Canti Prosecco Extra Dry DOC , IT	21	90
Canti Moscato Spumante V.S.Q.A Heritage , IT	18	75
Charles Roux Blanc de Blanc, Burgandy, FR	15	65
<b>Sauvignon Blanc</b>		
Te Henga, Sauvignon Blanc, Marlborough NZ	19	85
Oxford Landing Sauvignon Blanc, South, AU	16	65
Misha's Vineyard, The Starlet, Central Otago, NZ		110
Vasse Felix, Classic Dry White, Semillon Sauvignon Blanc, Western, AU		90
<b>Pinot Gris / Grigio</b>		
Te Henga, Pinot Grigio, Marlborough, NZ	19	85
Oxford Landing, Pinot Grigio, South, AU	16	65
Yalumba YSeries, South, AU		90
<b>Chardonnay</b>		
Oxford Landing , Chardonnay , South, AU	16	65
<b>Shiraz</b>		
Oxford Landing , Shiraz, AU	16	65
<b>Pinot Noir</b>		
Te Henga, Pinot Noir, Marlborough, NZ	19	85
Little Yering Pinot Noir, Yarra Valley, Victoria, AU		110
<b>Cabernet Sauvignon</b>		
Luis Felipe Edwards, Cabernet Sauvignon, Santiago, Chile	16	65
<b>Rose</b>		
Luis Felipe Edwards, Rose, Santiago, CL	16	65
Miraval Cotes de Provence, South, FR	28	110
M Minuty Rose Cotes de Provence, South, FR		190
<b>Red Varietals</b>		
Wine Gringo Grenache, South, AU	19	85

## Soft Drink

Coke	7
Coke Zero	7
Sprite	7
Fanta Orange	7
Fanta Pineapple	7

## Mineral Water

Fiji Water 500ml	5
Fiji Water 1 liter	10
VaiWai Sparkling 750ml	14
Coconut Water	10
Loaded Coconut Water	24

## Beers & RTDs

Fiji Gold	12
Vonu Original	14
Vonu Ultra Low Carb	13
Corona Extra	16
Heineken Beer Bottle	18
Heineken 0.0 Beer Bottle	14
Tribe Lime & Soda	16
Tribe Raspberry & Watermelon	16
Peroni Nastro Azzuro	15
Asahi Super Dry 0.0%	14

## Draught Beer

Fiji Gold	12
Fiji Bitter	12

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# Signature Cocktails

## Blushing Lavenders

22

Indulge in the delicate and enchanting flavors of our Blushing Lavenders cocktail. This captivating drink features the smooth sweetness of Jack Daniel's Honey, perfectly complemented by the floral notes of lavender simple syrup. Ruby red grapefruit juice adds a refreshing tang, while a splash of soda water provides a light, effervescent finish. Garnished with a sprig of fresh lavender, this beautiful cocktail offers a harmonious blend of sweet, floral, and citrus flavors that will leave you feeling blissfully relaxed.

## Talk To The Palm

22

Transport yourself to a tropical paradise with our Talk To The Palm cocktail. This delightful blend features Bati White Rum, known for its crisp and clean profile, paired with creamy coconut cream for a smooth texture. Pineapple juice adds a bright and fruity note, while a dash of nutmeg adds a hint of warmth and spice. Served over ice, this refreshing concoction is garnished with a pineapple slice and a sprinkle of grated nutmeg, creating a tropical escape in every sip.

## Mermaid's Whisper

22

Dive into the enchanting depths of our Mermaid's Whisper cocktail. Crafted with Regal Gin, renowned for its smooth and botanical flavors, this cocktail is delicately enhanced with the floral notes of elderflower liqueur. Freshly squeezed lime juice adds a crisp citrus twist, while tonic water lends a refreshing effervescence. Served over ice, this sophisticated drink is garnished with a lime wheel and delicate edible flowers, evoking a sense of aquatic elegance with every sip.

## The Real Slim Mango

24

Embark on a journey of vibrant flavors with The Real Slim Mango cocktail. Featuring Jose Cuervo Tequila, renowned for its rich and robust character, blended with luscious mango puree for a tropical sweetness. A pinch of chili powder adds a subtle kick, perfectly balanced by the zesty spice salt rim that enhances every sip. Served in a chilled glass, this refreshing concoction is a delightful fusion of sweet, spicy, and tangy notes, promising a tantalizing experience with each sip.

## Azura Bliss

22

Experience the refreshing allure of Azura Bliss, a cocktail that transports you to azure waters and sunny skies. Crafted with Absolute Lime vodka, renowned for its crisp and citrusy profile, and enhanced with the zing of lime cordial and freshly squeezed lime juice. Pineapple juice adds a tropical sweetness, while cucumber cubes impart a refreshing crispness. Served over ice, this invigorating concoction is garnished with a cucumber slice, offering a harmonious blend of citrus and fruit flavors that evoke a sense of tropical paradise with every sip.

## Barrel Aged Negroni

22

Indulge in the sophisticated allure of our Barrel Aged Negroni cocktail. This classic blend features Bombay Sapphire gin, known for its vibrant botanicals and smooth finish. It's expertly combined with the bold bitterness of Campari and the rich sweetness of sweet vermouth. Aged to perfection, this cocktail offers a complex harmony of flavors that unfold with every sip. Served over ice and garnished with an orange twist, it promises a timeless and refined drinking experience that aficionados of classic cocktails will appreciate.

## Sunset Splash

24

Embrace the tropical vibes with our Sunset Splash cocktail. This vibrant blend begins with Bati Coconut Rum, known for its smooth and creamy texture, perfectly complemented by the citrusy sweetness of Orange Curaçao Liqueur. Pineapple juice adds a refreshing tropical twist, while a splash of grenadine enhances its vibrant hue and adds a hint of sweetness. Served over ice and garnished with an orange slice and a cherry, this delightful concoction is a taste of paradise in every sip, capturing the essence of a breathtaking sunset on a tropical beach.

## Painkiller

22

Escape to the islands with our Painkiller cocktail, a tropical delight that combines the bold flavors of Bati Dark Rum with the sweetness of fresh pineapple wedges. Freshly squeezed orange juice and pineapple juice add a bright citrusy flavor, while coconut cream lends a creamy texture that balances the drink perfectly. Served over ice and garnished with a pineapple slice, this cocktail promises a blissful escape with its harmonious blend of rum, fruit juices, and coconut cream, capturing the essence of a Fijian getaway in every sip.

## Voyage Vibe

22

Embark on a flavorful journey with our voyage Vibe cocktail. This invigorating blend features Bati Spiced Rum, infused with a medley of spices that add depth and warmth to every sip. Crisp and effervescent ginger beer complements the spiced rum, creating a lively and refreshing base. A dash of bitters enhances the complexity of flavors, offering a balanced and intriguing taste experience. Served over ice with a garnish of a lime wedge, this cocktail is perfect for those seeking a bold and adventurous flavor profile.

# Unleaded

## Wailoaloa Fresh

9

Basil leaves, cucumber and fresh watermelon

## Kamikamica

9

Mango juice , cranberry juice , lime , mint leaves and sugarcane syrup

## Tovolea

9

Fresh ginger , simple syrup , lemon and lime juice

## Virgin Mojito

9

Fijian bush lemon, lime juice , sugar syrup muddled with fresh mint leaves and soda water

## Colada Crush

9

Coconut cream , pineapple juice, simple syrup and fresh lime juice

## Virgin Mary

9

Tomato juice , lemon juice , celery , tobasco worcestershire sauce , cilantro, pepper & salt

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