Blu Bar & Grill

SANDWICHES, BURGERS & PIES

All sandwiches are served with French fries or salad

Radisson Beet Burger (Grilled) $26
Beetroot, carrots, potatoes, chickpeas, quinoa, tahini, onions, garlic aioli, lettuce, tomato on a sesame seed bun.

Blu Cheese Burger $38
Milk bun, beef patty, bacon, lettuce, tomato, melted blue cheese and mayonnaise.

Crispy Chicken Parma Burger $40
Toasted milk bun, crispy fried boneless chicken fillets, smoky avocado mousse, island slaw and spiced tomato Napoli.

Club Sandwich $31
Smoked bacon, fried egg, grilled chicken, lettuce, tomato, mayonnaise and cheese on country bread.

Tandoori Chicken Wrap $31
Tandoori chicken,lettuce, tomato, coriander raita wrapped in a tortilla bread.

PIES

Chunky Beef $22
Steak & Bacon $22
Butter Chicken $22

INDIAN SPECIAL CURRY

Served with rice, roti, appallum and chutney.

Lamb Curry $44
Chicken Curry $39
Spiced vegetable curry $34

SALADS

Ceaser $39
Romaine lettuce, bacon, parmesan, garlic croutons, poached egg and caeser dressing with anchovy
Add: Grilled chicken **$45**

Tuna Nicoise Salad $34
Tuna, egg, green beans, potatoes, cucumber, tomato and lettuce in creamy lemon dressing.

Poke Bowl $33
Quinoa, brown rice, avocado, chargrilled corn kernels, cherry tomatoes, red cabbage, wakame, edamame, cucumber, miso & wasabi dressing, or soy sauce dressing.

ADD:

Teriyaki chicken $8
Mongolian beef $11
Wok tossed prawns $11

Kokoda $42
Lemon cured reef fish, cucumber, capsicum, tomatoes, onion and pineapple mixed in house, pressed coconut and served with fried cassava.



PLEASE BE ADVISED THAT A 10% SURCHARGE WILL APPLY ON ALL FOOD AND BEVERAGE PURCHASES DURING PUBLIC HOLIDAYS.

PIZZAS

Margarita $36
Tomato sauce, basil and mozzarella cheese.

Pepperoni $41
The classical Margarita spiced with hot pepperoni.

Meat Lovers $47
Tomato sauce. mozzarella, shredded beef, chicken, bacon, and chorizo with BBQ sauce.

Vegetarian $38
Tomato sauce, mozzarella, onion, pepper and mushroom.

Hawaiian $40
Tomato sauce, smoked ham with sweet pineapple topped with mozzarella cheese.

BBQ Chicken Pizza $39
BBQ marinated chicken, onion, coriander, capsicum, tomato sauce and mozzarella cheese.

DESSERTS

Chocolate Fudge Cake $15
Chocolate sauce, vanilla ice-cream, meringue drops.

Fijian Coconut Cake $23
Tropical fruit salsa, toasted coconut, lemon curd.

Caramel Cassava Pudding $18
Caramel sauce, vanilla ice-cream.

Fijian Fruit Platter $23
Seasonal fruits, mixed berry compote, chocolate sauce.

Flavoured Ice Cream $13
2 SCOOPS OF CHOICE + 1 TOPPING
Vanilla, chocolate and strawberry ice-creams, chocolate and strawberry toppings.

FROM THE FRYER BASKET

Paprika Chicken Wings with Romesco Sauce $28
Roasted Pumpkin seeds and crisp lettuce wedge.

Classic Fish & Chips $44
Beer battered fish, served with French fries, salad and tartar sauce

Salt & Pepper Calamari $26
Deep fried calamari served with roasted garlic aioli and red onion shavings

French Fries $13
Served with tomato sauce.

Deep Fried Corn Tortilla Chips $24
Served with spiced guacamole

PotatoWedges $11
Served with sour cream & sweet chili sauce

PASTA HOUSE

Spaghetti Bolognese $38
Our Signature Wagyu Beef Bolognese with spaghetti, parmesan cheese and garlic toast.

Chicken Penne Pasta $36
Penne pasta with chicken & mushroom in a creamy sauce served with Parmesan cheese & garlic toast.



WHITES

		FJD	FJD
SAUVIGNON BLANC			
	Drover Sauvignon Blanc	16	66
	McPherson Family Vineyards, 'Pickles McPherson', Sauvignon Blanc - Murray Darling	19	79
	Barton & Guestier, Bordeaux Blanc, Bordeaux Appellation Bordeaux Contrôlée		105
PINOT GRIGIO / PINOT GRIS			
	Drover Pinot Gris	16	66
	McPherson Family Vineyards, 'Bella McPherson', Pinot Grigio	19	79
	Gieson 'Estate Series', Marlborough, Pinot Gris		101
	Wither Hills Marlborough Pinot Gris		105
CHARDONNAY			
	DB Family Selection Chardonnay	17	70
	McPherson Family Vineyards, 'Catriona Chardonnay	19	79
	Patriarche Père et Fils, Chablis		204

REDS

PINOT NOIR			
	McPherson 'MWC' Series Pinot Noir	21	92
	Patriarche Père et Fils, Bourgogne, Pinot Noir Cuvée Saint Nicolas		169
SHIRAZ / SYRAH			
	Drover Shiraz	16	66
	Don't Tell Gary', Shiraz		99
	De Bortoli Woodfired Heathcote Shiraz		109
CABERNET SAUVIGNON			
	McPherson Family Vineyards, 'Jock McPherson', Cabernet Sauvignon	18	76
	Antigal, 'Uno', Mendoza, Cabernet Sauvignon		90
	Casillero del Diablo Reserva Cabernet Sauvignon	23	101
MALBEC			
	Antigal, Mendoza, Malbec	21	90
RED BLENDS / SEASONAL			
	Barton & Guestier, Château Magnol		218

ROSE

	La Vue Grenache Rosé	20	88
	Appellation Rosé D'anjou Contrôlée		96

BUBBLES / SPARKLING

	Daniel Le Brun NV Brut Methode Traditionelle		169
	DB Brut	18	73

CHAMPAGNE

	Mumm Cordon Rouge NV 750ml		328
	Moet & Chandon Imperial Brut NV 750ml		325

NON - ALCOHOLIC

	Asahi Zero		11

		FJD
APPERITIFS		
	Martini Roso	11
	Campari	17
	Pimms	18
BOURBON		
	Jim Beam	19
	Jack Daniel's	21
	Southern Comfort	20
	Gentlemen Jack	22
SINGLE MALT		
	Glenlivet	24
VODKA		
	Absolut	18
	Grey Goose	20
	Belvedere	22
	Deus	21
RUM		
	Captain Morgan - Dark	19
	Coruba	18
	Malibu	19
	Bacadi	19
	Bundaberg	19
	Sailor Jerry Spiced	19
WHISKY		
	Canadian Club	19
	Chivas Regal	24
	Jameson Irish	21
	Johnnie Walker - Red	21
	Johnnie Walker - Black	24
GIN		
	Bombay Sapphire	18
	Gordon's	17
	Hendrick's	21
LIQUEURS		
	Aperol	14
	Coconut	15
	Khalua	18
	Frangelico	19
	Drambuie	19
	Tia Maria	19
	Cointreau	19
	Galliano (Vanilla)	19
	Galliano Sambuca Black	19
	Galliano Sambuca White	19
	Baileys Irish Cream	20
	Midori Melon	20
	Jägermeister	19
	Dom Benedictine	19
COGNAC/ BRANDY		
	Martell Cordon Bleu	37

LOCAL SPIRITS

GIN
Blue Turtle 16

VODKA
Vula Viti 16

RUM
Bounty Dark 15
Kalokalo White Rum 16

BEERS / SODA

Fiji Gold / Fiji Bitter	14	54
Vonu Lager	17	62
Asahi Beer	18	72
Corona	18	72
Pure Blonde	17	
VB Beer	13	

NON-ALCOHOLICS

	Sml	Lrg
WATER		
Aqua Pacific Still	9	10
Fiji Water	9	10
Santa Vittoria Sparkling	19	27
SOFT DRINKS		
Pepsi Cola, Pepsi Max, 7up, Mountain Dew, Miranda Orange, Miranda Raspberry		9
Chapman		10
Soda, Tonic Water, Ginger Ale		7
Bundaberg Assorted		18
JUICES		
Orange, Apple, Pineapple, Tropical, Tomato, Cranberry		9 14
MOCKTAILS		
Tropical fruit punch		11
Virgin mojitio		11
Virgin pina colada		11
Watermelon mint cooler		11
MILKSHAKES		
Chocolate, Vanilla, Strawberry, Banana		16
FRAPPES		
Iced Cappuccino, Mocha, Caramel, Hazelnut, Americano		17
COFFEE		
Espresso, Cappuccino, Latte, Chai Latte, Mocha, Long Black, Hot Chocolate	8	10

COCKTAILS

FJD

Strawberry Daiquiri Slush 27
Kalokalo rum, Finest Strawberry , Lime juice & sugar syrup

Pina Colada Slush 28
Kalokalo coconut rum, coconut cream & pineapple juice

Miami Vice Cocktail Slush 27
Refreshing blend of strawberry daiquiri and piña colada, served ice-cold for the ultimate island indulgence

Blu Hawaiian 26
Vodka, White rum, Finest Blue, Pineapple juice & Sour mix

Blu Whiskey Sour 28
Bourbon, Orange Juice, Sugar, Maraschino Cherry, Lemon Squash and Slice of Orange

Tequila Sunrise 26
Tequila, Orange juice & Grenadine

Classic Mojito 27
Kalokalo rum, fresh lime wedge, sugar syrup, lime juice, mint leaves & soda water - top up

Cosmopolitan 26
Vodka, Cointreau, Cranberry Juice & lime juice

Margarita Cocktail 27
Tequila,margarita mix, lime juice & Simple syrup

Espresso Martini 27
Vodka, Finest espresso, Sugar syrup

French Martini 39
A French Martini is made with vodka, Chambord, and pineapple juice.

PITCHER

Tropical Fruit Punch Pitcher 78
Kalokalo White rum, Orange juice, Pineapple juice, Ginger, lime juice, sugar syrup & Mango syrup

Pineapple Mojito Pitcher 78
Kalokalo rum, fresh lime wedge, Pineapple chunks, sugar syrup, lime juice, mint leaves & soda water - top up & Sprite

Caipiroska Pitcher 84
Vulaviti Vodka, Lime juice, Sugar syrup & lime wedges

ENGERY DRINKS

V drink	19
Red Bull Energy	19
Red Bull Sugar Free	20
Bundaberg lemon lime bitters	18
Bundaberg Lemonade	18

CANS

Tooheys Extra Dry	18
Bombay Gin & Tonic	27
Pals assorted	18