



**Malolo**  
ISLAND • FIJI

# BEACH BAR menu

## BEACH BAR

Lunch	11.30am - 4.00pm
Dinner	6.00pm - 9.00pm
Happy Hour	5.30pm - 6.30pm
Snacks only	4.00pm - 6.00pm
Bar	10.00am - 11.00pm

## TERRACE RESTAURANT

Breakfast	7.00am - 10.00am
Lunch	11.30am - 2.30pm
Kids Lunch	12.00pm - 2.00pm
Kids Dinner	5.30pm - 7.00pm
Dinner	6.30pm - 10.00pm
Happy Hour	5.30pm - 6.30pm

## TREETOPS

Dinner	6.30pm - 10.00pm
Pool Bar Happy Hour	5.30pm - 6.30pm

### DIETARY

Please note that some food items may contain or have traces of nuts and nut oils or may have been made alongside other products containing nuts. Malolo Island Resort cannot be held responsible for any issues resulting from food allergies. If you have any queries or special requirements speak to the nearest supervisor.

### MEAL PLAN OPTIONS

**Lunch - 2 course Dinner - 3 Course**

Entree can be chosen from Salads & Light Meals and Sides  
Kids eat free from their own special Kids Menu at the Terrace Restaurant. You can also select from the Snack Menu

All prices are in Fiji dollars and Inclusive of all taxes

## SANDWICHES

<b>Toasted Sandwiches with Fries</b>	FJD
Vegemite on toast	13
Cheese and tomato	18
Ham and cheese	21

<b>Shaved BBQ Pork</b>	26
Shaved pork, pickles, coriander, carrot, cabbage, cucumber and delicious Vietnamese dressing	

<b>Steak, Egg and Bacon Roll</b>	25
With mozzarella cheese	

<b>Malolo Steak Sandwich</b>	33
With onion marmalade, lettuce, tomato, cheddar cheese and mustard aioli	

## SLIDERS

*Straight from our grill, these delicious mini burgers come in threes and slide right down the hatch*

<b>Grilled Chicken Slider</b>	26
Grilled chicken breast, Malolo BBQ dressing, lettuce, tomato, onion and avocado	

<b>Traditional Beef Cheese Slider</b>	26
Homemade beef patti, cheddar cheese, tomato, lettuce, pickles and tomato sauce	

## SALADS & LIGHT MEALS

<b>Vietnamese Meatball Lettuce Wraps (GF NUTS)</b>	24
Iceberg lettuce, roasted capsicum, local salad and dipping sauce	

<b>Tuna Carpaccio (GF)</b>	19
In a light soya sauce dressing with a spicy jalapeno and coriander relish	

<b>Island Chicken Salad</b>	18
With fresh garden herbs and crispy bacon	

<b>Calamari Noodle Salad (GF) (NUTS)</b>	25
Served with lemon slices	

<b>Greek Salad (GF)</b>	20
Black olives, cucumber and feta mixed with a light dressing and fresh herbs	

<b>Spicy Thai Beef Salad (GF)</b>	20
Crisp, crunchy vegetables with special marinated beef tossed in a light chilli dressing	

<b>Brown Rice and Vegetable Salad</b>	28
Rice, vegetables and fresh herbs	

## FROM THE PIZZA OVEN

<b>Garlic and Herb Flatbread</b>	FJD
	8
<b>Kata-Kata</b>	35
Spicy pepperoni, bacon, relish, onion, peppers, chilli with mozzarella	

<b>Simple Margherita Pizza</b>	26
Light pizza with olive oil, fresh basil, tomato and mozzarella cheese	

<b>Spicy Chicken Pizza</b>	31
Shredded chicken, jalapenos, oven roasted peppers and caramelised onions with our signature tomato base and mozzarella cheese	

<b>Malolo Beach Pizza</b>	35
Ham, pineapple and mozzarella cheese on our signature freshly made tomato base	

<b>Four Seasons Pizza</b>	35
Ham, mushrooms, artichoke hearts and black olives on top of our home-made fresh tomato base with mozzarella cheese	

<b>Italiano Pizza</b>	37
Tomato and basil base, mozzarella, pesto, imported prosciutto and avocado	

We have Gluten free pizza bases, breads and pastries. Please enquire with your waiter

## SIDES

*Sandwiches, sliders, seafood & mains come with one complimentary side. All sides are served separately*

<b>French Fries or Potato Wedges</b>	9
Golden and delicious, finished with sea salt	

<b>Onion Rings</b>	9
Vonu beer battered onion rings	

<b>Grilled Artichoke Salad (GF, VEG)</b>	9
Grilled artichoke salad with fresh rocket, crispy onions and truffle mayonnaise	

<b>Malolo Coleslaw (NUTS)</b>	9
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<b>Steamed Vegetables (GF, VEG)</b>	9
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<b>Basmati Rice (GF)</b>	7
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<b>Garden Salad (GF, VEG)</b>	7
Lettuce, tomato, cucumber, onion and avocado	

## CHEFS SPECIALS OF THE DAY

<b>Savoury Pie of the Day</b>	26
<b>Pasta of the Day</b>	26

## MAINS

<b>100% Aussie Beef</b>	48
served with mushroom sauce	

<b>Peri Peri Chicken (GF)</b>	36
Half chicken marinated in mild or hot, grilled to perfection	

<b>Soft Shell Wraps</b>	36
Beef, chicken or fish with fresh coleslaw and spicy tomato relish	

<b>Chicken Burger</b>	36
Large chicken burger with sesame seed bun, dry Thai slaw, garlic and lemon aioli	

## SEAFOOD

<b>Fresh Fish</b>	31
Either grilled or Vonu beer battered and deep fried, finished with fresh lemon	

<b>Salt and Pepper Prawns</b>	36
with pineapple dipping sauce	

## DESSERT

Treats from the bakery (NUTS)	8
Malolo sundae (NUTS)	16
Chocolate torte (NUTS)	16
Fresh fruit plate (GF)	16
House-made ice cream	5 (scoop)
Regular local ice cream	3 (scoop)
House-made sorbet	5 (scoop)

*See our board for today's flavours and specials*

## BEACH BAR SNACKS

Spicy Fijian buffalo wings	21
Salt and pepper squid with garlic aioli (GF)	14
Spicy beef meatballs in tomato sauce (GF)	19
Mozzarella sticks	25
French fries with aioli	9
Beer battered onion rings	7
Potato wedges with sweet chilli sauce	9

	Glass	Bottle
<b>MALOLO HOUSE POUR</b>	FJD	FJD
McWilliams Markview Sauvignon Blanc	13	50
McWilliams Markview Cabernet Sauvignon	13	50
De Botoli Sparkling Brut	13	50
<b>MOSCATO &amp; PROSECCO</b>		
Petalo Vino Dell'Amore Moscato <i>Veneto, Italy</i>	15	78
Val D Oca Argento Prosecco <i>Veneto, Italy</i>	18	83
<b>CHAMPAGNE</b>		
Verve Cliquot		375
Moet & Chandon Brut		298
Dom Perignon on request		
Moet Ice Imperial (served with ice and fruit)		395
<b>SPARKLING</b>		
Chevalier Blanc de Blanc Brut <i>Burgundy, FR</i>	15	65
Trilogy Valley Brut, <i>Barossa Valley, SA, AU</i>		103
<b>SAUVIGNON BLANC</b>		
Casillero del Diablo Reserve Savignon Blanc <i>Central Chile</i>	16	78
Beau Mayne Bordeaux Blanc <i>Bordeaux, France</i>		73
Oyster Bay Sauvignon Blanc <i>Marlborough, NZ</i>	19	94
Cloudy Bay Sauvignon Blanc <i>Marlborough, NZ</i>		196
<b>CHARDONNAY</b>		
Richmond Grove Bay of Stones Chardonnay <i>South East Australia</i>		62
Villa Maria Private Bin Chardonnay <i>New Zealand</i>	21	93
Nautilus Chardonnay <i>Marlborough, NZ</i>		121
J. Moreau Chardonnay <i>France</i>	18	65
<b>SEMILLON &amp; BLENDS</b>		
De Bortoli DB Family Selection Semillon Chardonnay <i>Riverina, NSW, AU</i>	13	59
Miles from Nowhere Beyond Semillon Sauvignon <i>Margaret River, WA, AU</i>	19	85
<b>RIESLING</b>		
Sacred Hill Traminer Riesling <i>Washington State, USA</i>	18	78
Palliser Estate Riesling <i>Martinborough, NZ</i>		88
Babich Gewurztraminer Gimlett Gravels		92
<b>WHITE VARIETALS</b>		
Lake Chalice Pinot Gris	20	88
Redbank Sunday Morning Pinot Gris <i>King Valley, SA, AU</i>		142
Babich, Pinot Gris, <i>Marlborough, NZ</i>		119

	Glass	Bottle
<b>ROSE</b>	FJD	FJD
J.Moreau Rose	13	50
Villa Maria Private Bin Rosé <i>Hawkes Bay, NZ</i>	21	91
<b>PINOT NOIR</b>		
Matua Valley Pinot Noir <i>Marlborough, NZ</i>	22	85
Akarua Rua Pinot Noir <i>Central Otago, NZ</i>		127
<b>MERLOT</b>		
Babich Gimblett Gravels Merlot Cabernet <i>Hawke's Bay, NZ</i>	16	70
Beau Mayne Bordeaux Red <i>Bordeaux, France</i>		81
<b>CABERNET SAUVIGNON &amp; BLENDS</b>		
Columbia Crest Grand Estates Cabernet Sauvignon <i>Columbia Valley, USA</i>	20	90
Trapiche Finca Las Palmas Cabernet Sauvignon <i>Mendoza, Argentina</i>		96
Wirra Wirra Church Block Cab-Sav/ Shiraz/ Merlot <i>McLaren Vale, South Australia</i>		129
<b>SHIRAZ &amp; BLENDS</b>		
Redbank 'The Long Paddock' Shiraz <i>King Valley, South Australia</i>	19	78
Earthworks Shiraz <i>Barossa Valley, Australia</i>		97
Taylor's Estate Shiraz <i>Clare Valley, SA, AU</i>		106
Miles from Nowhere Beyond Shiraz <i>Margret River, WA, AU</i>	18	82
<b>RED VARIETALS &amp; BLENDS</b>		
Piccinni Chianti <i>Tuscany, Italy</i>	15	66
Evans & Tate Cabernet Merlot <i>Western Australia</i>		89
<b>DESSERT WINE</b>		
Heggies Botrytis Riesling <i>Eden Valley SA, AU</i>	24	127
Yalumba Antique Tawny Port <i>Eden Valley SA, AU</i>		24

	FJD
<b>BEER &amp; CIDER</b>	
Fiji Bitter	8
Fiji Gold	8
Fiji Premium	9
Vonu Lager	12
Heineken	15
Steinlager	15
Crown Lager	16
Corona	16
Apple Cider	16
Asahi	16
Ginger Beer	10
<b>VODKA</b>	
Czarina Vodka	10
Absolute Vodka	16
Stolichnaya Vodka	16
Grey Goose Vodka	18
Coconut Vodka	16
<b>GIN</b>	
Regal Gin	10
Gordon's Gin	16
Bombay Sapphire	18
<b>TEQUILA</b>	
Jose Cuervo Silver	18
<b>RUM</b>	
Bounty White	10
Bounty O.P Rum	11
Bacardi	17
Bundaberg	16
<b>BOURBON</b>	
Jim Beam	16
Southern Comfort	16
Jack Daniels	19
Jack Daniels Honey	20
<b>WHISKEY</b>	
Regal	10
Deluxe Regal	11
Canadian Club	17
Jameson Irish	16
Johnny Walker Black Label	21
Johnny Walker Red Label	18
Taketsuru Japanese Whiskey	20
<b>PORTS</b>	
Sacred Hill Tawny Port	15
Handwood Tawny Port	9

	FJD
<b>LIQUEURS</b>	
<b>APERITIFS</b>	15-17
<b>COGNAC</b>	
Courvoisier VSOP	20
<b>SOFTS &amp; MIXERS</b>	
Slushy Berry Blast or Mango Tango	14
Smoothie Mango, Berry or Tropical	10
Ice Tea Mango or Peach	7
Red Bull	17
Fiji Water	5
San Pellegrino Sparkling	15
Coca Cola, Diet Coke, Coke Zero, Sprite, Fanta Orange, Fanta Pineapple	5
Tonic, Soda, Dry Ginger Ale	8
Juices: Passionfruit, Cranberry, Tropical Guava, Mango, Pineapple, Orange, Blue Berry Ginger Beer	6
<b>TEA</b>	5
Dilmah Teas	
English Breakfast	
Earl Grey / Green	
Lemon Scented	
Peppermint / Camomile	
<b>VITTORIA ORO COFFEES</b>	
Espresso	6
Flat White	6
Cappuccino	6
Macchiato	6
Mochaccino	6
Long Black	6
Hot Chocolate	6
Latte	6
Iced Coffee / Chocolate	10
Double Shot	8
Decaffeinated	6
<b>MALOLO SPECIAL COFFEES</b>	16
Malolo Special Coffee	
Regal Whiskey, coconut liqueur, orange curacao, coffee	
Irish Coffee	
Jameson Whiskey, coffee, cream	
Roman Coffee	
Galliano vanilla liqueur, coffee, cream	
Mexican Coffee	
Kahlua coffee liqueur, coffee, cream	
Italian Coffee	
Frangelico hazelnut liqueur, coffee, cream	
Baileys Coffee	