



Malolo

ISLAND • FIJI

MONDAY TREETOPS SET MENU

FIRST COURSE

Cheese and Tomato baked tart with a wild herb and coral lettuce salad (VEG)

\$17

or

Homemade smoked salmon on crispy zucchini fritters with crème fraiche

\$19

or

Chicken terrine with berry compote, balsamic reduction and sour dough croutons

\$17

SECOND COURSE

Marinated lamb with chorizo, mascarpone, green olives and fresh Farfalle pasta.

\$50

or

Herb crusted Mahi mahi served on a local seafood and corn chowder with cassava crisp (GF)

\$35

or

Butter and garlic Spaghetti with basil pesto, green asparagus and fresh parsley. Finished with parmesan and toasted sunflower seeds (VEG, NUTS)

\$35

DESSERT

Layered lemon cheesecake with oats and chocolate cookies served with strawberry coulis

\$17

or

Classic Almond Torte, served with Vanilla Bean Ice Cream (NUTS)

\$17

or

Malolo Tropical Fruit Platter (GF)

\$17

or

Cheese Platter served with Pear jelly, fresh grapes and crostini

\$21

GF = Gluten Free NUTS = Contains Nuts or trace nuts VEG Option = Vegetarian options on request



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TUESDAY TREETOPS SET MENU

FIRST COURSE

Beef Carpaccio with parsley pesto and melba toast (NUTS)

\$17

or

Grilled Mahi with a Fijian Watermelon Salad with crumbed feta, black olives and cucumber
finished with a light sherry vinaigrette

\$18

or

Classic spanish Gazpachio with tempura basil and mascarpone (VEG)

\$16

SECOND COURSE

Confit Pork belly with apple puree and roast garlic mash
served on top of cider braised English cabbage (GF)

\$41

or

Butter grilled Norwegian salmon with mash and a deliciously fresh fennel and citrus salad.

\$41

or

Twice baked broccoli and cheese soufflé served with walnut praline and crisp apple (VEG)

\$33

DESSERT

Dark chocolate mousse encased in a coffee nutella meringue with hazelnut praline.

\$19

or

Chocolate and Dulce de Leche Tart (NUTS)

Served with Salted Caramel Ice Cream

\$19

or

Malolo Tropical Fruit Platter (GF)

\$17

or

Cheese Platter served with pear jelly, fresh grapes and crostini

\$22

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WEDNESDAY TREETOPS SET MENU

FIRST COURSE

Grilled BBQ chicken served in a lemongrass and ginger broth (NUTS)

\$18

or

Octopus and green Pawpaw salad

\$19

or

Garden Green Pea and Courgette Soup with citrus cream and dill (GF, VEG)

\$16

SECOND COURSE

Braised Fijian beef cheek served cassava gnocchi and caramelised onions dressed with garlic pan fried local long beans and beef roasting juices

\$50

or

Chef's blackened duck on a coleslaw and served with homemade kimchi and steamed buns

\$43

or

Vegetable Tian with ratatouille, quinoa and fresh herbs (VEG)

\$26

DESSERT

Chocolate Brownie Cake with rocky road Ice cream (NUTS)

\$17

or

Vanilla Crème Brule with Honey comb and Marshmallow

\$17

or

Malolo Tropical Fruit Platter (GF)

\$17

or

Cheese Platter served with pear jelly, fresh grapes and crostini

\$22

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THURSDAY TREETOPS SET MENU

FIRST COURSE

Scallop Carpaccio with a radish and wild leaf salad finished with avocado and our own garden herbs

\$22

or

Chicken pot stickers served with soy reduction and sweet chilli (NUT)

\$17

or

Pumpkin and coconut Soup served with a curry crème fraiche (GF)

\$15

SECOND COURSE

Fricassee of chicken with garden fresh peas and baby onions (GF)

\$40

or

Fresh Tuna with a white bean smash and a salad spiced with the dried local bongo chilli

\$44

or

Baked Eggplant with barley, feta and fresh herbs drizzled with infused olive oil

\$33

DESSERT

Sugar Pie with an Oatmeal cookie Crust (NUTS)

Served with Rum n' Raisin Ice Cream

\$17

or

Cherry Clafouti. A French classic served with Vanilla Honey Comb Ice Cream

\$17/\$8

or

Malolo Tropical Fruit Platter (GF)

\$17/\$7

or

Cheese Platter served with Pear jelly, fresh grapes and crostini

\$22/\$12

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FRIDAY TREETOPS SET MENU

FIRST COURSE

Roasted local Citrus Salad with White Balsamic Vinaigrette and crispy bacon (GF)

\$17

or

Citrus Salmon Mousse served with crunchy garden greens and finished with salmon roe and a citrus vinaigrette

\$21

or

Duo of mushroom soup, served with truffle oil and black pepper (VEG)

\$17

SECOND COURSE

Wakanui 90 day grain fed Rump with Chimichurri served on potato gratin (GF)

\$50

or

Mahi Mahi with a Fijian cauliflower cous cous salad and cauliflower puree (NUTS)

\$33

or

Baked artichoke and green olive parcels served on a fresh artichoke and bean salad

\$33

DESSERT

Lemon Meringue Pie (NUTS)

\$17

or

Carrot Toffee Pudding served with Cinnamon and candied ginger ice cream

\$17

or

Malolo Tropical Fruit Platter (GF)

\$17/\$7

or

Cheese Platter served with Pear jelly, fresh grapes and crostini

\$22

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SUNDAY TREETOPS SET MENU

FIRST COURSE

Roasted mushrooms with brie and zucchini ribbons on bruschetta with garden fresh herbs

(VEG)

\$18

or

Red Thai curried mussels with coconut, ginger and lemongrass (GF)

\$19

or

Confit Duck and wild pear salad with coral greens and toasted pecans (NUTS)

\$19

SECOND COURSE

Pork with balsamic glaze served with warm artichoke and pecan salad finished with a miso

dressing (GF, NUTS)

\$40

or

Mahi mahi with an avocado and sweet potato salad

served on thin slices of tuna Carpaccio (GF)

\$35

or

Spinach, feta and pesto roulade served with Fijian tomato chutney

\$33

DESSERT

Pecan Pie with Vanilla Ice cream

\$17

or

Chocolate and Orange Terrine (GF)

Served with Candied Orange Wheels and fresh whipped cream

\$17

or

Malolo Tropical Fruit Platter (GF)

\$17

or

Cheese Platter served with Pear jelly, fresh grapes and crostini

\$22

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