



# *Menus*



**Malolo**  
ISLAND • FIJI



## Menus

### **2 to 16 guests:**

Parties of this size can be accommodated with ease whilst at the same time allowing other guests to enjoy the venue. Tables are limited to 8 guests per table to facilitate service. Limited menu options for parties of this size are also available. As other guests may be dining in the restaurant at the same time, speeches or excessively loud behaviour is not permitted. This option is available in all three restaurants (Treetops dinner only). The Treetops outdoor deck can also be used exclusively for groups of up to 12 guests.

### **17 to 30 guests or more**

Parties of this size tend to have more impact on a small venue of this nature and consequently sole use of Treetops is required, allowing guests more flexibility to have speeches, music, dancing and children under 13yrs present. We are able to offer buffet options (min. 30 people) or a three course, two-choice menus. For groups larger than 30 we are able to offer either a set 3 or 2 course menu with an alternate drop.

### **30 to 60 guests:**

For groups of this size, we are able to offer a selection of buffet options or a set menu only and the dining venue will be Treetops. We can cater to 40 guests buffet inside/ air-conditioned or 60 guests buffet with the restaurant open and the verandah and deck utilised.

*Please note: exclusive use of Treetops Restaurant attracts a fee of F\$750 per day*



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## *Private Buffet Options*

Following are examples of different buffet options, however, if you have any special requests or requirements, please let us know as we can individually cater and theme buffets. Please note a minimum of 30 people is required for a private buffet or a surcharge will apply.

### **Malolo Island BBQ Buffet - FJ\$85.00pp**

We utilise all the freshest produce from the ocean such as fresh line fish, prawns and crabs. We also serve our traditional Lovo cooking style for the meats such as lamb, pork and Chicken. We then Offer a BBQ station where we cook in front of you steaks, satays and the freshest catch. We have a selection of 3 vegetable dishes depending on availability , 2 starches, local Kokoda and 6 fresh exotic salads. Accompanied by a tempting selection of Malolo Island's freshly homemade breads and an assortment of desserts.

### **Deluxe Malolo Island BBQ & Seafood Buffet - FJ\$130.00pp**

All inclusions as per the Malolo Island BBQ Buffet above plus an extravaganza of seafood on ice featuring tiger prawns, mussels, fresh mud crab, marinated squid, assorted sushi and hot items freshly cooked in front of you by our talented chefs including prawns, tender aged beef fillet, whole fish and slipper lobster

### **The Cultural Fijian Lovo Buffet - FJ\$71.00pp (with Mud Crab FJ\$87.00pp)**

A traditional Fijian feast of tender meats, fish and chicken cooked in an earth oven the way it was when time had no meaning. Palusami, chicken, boneless lamb, whole pork, freshly caught fish, Fijian seasonal specialty featuring items like nama, ota, lumi, kai, duruka and all the root crops depending on seasonal availability with local desserts that will inspire.



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## *Set Menu Options*

For groups of fewer than 30 people we can arrange a 3 course, 2 choice menu or for more than 30, an alternate drop. Our set menus can either work with a selection of two menu items per course chosen by each individual guest or with the 50/50 alternate drop, two selections for each course are made by the hosts and then alternatively placed with each guest. The below dishes are a guide and individual dietary requirements can be accommodated with appropriate notice.

### **Set Menu**

Two courses start from FJ\$78.00pp ~ Three courses start from FJ\$91.00pp

### **Alternate 50/50 Serve**

Two courses start from FJ\$78.00pp ~ Three courses start from FJ\$91.00pp

**Excludes fresh lobster courses**

### **Two Course Choice**

#### **Starters**

Fresh Local octopus salad with green paw paw and oven roasted salted almonds

Wild green salad with Confit duck and balsamic macerated berries

#### **Mains**

Slow braised beef cheek with wilted garlic spinach and a smoked butter mash  
Locally caught line fish with mushy mint garden peas, root chips and a citrus butter sauce

#### **Desserts**

Chocolate Fondant with Fijian Vanilla Ice Cream and hibiscus reduction  
Our famous Sugar Pie served with a burnt caramel ice cream and crushed meringue



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## *Set Menus (cont'd)*

### **Three Course Set Menu**

#### **Starters**

Scallop Carpaccio with local avocado, champagne vinaigrette and crisp local herbs from our gardens  
Asparagus with toasted walnuts, white balsamic dressing and shaved parmesan, dressed with a crispy panko crusted poached egg and truffle reduction  
Signature Pumpkin soup with a lightly curried Crème Fraiche and balsamic reduction

#### **Mains**

Aromatic slow roasted pork belly with creamy polenta and Fijian tomato chutney  
Mahi Mahi with warm chorizo, caper and anchovy on top of a light potato salad  
Local lamb shank served with toasted onions, creamy saffron mash and a sultana pecan dressing

#### **Desserts**

Vanilla crème Brule with homemade toasted marshmallows and honeycomb  
Local fresh Fruit Plate  
Dark chocolate Terrine with nutella meringues and candied bitter orange



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## Set Menus (cont'd)

### Fiji Islands Sense of Taste

9 course set Degustation menu at  
**FJ\$152.00pp**

*A minimum of 10 people required*

Spiced yellow dhal soup, Malolo dusted poppadum

Kokoda mahi mahi, green tomato & chili salsa, young coriander shoots

Confit pork belly marinated in lemongrass & coconut milk, raw pumpkin salad, sunflower seeds

Frozen Malolo Kiss

Guava glazed rock lobster, fenugreek & black mustard seed yogurt sauce, fresh local asparagus shoots

Lovo roasted lamb marinated in tamarind & cumin, roasted coconut basmati rice, aubergine chutney puree

Pineapple Carpaccio, lime sorbet, candied zest

Fijian sticky date pudding, cinnamon butter, roasted pecan nuts

Tea or coffee, petit fours

### Cold Canapé Menu

Parfait with a lemongrass and raspberry jam

Gravlax with dill crème fraiche and deep fried capers

Bruschetta of marinated artichokes, parsley cream cheese and black olives

Black pepper roasted Tasmanian beef with whole grain mustard and crispy onions

### Hot Canapé Menu

Buffalo wings with celery and blue cheese

Cauliflower cheese croquettes

Pulled pork steam buns with Srirachi and dry slaw

Salt and pepper prawns with pineapple chutney

Tempura Vegetables

Baked goats cheese and phylo pastry with fresh basil

**\$40pp per platter of Hot or Cold**

**(Other options available)**



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