

Malolo a la carte

salads and cold starters

coconut smoked salmon, beetroot, dill crème fraiche	18
vine ripened tomatoes, basil, goats cheese, olives	19
classic caesar salad, cos, bacon, croutons, egg, anchovy	17
beef carpaccio, parmesan, greens, garlic	17

hot starters

beef cheek, gnocchi, pumpkin	19
forest mushroom risotto, white truffle oil	19
baked cheese soufflé, walnuts, fennel, citrus, pear	17
palm sugar chicken, pancakes, papaya, condiments	19

pasta

linguini of garden pea and bacon, chilli, mint	35
spaghetti bolognese, local beef, tomato, parmesan	39
prawn fusilli, garlic cream, parsley, bush lemon	43

traditional fujian foods

palusami, lovo baked taro leaf, tomato, coconut	26
kokoda of reef fish, coconut miti, ota fern leaf	29
local fish soup, lemongrass, coconut, ginger, cassava	16

indo-fijian curry served with rice, roti, pickles

local chicken, tomato, curry leaf	36
local reef fish, coconut, coriander	36
bora beans, potato, coriander, eggplant	33

main plates served with a side salad

jerk chicken, beans, slaw, jalapeno cheese bread	39
crispy roast pork, celeriac, greens, gravy	39
lamb shank, peas, mint	49
artichoke pie, green olives, feta	36

from the ocean served seared with salad, lemon and salsa verde

local line caught fish fillet +	29
yellow fin tuna	30
mahi mahi	29
nz king salmon	43

from the land served char grilled with salad, mustard and salsa verde

250g sirloin	37
250g rump	46
180g tenderloin	36
180g scotch fillet	60

