

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 fijian foods

baked eggplant, brown rice, capsicum, coconut and bani lolo	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

jerk chicken, beans, slaw, jalapeno cheese bread	39
crispy roast pork, celeriac, greens, gravy	39
lamb shank, peas, mint	49
roast sweet potato and onion tart, goat cheese, wild green salad, toasted pecans	36

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

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

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

250g sirloin	48
250g rump	44
180g tenderloin	60
180g scotch fillet	60

premium seafoods and meats*please note if you have purchased a mealplan, surcharges will apply on our premium. selection as shown below*

Imported premium beef, char grilled with salad, mustard and salsa verde		meal plan surcharge
300g fillet	102	(57)
300g scotch fillet	99	(54)
500g t-bone	90	(45)
500g rib eye bone(for two people)	108	(63)

fish and crustaceans served with salad, aioli and lemon

Steamed whole fish for 1	74	(21)
for 2	111	(21)
cold poached mud crab on ice, hot sauce +++	106	(61)
chargrilled local lobster, lemon and herb butter	212	(168)
mud crab bake, corn on the cob, old bay butter +++	106	(61)
malolo reef seafood platter for two +++	291	(216)
coral crayfish, mud crab, squid, slipper lobster		
reef fish, prawns, condiments and salad		

sides

garden salad, greens, tomato, carrot, onion	9
steamed vegetables, sea salt, olive oil	8
roasted root vegetables	8
sautéed mushroom, onion confit, rosemary	8
potato gratin, cheddar, garlic	9
steamed basmati rice	7
mashed potato, bacon	9
french fries	9
seasoned potato wedges	9
golden fried onion rings	7
greek salad, capsicum, olives, cucumber, feta	9

+ **please ask your waiter for today's selections**+++ **please allow 24 hours notice****desserts and cheese**

coffee pot, berries, brioche doughnuts, chocolate	22
apple pie, toffee, fijian vanilla, malolo island honey	17
pears, ginger, goats cheese, pecans	22
classic crème brulee, hazelnut, hibiscus, berries	17
sugar pie, chocolate coconut macaroons, rum and raisin ice cream	17
fijian tropical fruit plate	16
cheese plate, fijian preserves, crostini+	22

homemade ice creams and sorb

1 scoop	5
2 scoops	10
3 scoops	15
