

DESSERTS

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|---|---------|
| Sweet treats from the bakery | 8 |
| Malolo sundae (GF) | 16 |
| Chocolate torte | 16 |
| Fresh fruit plate | 16 |
| Homemade ice cream | 5/scoop |
| Homemade sorbet | 5/scoop |
| Chocolate, vanilla and strawberry ice cream | 3/scoop |

TEA & COFFEE

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|---|----|
| Dilmah Teas | 5 |
| English Breakfast, Earl Grey, Green, Lemon Scented, Peppermint, Camomile | |
| Vittoria Oro Coffees | 6 |
| Espresso, Flat White, Cappuccino, Latte, Macchiato, Long Black, Decaf, Mocha, Hot Chocolate | |
| Iced Coffee / Chocolate | 10 |

SPECIAL COFFEES

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|---|----|
| Malolo Coffee | 16 |
| Regal whisky, coconut liqueur, orange curacao, coffee | |
| Irish Coffee | 16 |
| Jameson whisky, coffee, cream | |
| Roman Coffee | 16 |
| Galliano vanilla liqueur, coffee, cream | |
| Mexican Coffee | 16 |
| Kahlua, coffee, cream | |
| Italian Coffee | 16 |
| Frangelico hazelnut liqueur, coffee, cream | |
| Baileys Coffee | 16 |
| Baileys, coffee, cream | |
| Espresso Martini | 25 |
| Kahlua, vodka, coffee | |



Malolo
ISLAND • FIJI

BEACH BAR MENU

OPENING HOURS

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

MEAL PLAN OPTIONS

Lunch - 2 Courses • Dinner - 3 Courses
Entree can be chosen from Light Meals & Snacks

DIETARY CONCERNS

Please note that some food items may contain traces of nuts or may have been made alongside other products containing nuts. While the upmost care is taken to avoid cross contamination, 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.

All prices are in Fijian dollars and are inclusive of all taxes.

LIGHT MEALS & SNACKS

Available from 11.30am – 9.00pm

- Cassava Chips** (GF, V) 10
with tomato chutney
- Potato Wedges** (V) 10
with sour cream and sweet chilli
- French Fries** (GF, V) 10
with roasted garlic aioli
- Salt & Pepper Squid** (GF) 16
with spicy mayonnaise
- Spicy Buffalo Wings** 22
Spicy peri peri chicken wings
- Garden Salad** (GF, V) 10
Simple salad with lemon vinaigrette
- Steamed Greens** (GF, V) 10
Mixed greens with olive oil and sea salt

DELI SELECTION

View our sandwich cabinet for a selection of sandwiches, wraps and bakery items. Available from 11.30am until sold out.

PIZZAS

Our 12 inch pizza bases are handmade daily. Gluten free bases are available on request.

- Garlic and Herb** (V) 10
Garlic, herbs and mozzarella
- Ham & Pineapple** 32
Smoked ham and fresh pineapple
- Mushroom & Feta** (V) 32
Garlic mushrooms, spinach, feta, caramelised onion
- Roasted Vegetable** (V) 32
Roasted capsicum, zucchini, olive, pumpkin, artichoke and parmesan
- Katakata** 35
Spicy pepperoni, bacon, onion, red peppers and bongo chilli
- Carnivore** 35
Barbecued chicken, bacon, ground beef, onion jam and smoky BBQ sauce
- Garlic Prawn** 35
Garlic prawns, pickled fennel, capers, moca and aioli
- Lovo Lamb** 35
Lovo lamb, pesto, moca, caramelised onion, roasted potato and yoghurt dressing

BURGERS

All burgers are served on a housemade bun with a side of french fries.

- The Works** 32
Cape Grim beef patty, bacon, cheddar cheese, beetroot, pineapple, lettuce, tomato, pickles, onion jam and aioli
- Cheeseburger** 26
Cape Grim beef patty, pickles, cheddar cheese, tomato relish
- Spicy Chicken Burger** 30
Crispy chicken breast, herb coleslaw, spicy mayonnaise
- Beer Battered Fish Burger** 30
Battered fish, lettuce, tomato, salsa verde, aioli
- Veggie Burger** (V) 26
Spiced chick pea patty, lettuce, tomato, hummus
- Bacon & Egg Roll** 26
Bacon, fried egg, tomato relish

SALADS

All salads can be made gluten free or vegetarian on request.

- Chicken, Pumpkin & Feta** (GF) 28
Barbecued chicken, roasted pumpkin, feta, toasted pepitas
- Beetroot & Grain** (GF, V) 28
Beetroot, grains, goats cheese, walnuts
- Caesar Salad** 28
Cos lettuce, bacon, parmesan, croutons, poached egg, anchovy mayo
- Mediterranean Salad** (GF, V) 28
Cucumber, olive, tomato, bocconcini, red onion, lemon and herb potato

MAIN PLATES

- 250g Aussie Sirloin** (GF) 48
250g Cape Grim sirloin, cassava chips, garlic and herb butter
- Beer Battered Fish** 38
Battered fish, french fries and lemon
- ½ BBQ Chicken** (GF) 38
Half barbecued chicken, lemon and herb potatoes, pickled jalapenos
- Roasted Cauliflower** (GF, V) 32
Roasted cauliflower head, hummus, parmesan and almond
- Crispy Skin Salmon** (GF) 43
Crispy skin salmon fillet with salsa verde and lemon