



Malolo Menu

Salads and Cold Starters

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| House cured salmon, beetroot, crème fraîche GF | 19 |
| Vine ripened tomatoes, basil, goats cheese, olives V | 19 |
| Caesar salad, cos, bacon, croutons, egg, anchovy mayonnaise | 19 |
| Beef carpaccio, mustard, capers, roasted garlic GF | 21 |

Hot Starters

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| Parmesan gnocchi, charred broccolini, hazelnuts V | 24 |
| Mushroom risotto, white truffle oil V | 24 |
| Twice-baked cheese soufflé, walnuts, fennel, citrus, pear V | 21 |
| Palm sugar chicken, pancakes, papaya | 19 |

Pasta

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| Linguini of garden pea, bacon, chilli | 35 |
| Spaghetti bolognese, beef, tomato, parmesan | 39 |
| Prawn fusilli, garlic cream, parsley, bush lemon | 43 |

Traditional Fijian Dishes

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| Local fish soup, lemongrass, coconut, ginger, cassava GF | 21 |
| Baked eggplant, brown rice, capsicum, coconut, bani lolo | 26 |
| Kokoda of reef fish, coconut miti, ota fern | 29 |

Indo-Fijian Curry served with rice, roti and pickles

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| Chicken, tomato, curry leaf | 36 |
| Reef fish, coconut, coriander | 36 |
| Bora beans, potato, coriander, eggplant V | 33 |

Main Plates

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| Jerk chicken, beans, slaw, jalapeno cheese bread | 39 |
| Vuda crackling braised pork, roasted cashew, greens GF | 42 |
| Lamb shank, peas, mint GF | 49 |
| Roast sweet potato and onion tart, goat cheese, green salad, pecans V | 36 |

From the Ocean served with salad, lemon and salsa verde

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| Local line caught fish fillet GF | 34 |
| Yellow fin tuna GF | 34 |
| Mahi mahi GF | 34 |
| New Zealand king salmon GF | 43 |

Cape Grim Australian Beef served with salad, mustard and pesto

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| 250g rump GF | 44 |
| 250g sirloin GF | 48 |
| 180g scotch fillet GF | 60 |
| 180g eye fillet GF | 60 |

Cape Grim Premium Australian Beef served with salad, mustard and pesto

| | | Surcharge |
|-----------------------------|-----|-----------|
| 300g scotch fillet GF | 99 | (54) |
| 300g eye fillet GF | 102 | (57) |
| 600g rib eye on the bone GF | 129 | (75) |

Fish and Crustaceans served with salad, aioli and lemon

(24 hours' notice is required for premium seafood)

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| Steamed whole fish GF | 80 | (40) |
| Chargrilled local lobster, lemon and herb butter GF | 212 | (168) |
| Malolo Seafood Platter for two | 291 | (216) |
| Coral crayfish, crab, squid, slipper lobster, reef fish, prawns, salad | | |

Side Dishes

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| Garden salad – lettuce, tomato, onion, cucumber GF V | 9 |
| Greek salad – lettuce, capsicum, olives, cucumber, feta GF V | 9 |
| Steamed vegetables, sea salt, olive oil GF V | 8 |
| Roasted root vegetables GF V | 8 |
| Sautéed mushrooms, onion confit, feta V | 8 |
| Potato gratin GF V | 9 |
| Mashed potato, bacon GF | 9 |
| French fries GF V | 9 |
| Potato wedges GF V | 9 |
| Fried onion rings V | 7 |
| Steamed basmati rice GF V | 7 |

Desserts and Cheese

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| Dark chocolate fondant, berries, mascarpone, meringue V | 22 |
| Apple pie, toffee, fijian vanilla, malolo island honey V | 21 |
| Pears, ginger, goats cheese, pecans GF V | 22 |
| Lemon crème brûlée, coconut sorbet V | 21 |
| Pecan pie, salted caramel ice cream V | 21 |
| Fijian tropical fruit plate GF V | 16 |
| Cheese plate, fijian preserves, crostini V | 22 |

Homemade Ice Cream and Sorbet GF V

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| 1 scoop | 5 |
| 2 scoops | 10 |
| 3 scoops | 15 |