



BEACH BAR MENU

OPENING HOURS

All Day Dining	11.30am - 9.00pm
Bar	10.00am - 11.00pm
Happy Hour	5.30pm - 6.30pm

The Beach Bar kitchen will close at 6.00pm on Saturdays.

DIETARY CONCERNS

Please note that some food items may contain traces of allergens or may have been made alongside other products containing allergens. 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. Prices are subject to change without notice.

SNACKS

Smoked Almonds (GF, V) sea salt	9
Yoghurt Flatbread (V) chickpea, pepita, sunflower, smoked paprika	21
Rice Crackers (GF, V) avocado-pumpkin seed dip	18
Baked Local Clams bacon, oregano, breadcrumb, lemon butter	23
Fried Calamari (GF) salt & pepper, coriander, chilli	24
Smoked Anchovies garlic oil, preserved lemon, grilled bread	19

LIGHT MEALS

Preserved Tuna aioli, caper, toasted focaccia	32
Prawns typhoon shelter, curry leaf	41
Caesar romaine, parmesan dressing, white anchovy, egg, bacon	28
Pork Belly Crackling (GF) chipotle, charred lime	24
Kokoda (GF) reef fish, coconut milk, coriander, cassava cracker	27
Crudit� (GF, V) whipped sesame, cashew butter, crunchy vegetables	26
Chilled Prawns dijonnaise, old bay, parker house rolls	45
Smoked Chicken Wings (GF) mississippi comeback sauce	26

MAIN PLATES

BBQ Eggplant (GF, V) white sesame, tomato, celery	33
Crayfish Roll milk bun, celery, drawn butter	49
Southern Fried Chicken ranch, pickles, lettuce, cheese, steamed bun	34
Southern Fried Tofu (V) ranch, pickles, lettuce, cheese, steamed bun	30
Smash Patty Burger beef patty, bacon, gherkin, cheese, toasted bun	35
Charcoal Fish Tacos (GF) tortilla, cabbage, radish, tomato salsa	37
Fish & Chips tartare sauce, bush lemon, little gem lettuce	41
Iceberg Wedge (GF) ranch dressing, bacon, egg	13
Onion Rings (V) salt & vinegar	14
Steamed Greens (GF, V) olive oil, sea salt	15
Fries (GF, V) malolo salt	11
Potato Wedges (GF, V) miso mayonnaise	12
Cassava Chips (GF, V) sweet & sour tamarind	12

PIZZAS

Margherita (V) mozzarella, oregano, hand crushed tomato, olive oil	37
Katakata spicy pepperoni, bacon, chilli, capsicum, onion, mozzarella	39
Ham & Pineapple shaved leg ham, charcoal bbq pineapple, mozzarella	38
Broccoli (V) ricotta cheese, garlic confit, parmesan	36
Mushroom (V) garlic-cream, green olive, basil, local spinach	37
Glazed Donut	16
Ice Cream in Waffle Cone one scoop two scoop three scoop	8 12 14
Sorbets three flavours served in their skin	14

MEAL PLAN OPTIONS

Guests are entitled to two courses for lunch and three courses for dinner

Entrees can be chosen from Light Meals, Snacks or Sides

Mains can be chosen from Light Meals, Main Plates or Pizzas

TEA & COFFEE

Dilmah Teas	5
English Breakfast, Earl Grey, Camomile Green, Lemon Scented, Peppermint,	
Vittoria Oro Coffees	6
Espresso, Flat White, Cappuccino, Latte, Macchiato, Long Black, Decaf, Mocha, Hot Chocolate	
Iced Coffee	10
Iced Chocolate	10
Milkshakes	10
Chocolate, vanilla, strawberry, caramel	
Smoothies	16
Mango, Berry or Tropical	
NON-ALCOHOLIC	
Slushies	14
Iced Tea	7
Mango or Peach	
Fiji Water 500ml	5
Fiji Water 1L	7
San Pellegrino Sparkling Water 500ml	15
San Pellegrino Sparkling Water 1L	25
Juices	6
Passionfruit, Cranberry, Tropical, Guava, Mango, Pineapple, Orange	
Soft Drink	6
Coca Cola, Diet Coke, Coke No Sugar, Sprite, Fanta Orange, Fanta Pineapple	
Red Bull	17
Bundaberg Ginger Beer	10
Mixers	8
Schweppes Tonic, Soda Water, Dry Ginger Ale	

BEER & CIDER

Fiji Bitter	9
Fiji Gold	9
Vonu Lager	12
Heineken	15
Steinlager	16
Corona	16
Apple Cider	18

VODKA

Czarina Vodka	12
Absolut Vodka	16
Stolichnaya Vodka	16
Grey Goose Vodka	19
Fiji Coconut Vodka	19

GIN

Regal Gin	12
Gordon's Gin	17
Bombay Sapphire	18

TEQUILA

Jose Cuervo Silver	18
Jose Cuervo Gold	18

RUM

Bounty White	12
Bounty O.P. Rum	12
Malibu Coconut Rum	16
Bacardi	17
Bundaberg	18

BOURBON

Jim Beam	16
Southern Comfort	18
Jack Daniels	19
Jack Daniels Honey	20

WHISKEY

Regal	11
Deluxe Regal	12
Canadian Club	22
Jameson Irish	18
Johnnie Walker Red Label	18
Johnnie Walker Black Label	21

WINES BY THE GLASS

Piccini Prosecco Extra Dry <i>Treviso, Italy</i>	19
Chevalier Blanc de Blancs Brut <i>Burgundy, France</i>	16
Palliser Estate Riesling <i>Martinborough, New Zealand</i>	23
Lake Chalice Pinot Gris <i>Marlborough, New Zealand</i>	22
Oyster Bay Sauvignon Blanc <i>Marlborough, New Zealand</i>	22
Casillero Del Diablo Sauvignon Blanc <i>Central Chile</i>	18
Fortant Chardonnay <i>Languedoc Roussillon, France</i>	17
Down the Lane Gris de Gris Rosé <i>Riverina, Australia</i>	17
Matua Valley Pinot Noir <i>Marlborough, New Zealand</i>	22
Leyda Merlot Reserva <i>Maipo Valley, Chile</i>	18
Columbia Crest Cabernet Sauvignon <i>Columbia Valley, USA</i>	23
Taylors Estate Shiraz <i>Langhorne Creek, South Australia</i>	22

HAPPY HOUR

Every hour is happy hour at Malolo and from 5.30pm to 6.30pm, selected drinks are offered at discounted prices.

Please ask your waiter for the Happy Hour beverage menu.

Our cocktail list and extended wine list are available on request.



SPARKLING WINE

Piccini Prosecco Extra Dry <i>Treviso, Italy</i>	90
Chevalier Blanc de Blancs Brut <i>Burgundy, France</i>	70
De Bortoli Sparkling Brut <i>Riverina, Australia</i>	70
Jansz Sparkling Premium Cuvee <i>Tasmania, Australia</i>	140
Veuve Clicquot, Ponsardin <i>Reims, France</i>	300

WHITE WINE

Palliser Estate Riesling <i>Martinborough, New Zealand</i>	120
Lake Chalice Pinot Gris <i>Marlborough, New Zealand</i>	100
Redbank Sunday Morning Pinot Gris <i>King Valley, Australia</i>	140
De Bortoli DB Selection Pinot Grigio <i>Australia</i>	70
Oyster Bay Sauvignon Blanc <i>Marlborough, New Zealand</i>	110
Casillero Del Diablo Reserve Sauv. Blanc <i>Central Chile</i>	85
Fortant Chardonnay <i>Languedoc Roussillon, France</i>	75
Villa Maria Private Bin Chardonnay <i>Marlborough, New Zealand</i>	100

ROSÉ WINE

Down the Lane Gris de Gris Rosé <i>Riverina, Australia</i>	80
La Boheme Act One Dry Pinot Noir Rosé <i>Yarra Valley, Australia</i>	110

RED WINE

Matua Valley Pinot Noir <i>Marlborough, New Zealand</i>	100
Akarua Rua Pinot Noir <i>Central Otago, New Zealand</i>	130
Leyda Merlot Reserva <i>Maipo Valley, Chile</i>	85
Columbia Crest Cabernet Sauvignon <i>Columbia Valley, USA</i>	110
Penfolds Koonunga Hill Shiraz Cabernet <i>Barossa Valley, Australia</i>	110
Taylors Estate Shiraz <i>Clare Valley, Australia</i>	110