



# Malolo Menu

## Salads and Cold Starters

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

Parmesan gnocchi, charred broccolini, hazelnuts V	24
Mushroom risotto, white truffle oil V	24
Twice-baked cheese soufflé, walnuts, fennel, citrus, pear V	21
Rokete chilli fried chicken, pickles, hot sauce, mayonnaise GF	24

## Pasta

Linguini of garden pea, bacon, chilli	35
Spaghetti bolognese, beef, tomato, parmesan	39
Garlic prawn fusilli, herb pesto, tomato, parmesan	43

## Traditional Fijian Dishes

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

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

## Main Plates

Roasted chicken breast, honey carrots, macadamia GF	39
Vuda roasted pork belly, sage, potatoes, apples GF	42
Lamb shank, garden peas, potato puree 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

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

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

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)

## Fish and Crustaceans served with salad, aioli and lemon

(24 hours' notice is required for premium seafood)

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

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
Potato gratin GF V	9
Mashed potato 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

Dark chocolate fondant, berry sorbet, meringue V	22
Banana, honey, coffee, white chocolate, nutella V	22
Cinnamon poached pear, yoghurt sorbet, labneh, pecan GF V	22
Malolo mango, roasted coconut, cassava crumpet, honey GF V	22
Crème brûlée, lemon, vanilla ice cream V	21
Fijiana chocolate, highland vanilla, young coconut sorbet GF V	23
Tropical fruit plate GF V	16
Cheese plate, preserves, crostini V	22

## Homemade Ice Cream and Sorbet GF V

1 scoop	5
2 scoops	10
3 scoops	15