



BEACH BAR MENU

All Day Dining 11.30am – 3.00pm
5.00pm – 9.00pm
Bar 10.00am – 11.00pm
Happy Hour 5.30pm – 6.30pm

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

Please note that some food items may contain traces of allergens or may have been made alongside other products containing allergens. While the utmost care is taken to avoid cross contamination, Malolo Island Resort cannot be held responsible for any issues resulting from food allergies. For any dietary requirements please speak with the nearest supervisor. All prices are in Fijian dollars and are inclusive of all taxes. Menu items and prices are subject to change without notice.

STARTERS & LIGHT MEALS

SASHIMI OF LOCAL REEF FISH 27
XO sauce, lime (GF)

RICE PAPER ROLLS 24
marinated bean curd, vermicelli, peanut sauce (GF)

SALT & PEPPER CALAMARI 26
black bean, bongo chilli, coriander (GF)

PITA COOKED OVER CHARCOAL 28
falafel, labna, hummus

ROASTED BROCCOLI 22
ginger dressing, sesame (GF)

HANDMADE HALLOUMI 29
Malolo honey, oregano, chili, black olive, extra virgin oil (GF)

KOKODA 32
cured reef fish, coconut, lemongrass, cassava cracker (GF)

MALOLO ISLAND TOMATOES 29
mango, almonds, basil, pickled onions (GF)

BAKED ½ SHELL SCALLOPS 38
garlic bread crumb, spinach, lemon

MEAL PLAN OPTIONS

2 courses for lunch, 3 courses for dinner
Entrees be chosen from Starters & Light Meals and Sides, Mains to be chosen from Starters & Light Meals, Main Plates or Pizzas

MAIN PLATES

CAESAR SALAD 27
Parmesan dressing, cured egg, bacon
add chicken 11
add prawn 12

FIJIANA CHICKEN SANDWICH 34
buttered bun, chilli, garlic mayo

CRUMBED REEF FISH 26
tartare sauce, bush lemon

CHARCOAL FISH TACOS 28
flour tortilla, shaved cabbage, avocado, roasted tomato salsa

CHARCOAL PORK TACOS 29
flour tortilla, shaved cabbage, avocado, roasted tomato salsa

HANDMADE STEAMED BUN 34
hoisin, cucumber, chive
add pork belly
add tofu

SMASH PATTY BURGER 38
double cheese, burger sauce, onion, pickles

LOBSTER ROLL 49
togarashi mayo, celery, milk bun

SMOKED CHICKEN WINGS 31
ranch sauce, lime (GF)

PORK RIBS 46
smoky bourbon bbq sauce

PIZZA

MARGARITA 35
hand crushed tomato, mozzarella, basil, extra virgin olive oil

KATA KATA 38
roasted red pepper, bongo chilli, Vuda ham, salami

MUSHROOM 38
spinach, roasted garlic, mozzarella

ROASTED EGGPLANT 38
smoked mozzarella, black olive, rocket

PEPPERONI 35
mozzarella, parmesan, fennel seed, pomodoro, dried chilli

SIGATOKA PINEAPPLE 35
Vuda leg ham, oregano, mozzarella

SIDES

FRIES 13
Sigatoka sea salt (GF)

CASSAVA CHIPS 12
spiced tomato condiment (GF)

LEAF SALAD 12
Maolo honey, white wine vinegar
Sigatoka seasalt

STEAMED GARDEN GREENS 13
lemon, Sigatoka sea salt (GF)

DESSERTS

ICE CREAM SANDWICHES 14
vanilla choc-chip cookie, strawberry shortbread, chocolate & sugar cookie