



TERRACE LUNCH

STARTERS & LIGHT MEALS

CRUDO OF REEF FISH	31
citrus, cultured cream, chilli, seaweed cracker (GF)	
TYPHOON SHELTER BLACK TIGER PRAWNS	45
curry leaf, coriander, bongo chilli, ghee	
CHARCOAL OCTOPUS	45
roasted garlic mayonnaise, capsicum (GF)	
STEAMED NATIVE CLAM	41
coconut milk, shellfish oil, lemon leaf, roti (GF)	
ROASTED CARROT SALAD	36
labna, cashew, quinoa (GF)	
MANGO & TOMATO SALAD	38
almonds, basil, mint, pickled onion (GF)	

MAIN PLATES

CHARCUTERIE	48
selection of cured meats, rye bread, pickles	
CRISPY FISH SANDWICH	35
tartare sauce, lettuce, cheese, milk bun	
PRESSED PORK SANDWICH	38
smoked pork, heritage ham, pickles, mustard, cheddar, toasted bun	
CHICKEN SCHNITZEL	42
chopped salad, creamy herb dressing, bush lemon	
FIJIAN SPINACH PIE	38
rourou, fetta, halloumi, white sesame, rocket	
WOOD GRILLED REEF FISH	48
romesco, rocket leaf, tomato vinegar (GF)	



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HIGH TIDE BOWLS

36

Local rice, avocado, tea eggs, ferments, greens, roasted peanut dressing

Add one * white cut chicken * grilled pork belly * marinated tofu
* chilled prawn (GF)

SIDES

LEAF SALAD

14

herbs, white wine vinegar, honey, garlic oil (GF)

CUCUMBER

14

roasted sesame dressing (GF)

SHAVED BROCCOLI

14

walnut, celery, mustard oil (GF)

HOT CHIPS

14

Sigatoka sea salt (GF)

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. 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.

MEAL PLAN OPTIONS

2 courses for lunch, 3 courses for dinner

Entrees can be chosen from Starters & Light Meals and Sides, Mains can be chosen from Starters & Light Meals, Main Plates or Pizza