



MAGITI FAMILY STYLE SHARED MENU

“Magiti” (pronounced mun-neeti) is the Fijian family feast with the undertones of sharing, community and village life.

The Malolo Magiti is served share style, utilising only the freshest of local ingredients and Fijian cooking styles.

\$65pp

\$35pp Meal Plan Surcharge

SALT BAKED REEF FISH

seaweed salsa verde
crispy roasted potato lemon and oregano
crunchy vegetable salad, feta cheese, extra virgin olive oil
roasted tomatoes from our garden, fragrant tomato oil
leaf salad from local farmers

FIJIAN FRIED CHICKEN

cabbage salad, roasted peanut, ginger dressing
potato puree , cultured butter
roasted chicken gravy
buttermilk biscuits
leaf salad from local farmers
honey butter, Malolo hot sauce

SLOW COOKED LAMB SHOULDER

whipped chickpea, pumpkin seed, sunflower, capsicum
charcoal eggplant dip, onion, mint
labna, garlic confit, curry leaf
leaf salad from local farmers
roti cooked over charcoal

CHARCOAL BEEF RIB

pressed potato, cultured cream, garlic chive
local spinach, parmesan, roasted garlic
roasted carrots, grains, nuts, seeds
mushrooms, vinegar and brown butter
leaf salad from our gardens

ROASTED PORK LOIN

cauliflower, almonds butter, capers
charcoal roasted potatoes, lemon
long beans, pickled mustard seeds
skillet corn bread
hot sauce

THE FIJIAN “ MAGITI ”

chicken curry or fish curry
steamed local rice
crunchy cucumber salad
pickles
island mango chutney/ fermented chili
handmade roti cooked over charcoal



All prices are in Fijian dollars and are inclusive of all taxes. Prices are subject to change without notice.