



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	
BEEF SALAD	29
marinated feta cheese, smoked beet pickles, sour crisp	
ROASTED CARROT SALAD	24
labna, cashew, quinoa (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 * 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 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.

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