



BEACH BAR MENU

Lunch 11.30am - 3.00pm

Bar 10.00am - 11.00pm

Dinner 5.30pm - 9.00pm

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.

Updated 1st September 2022

MEAL PLAN OPTIONS

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

STARTERS & LIGHT MEALS

GAUCAMOLE 29
corn tortillas, tomato, coriander, lime

CRISPY EGGPLANT 29
ginger dressing, cashew butter,
chili oil, roasted sesame

HUMMUS 29
laffa bread, tahina, olive oil

KOKODA 35
cured local reef fish, lemongrass
coconut lolo, casava crisps

MARKET TOMATO 36
local melon, fetta, basil, red onion
tomato vinegar, tomato oil

ROASTED BEETROOT 36
labneh, apple, walnut, rye crisps
smoked cheddar cheese

SALT & PEPPER PRAWNS 51
cajun spice, cocktail sauce, soft bread

MAIN PLATES

GRILLED REEF FISH BURGER 41
shaved lettuce, tomato, white onion
garlic mayo

CAESAR SALAD 29
cos lettuce, parmesan dressing
cured egg yolk, bacon, lemon
*chicken 11 *prawn 12 *tofu 8

FIJIANA CHICKEN SANDWICH 39
chicken breast, fermented chili
toasted milk bun, garlic mayo

SMASH PATTY BURGER 41
cheese, burger sauce, onion, pickles,
steamed bun

TACOS PLACEROS 39
corn tortilla, shaved cabbage, radish
lime crema, guacamole
*reef fish *pork belly

SMOKED CHICKEN WINGS 31
ranch, house hot sauce, lemon

BAKED LOCAL SPINACH PIE 39
moca, leek, fetta, roasted white
sesame seed, lemon

ROASTED CAULIFLOWER 36
tabouleh, lentil, fresh herbs, almond
yoghurt dressing, zucchini pickle

PIZZA

MARGARITA 38
hand crushed tomato, mozzarella, basil
extra virgin olive oil

KATA KATA 41
capsicum, bongo chili, ham, salami

MUSHROOM 39
spinach, eggplant, mozzarella

PEPPERONI 39
mozzarella, parmesan, fennel
seed, dried chili

SIGATOKA PINEAPPLE 37
leg ham, oregano, mozzarella

SIDES

FRIES 13
sea salt from Sigatoka

CASSAVA CHIPS 13
spiced tomato chutney

LEAF SALAD 15
honey mustard dressing

COLESLAW 14
T.W.'s secret dressing

DESSERTS

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